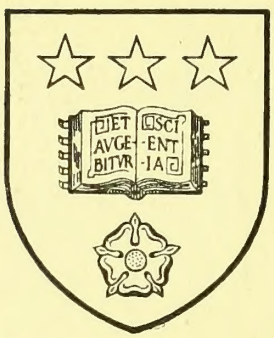
THE INTERNATIONAL COOK BOOK

BY

FILIPPINI

FORMERLY OF DELMONICO'S

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THE INTERNATIONAL COOK BOOK

The International Cook Book

Over 3,300 Recipes gathered from all over the World, including many never before published in English. With complete ménus of the three meals for every day in the year

By

ALEXANDER FILIPPINI

Formerly of Delmonico's, and Travelling Inspector of the International Mercantile Marine Company. Author of "The Table"



New York
Doubleday, Page & Company
1907

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INTRODUCTION

At the time of the publication of my first work, "The Table," in 1889, my duties and responsibilities at Delmonico's were such that I was only able to write at irregular intervals, and so the book was necessarily somewhat hurried and contained many reference numbers. It, however, was remarkably successful, through the kind and generous support of the public, for which I am profoundly grateful.

This new work, "The International Cook Book," is the result of years of preparation. No efforts were spared in seeking information from every source. A leave of absence for several months was obtained from my superiors of the International Navigation Company, a tour of the world was made, and personal visits paid to hotels, restaurants and homes of all countries. Indeed, I have been continually gathering new material and travelling for the past decade, and the work is truly international in its scope. It certainly is more thorough and complete than any work of its kind to date, containing in all over 3,000 recipes, each giving full directions.

It was the many inquiries of acquaintances in regard to dishes I had provided and the friendly suggestions that I should get up a collection of my recipes that first showed me the demand for a reliable book pointing the way to wholesome and nourishing meals. Things of considerable interest in the line of catering were found throughout my travels, as is attested by the recipes, and my only regret is not having undertaken the trip many years earlier.

Japan, for instance, was quite a source of information for valuable ways of preparing curries and for excellent fish soups. The advancement made in that country was shown by the employment in Tokio, Kyoto and Yokohama of experienced managers who had gained their knowledge of the business in America, England and France.

From the higher-class restaurants of China have been brought ideas for stews—for instance, Bami Honkongroise—which as modified make tasty dishes. Special inquiries have been made about some of these dishes by people who have eaten them as prepared under my direction without realising that they were Oriental dishes. They have been modified for the American taste, as all these adopted from Eastern countries are made too rich as prepared in the native homes. The Chinese have ways of picking birds so finely by the use of a wet towel that they look as though they had been shaved, and have a number of good ideas in using macaroni and in the preparation of bacon, ducklings, etc. In seasoning, too, the Chinese have original ideas. They take slices of ham, perhaps, put it over a range or near the fire, char it, then pound it to powder, and it gives an excellent taste when used as seasoning.

Sunday, 1st week of January.
Sunday, 2d week of January.
Sunday, 3d week of January.
Sunday, 4th week of January.
Sunday, 1st week of February, etc.

The book contains over 400 different recipes for preparing eggs; 400 for soups; 550 for fish; 40 for lobster; 190 for beef; 90 for lamb; 80 for mutton; 50 for oysters; 165 for poultry; 48 for game; 60 for pork; 90 for veal, including 33 for sweetbreads; 340 for vegetables, including 114 for potatoes; 90 for sauces; 65 for salads; 30 for side dishes and *hors d'œvres;* 30 for side dishes; 590 for desserts, including 53 for ice cream, 14 for iced jellies, 26 for iced punches, 63 for puddings, 11 for iced puddings, 42 for fruits. Also various recipes for jams, essences, sauces for puddings and cakes, appetizers, after-dinner cordials, claret and champagne cups, coolers, punches, as well as recipes for bread, chocolate, coffee, tea—Chinese mode—and many others.

Special menus for Good Friday may be found under numbers 3320½ and 3321.

Experience has taught that nowadays a large number of people have an aversion to heavy, rich sauces. In the recipes throughout this book mushrooms, truffles, etc., have been sparingly employed, and special care has been taken to have the sauces "just sufficient" for each occasion.

NEW YORK, January 13th, 1902.

Hon. JOHN HAY, Secretary of State,
Washington, D. C.

Dear Sir: Mr. Alex. Filippini was for many years Superintendent of Delmonico's.

For the last few years he has been Inspector of the fast Steamships of the American Line. Everyone who has crossed on those boats has experienced the value of his skill and genius in the Culinary Art. He is just starting on a tour around the world to study the processes of his art in the different countries, climates and civilisations. He desires a letter to the different Consuls of the United States, or our representatives in the different countries that he may visit.

For any favour that you can extend to him in the usual line I will be greatly obliged.

Yours very truly,
CHAUNCEY M. DEPEW.

DEPARTMENT OF STATE, WASHINGTON.
January 15, 1902.

To the DIPLOMATIC AND CONSULAR OFFICERS OF THE UNITED STATES.

Gentlemen: At the instance of the Honourable Chauncey M. Depew, Senator of the United States from New York, I have pleasure in introducing Mr. Alex. Filippini, who is making a tour around the world.

I cordially bespeak for Mr. Filippini whatever official courtesies you may be able to extend to him during his sojourn abroad.

I am, Gentlemen,
Your obedient servant,
JOHN HAY.

EXECUTIVE CHAMBER, TERRITORY OF HAWAII.
HONOLULU, Jan. 28th, 1902.

Mr. Alexander Filippini called on me while in Honolulu, on his trip around the world in search of information in the culinary art, and I take pleasure in wishing him every success in his trip.

Very respectfully,
STANFORD B. DOLE,
Governor.

UNITED STATES LEGATION, TOKIO.
February 10th, 1902.

This is to say that

Mr. Filippini of New York has called upon me with letter from U. S. Senator Chauncey Depew and one from Mr. Hay, Secretary of State of the United States, commending him to me, asking my good offices in facilitating him in his purposes. He comes to the East to study the culinary art preculiar to Asiatic countries, and I bespeak for him such courtesies and consideration as he desires by those interested in the matter of his inquiry.

Very respectfully,
A. E. BUCK.

From THE CONSULATE-GENERAL OF THE UNITED STATES OF AMERICA, YOKOHAMA, JAPAN.

Feby. 12, 1902.

To those interested:

Mr. Alex. Filippini of New York City, U. S. A. called at this Consulate-General this morning, bearing an introduction from the Secretary of State, and I take pleasure in bespeaking for him such courtesies as may facilitate his study of the culinary art of this country as may be of interest to him.

Very respectfully,
E. C. Bellows,
U. S. Consul-General.

CONSULAR SERVICE, U. S. A.
CONSULATE OF THE UNITED STATES OF AMERICA, OSAKA AND HIOGO, JAPAN.

To whom it may concern:

Having had the pleasure of a call from Mr. Filippini, formerly of the celebrated Delmonico House in New York, I will state he has shown me letters from the Secretary of State and from Hon. Chauncey M. Depew, U. S. Senator of the State of New York, in which he is commended to the kind consideration of all whom he may meet, and in that commendation I heartily join.

Mr. Filippini is travelling around the world, collecting for publication such information of the culinary art of foreign countries as may be made of practical use in the United States.

Given under my hand and seal of this Consulate at Hiogo (Kobe), Japan, this twentieth day of February, A. D. 1902.

SAMUEL S. LYON,
Consul of the United States.

CONSULATE OF THE UNITED STATES OF AMERICA, NAGASAKI, JAPAN.
February 23rd, 1902.

To whom it may concern:

I was very much pleased this morning on receiving a call from Mr. Alex. Filippini, of New York City, bearing letters of introduction and commendation from Mr. Hay, Secretary of State of the United States, and Chauncey M. Depew, United States Senator from the State of New York, also letters from United States Diplomatic and Consular Officers.

Mr. Filippini is the Travelling Inspector for the International Navigation Company, of New York, and on his present tour is very much interested in collecting information in culinary art as practised in Asiatic countries. I bespeak for him a full measure of your kind courtesies.

Very respectfully,
CHARLES B. HARRIS.

CONSULAR SERVICE, U. S. A., SHANGHAI,
Feb. 25, 1902.

Mr. Alex. Filippini called on me to-day bearing letters of introduction from Secretary of State Hay and others. Mr. Filippini is studying the culinary art of different countries, and I bespeak for him the courtesies of U. S. Officials.

JOHN GOODNOW,
Consul-General, U. S. A.

HONG KONG, March 5, 1902.

To whom it may concern:

Mr. Filippini, Travelling Inspector of the International Navigation Co., having been in Hong Kong for several days, during which he has been at pains to acquaint himself with local methods of preparing food, I take pleasure in stating that such information as he has procured about culinary matters is undoubtedly authentic. Any assistance that can be given him in Hong Kong will facilitate his work, which I feel sure deserves to be endorsed.

W. A. RUBLER,
Consul-General.

CONSULATE OF THE UNITED STATES OF AMERICA.
CANTON, CHINA, March 12th, 1902.

To whom it may concern:

It gives me great pleasure to say that I received a call to-day from Mr. Alex. Filippini, Travelling Inspector of the International Navigation Co., of New York, U. S. A. He is on a globe-trotting trip, taken solely for the purpose of collecting reliable data on cooking as practised in the different countries of the world. The results of his experience will be printed in a book on culinary art which he intends to publish. I bespeak for him the courtesy of our nationals wherever he goes and take delight in testifying to his many sterling qualities.

Very truly yours,
ROBERT M. MCWADE,
U. S. Consul.

OFFICE OF THE CIVIL GOVERNOR OF THE PHILIPPINE ISLANDS.
MANILA, P. I., March 6, 1902.

To whom it may concern:

I have had the pleasure of a call from Mr. Filippini, Travelling Inspector of the International Navigation Company, who bears letters of introduction

from the Secretary of State and from the Hon. Chauncey M. Depew, U. S. Senator, in which he is endorsed and commended to the kind consideration of all persons whom he may meet. Mr. Filippini informs me that he is engaged in the preparation of a book on culinary art, and for this purpose is travelling and investigating extensively.

Respectfully,
LUKE E. WRIGHT.
Acting Civil Governor.

CONSULAR SERVICE, U. S. A.
SINGAPORE, 24th March, 1902.

To whom it may concern:

The bearer, Mr. Alex. Filippini, an American from New York, seeks in the Orient information as to food products and their preparation—especially such as meet Oriental taste and requirements.

Any favours shown Mr. Filippini will be appreciated by this Consulate.

Your obedient servant,
O. F. WILLIAMS.
U. S. Consul-General.

CONSULAR SERVICE U. S. A. AT CEYLON,
COLOMBO, 7th April, 1902.

This is to certify that I have had the pleasure of meeting Mr. Alex. Filippini, Travelling Inspector of the International Navigation Co., and enjoyed his society very much. Am sorry that I cannot afford him any useful information regarding culinary affairs, about which he is greatly interested; but he has my best wishes in that connection, and I heartily recommend him to the kind courtesy of whoever of my colleagues he may have the pleasure of meeting hereafter.

W. MOREY,
Consul.

CONSULAR SERVICE U. S. A.
CALCUTTA, 15th April, 1902.

ALEX. FILIPPINI, ESQ.,
Travelling Inspector, International Navigation Co. of New York, U. S. A.

Dear Sir: I regret very much that your short stay in this city did not afford me the pleasure of being of service to you. I hope, however, that while in this country you will be able to gather useful information regarding the culinary affairs in which you are interested.

Trusting that your journey across country to Bombay will be as pleasant as the climate permits, and with best wishes for the success of the object of your travels, I remain,

Yours truly,
W. M. OSWALD,
Acting Vice and Dep'y Consul-General.

CONSULAR SERVICE U. S. A.,
BOMBAY, April 21st, 1902.

To whom it may concern:

It has given me great pleasure to have had a call at the Consulate this morning from Mr. Alex. Filippini of New York City, who was introduced by the Hon. John Hay, U. S. Secretary of State, through Hon. Chauncey M. Depew, U. S. Senator of the State of New York. Mr. Filippini is travelling

in the East for the purpose of informing himself in the culinary art as it obtains in the Orient, with the purpose in view of giving to the public in book form such practical knowledge thus secured.

Mr. Filippini is the Travelling Inspector of the International Navigation Co., of New York. I bespeak for him a good measure of your courtesies.

WM. THOS. FEE,
Consul U. S. A.

CONSULAR SERVICE U. S. A.
CONSULAR AGENCY OF THE UNITED STATES,
SUEZ, 5th May, 1902.

To whom it may concern:

I have had the pleasure of a call at this Agency from Mr. Filippini of New York, who has shown me letters of introduction from the Hon. John Hay, Secretary of State, who recommends him to the kind consideration of us all, and I have great pleasure in extending whatever help lies in my power to this gentleman, who is making a tour of the world for the purpose of collecting information in the culinary art.

Yours very obediently,
O. MAVRIER,
Acting Consular Agent U. S. A.

UNITED STATES DIPLOMATIC AGENCY AND CONSULATE GENERAL.
CAIRO, EGYPT, May 12th, 1902.

Mr. Alexander Filippini of New York, who is now visiting Egypt in his tour of the world, has presented to me a letter from the Hon. John Hay, Secretary of State, addressed to the Diplomatic and Consular Officers of the United States, who, at the instance of Senator Chauncey M. Depew, commends Mr. Filippini to the courtesy of the Representatives of the United States abroad. Letters from other distinguished citizens of the United States highly complimentary to this gentleman have been presented and read, in all of which I concur.

JOHN G. LONG,
Agent and Consul-General.

UNITED STATES CONSULAR AGENCY,
ALEXANDRIA, EGYPT, 9th May, 1902.

To whom it may concern:

It has given me great pleasure to have had a call at this Consular Agency from Mr. Alexander Filippini, Travelling Inspector of the International Navigation Co., of New York, bearing letters of introduction and commendation from the Hon. John Hay, U. S. Secretary of State, and the Hon. Chauncey Depew, U. S. Senator of the State of New York.

Mr. Filippini is travelling in the East for the purpose of informing himself in the culinary art. The results of his experience will be printed in a book which he intends to publish, and I bespeak for him such courtesies and consideration as he desires by those interested in the matter of his inquiry.

Respectfully,
J. W. ROMEO,
Acting U. S. Consular Agent.

LEGATION OF THE UNITED STATES OF AMERICA,
ATHENS, 14th May, 1902.

To whom it may concern:

It has given me great pleasure to have had a call from Mr. Alex. Filippini, bearing letters of introduction and recommendation from Hon. John Hay, Secretary of State, and the Hon. Chauncey Depew, U. S. Senator of the State of New York.

Mr. Filippini is travelling to collect material for a book on the culinary art which he is about to publish, and I take pleasure in bespeaking for him such courtesies as may assist him in his inquiries.

Respectfully,
CHARLES S. WILSON,
Charge d'Affaires ad interim.

UNITED STATES LEGATION,
CONSTANTINOPLE, May 19, 1902.

This to say that

Mr. Filippini of New York City has called upon me with letters from the Hon. Secretary of State commending him to me and asking my good offices in facilitating him in his purposes. He comes to the East to study the culinary art peculiar to Oriental countries, and I bespeak for him such courtesies and consideration as he desires by those interested in the matter of his inquiry. JOHN R. LEISHMAN.

U. S. CONSULATE GENERAL,
BUCHAREST, ROUMANIA, May 21, 1902.

This is to certify that I have just had the pleasure of a call from Mr. Alex. Filippini, Inspector of the International Navigation Co., of New York, and was much interested by what Mr. Filippini narrated to me of his varied experiences in all parts of the world during his present trip round the world, which has already lasted five months or so. The information obtained by this gentleman in culinary questions will certainly be of the greatest interest to all those who may have the privilege of perusing the valuable book which he intends publishing. My best wishes accompany Mr. Filippini in his further travels and I wish him the fullest measure of success. W. G. BOXSHALL.
U. S. Vice-Consul-General.

CONSULAR SERVICE U. S. A.
UNITED STATES CONSULATE,
BUDAPEST, HUNGARY, May 23rd, 1902.

ALEXANDER FILIPPINI, Esq.,
Hotel Hungary, Budapest.

Dear Sir: At your request I take pleasure in witnessing herewith that you called to-day at this consulate for the purpose of obtaining the names of persons able to give you information as to culinary art in Hungary, on which you intend to publish a chapter in your forthcoming work on the cuisine of the different countries of the world.

Yours very sincerely,
FRANK DYER CHESTER,
U. S. Consul.

LEGATION OF THE UNITED STATES OF AMERICA,
VIENNA, AUSTRIA, 26th May, 1902.

To whom it may concern:

Mr. Alex. Filippini, of New York, Travelling Inspector of the International Navigation Co., of New York, U. S. A., is making a trip around the world for the purpose of collecting reliable data pertaining to the art of cooking as practised in the different countries, the result of which he will publish in a book on his return to America, Mr. Filippini has been known to me for a number of years, and I take pleasure in commending him to those who can assist him in the object of his tour.

Very truly yours,
CHANDLER HALE,
Secretary of Legation.

LEGATION OF THE UNITED STATES,
THE HAGUE, NETHERLANDS,
August 7th, 1902.

It gives me great pleasure to say that I have to-day received a call from Mr. Alex. Filippini, Inspector of the International Navigation Company, who has been making a trip round the world in the interest of those who like good things to eat. He intends to publish the results of his experience in a book on culinary art. I bespeak for him the courtesy of Americans wherever he may go.

JOHN W. CARRETT,
Charge d'Affairs ad interim.

EMBASSY OF THE UNITED STATES OF AMERICA,
BERLIN, May 27th, 1902.

I had the pleasure of receiving, this morning, a visit from Mr. Alexander Filippini, who bore credentials from the Honourable Chauncey M. Depew. I was much interested by Mr. Filippini's accounts of his discoveries in culinary science and practice made in the remote regions of the world and cheerfully testify that I enjoyed heartily my fifteen minutes with him.

AND. D. WHITE,
Ambassador.

CONSULATE-GENERAL OF THE UNITED STATES OF AMERICA,
36, Avenue de l'Opera,
PARIS, September 4th, 1902.

To whom it may concern:

I have just had a call from Alex. Filippini, Travelling Inspector of the International Navigation Company, of New York, who comes to me recommended by Hon. John Hay, Secretary of State, and Hon. Chauncey M. Depew, Senator of New York. He has made a very thorough investigation of the culinary art of the different countries of the world, and has been in Paris for several days giving his entire attention to the art of cooking as practised in Paris and France.

I sincerely hope he has met with success in all his efforts, for the reason it is well known everywhere that the French cook has no superior and but few equals.

I trust his investigations and earnest services will be published to the world in order that all may be benefited by his experiences.

JOHN K. GOWDY,
U. S. Consul-General, Paris.

CONSULAR SERVICE, U. S. A.,
BRUSSELS (Belgium), May 29th, 1902.

To whom it may concern:

It has given me pleasure to have a call this morning from Mr. Alex. Filippini, who is introduced to the U. S. officials abroad by the Honourable John Hay, Secretary of State, through Honourable Chauncey M. Depew, U. S. Senator of New York. Mr. Filippini is travelling around the world for the purpose of informing himself in the culinary art. I enjoyed heartily my twenty minutes' conversation with him.

GEO. W. ROOSEVELT,
U. S. Consul.

The brevity of the above letters, as I was privately informed by some of the representatives whom I knew, was due to instructions issued from Washington, cautioning representatives of the Government about furnishing them, owing to previous misuse of such letters.

THE INTERNATIONAL COOK BOOK

THE INTERNATIONAL COOK BOOK

January 1st (supposedly Friday)

BREAKFAST

Stewed Prunes
Oatmeal and Cream
Shirred Eggs, with Tomato
Fish Cakes
Broiled Sirloin Steaks, Maître d'Hôtel
French Fried Potatoes
Wheat Cakes

1. Stewed Prunes

One pound fine prunes, half pint cold water, half pint claret, half a stick cinnamon, four ounces granulated sugar, two bay leaves, the rind of a small sound lemon.

Place the prunes in a vessel with two quarts of cold water to soak for twelve hours. Thoroughly drain and place them in a saucepan with all the above articles. Cover the pan and let boil very gently on the range for thirty minutes. Remove the pan from the fire, pour into a glass or stone jar, and let it get cold. When serving discard bay leaves, cinnamon and lemon peel. As stewed prunes should always be served cold, a larger quantity can be prepared and kept in a covered glass or stone jar, for they will keep in good condition for several days.

2. Oatmeal Porridge

One-half pound oatmeal, one-half pint cold milk, one pint cold water, one-half teaspoon salt. Place the water, milk and salt in a saucepan and let come to a boil, then add the oatmeal and slowly boil for twenty-five minutes, lightly stirring occasionally to prevent burning at the bottom. Pour it into a hot dish and serve with cold cream or cold milk and powdered sugar separately.

3. Eggs with Tomato

Lightly butter the bottom of six individual shirred-egg dishes, carefully break two fresh eggs into each dish, taking care to keep the yolks intact. Equally season the eggs with half a teaspoon salt and two saltspoons white pepper. Cook them for one minute on the range, then place them in the oven for five minutes. Remove from the oven, pour the tomatoes, prepared as hereunder, over the eggs of each dish, evenly divided, and immediately serve.

4. Tomatoes for Eggs, Omelettes, etc.

Select six medium, red, fresh but not too ripe tomatoes, plunge them in boiling water for one minute, lift them up with a skimmer, then with a towel carefully skin them. Trim off the stems and cut them into even quarters. Heat a teaspoon melted butter in a small saucepan, add two sound, peeled, finely chopped shallots and gently brown them for half a minute, then pour in one and a half tablespoons white wine, lightly mix, add the tomatoes with half a teaspoon freshly chopped parsley. Season with a level teaspoon salt, half a teaspoon sugar and two saltspoons white pepper, lightly mix, cover the pan and let cook for twelve minutes, carefully stirring once in a while.

Mix on a saucer a teaspoon butter with half a teaspoon flour, then add it to the tomatoes, gently mix, and the tomatoes will be ready to use as directed.

5. Fish Cakes

Soak one-half pound boneless codfish in cold water for sixteen hours, changing the water three times during that interval. Drain, place it in a saucepan again with cold water and let boil for five minutes; drain and carefully pick out all the little bones from the cod. Pass it through a chopping machine or pound it in a mortar.

Have one pound cooked, peeled potatoes. Press them through a sieve. Add the fish to the potatoes. Break in two whole raw eggs, add a saltspoon ground English mustard, a saltspoon grated nutmeg, two saltspoons white pepper and one and a half teaspoons anchovy sauce. Mix the whole thoroughly in a bowl with a wooden spoon for three minutes.

Sprinkle two tablespoons flour on a table. Spread the preparation nicely over the flour and divide it into six equal parts; neatly roll them in the flour, giving them nice cake forms.

Heat one ounce butter or good fat in a frying pan, drop in the cakes and fry for three minutes on each side, or until of a good golden colour. Remove them with a cake turner and drain well. Dress on a hot dish with a napkin and serve very hot.

6. Broiled Sirloin Steaks, Maître d'Hôtel

Have two fine, tender sirloin steaks of one pound and a quarter each. Flatten them evenly and nicely with a cleaver. Pour a tablespoon good oil on a plate, turn the steaks in the oil several times, then season with a teaspoon salt and a light teaspoon white pepper, evenly divided all over. Arrange them on a broiler and broil them on a brisk charcoal fire for six minutes on each side. Remove, dress on a hot dish; spread the maître d'hotel butter (No. 7) over the steaks and serve as rapidly as possible.

7. Maître d'Hôtel Butter

Have on a cold plate three-quarters of an ounce good table butter, half a teaspoon well-washed, thoroughly dried and finely chopped

parsley, one-quarter teaspoon of ditto chervil (cerfeuil), half a teaspoon juice from a sound lemon, one saltspoon salt, and a half saltspoon white pepper. Mix the whole well together with a fork and use when required.

N. B.—This maître d'hotel butter should always be kept in a cool place until required.

8. French Fried Potatoes

Peel, clean and cut into pieces one-half inch square and two and a half inches long four good-sized sound potatoes. Wash well in cold water and drain thoroughly.

Have some boiling fat in a frying pan; plunge in the potatoes and fry for ten minutes, being very sure that the fat is thoroughly boiling before the potatoes are plunged in. Lift up with a skimmer, lay on a dish; let rest for one minute, replace in the boiling fat and fry for three minutes more; lift up with a skimmer, lay on a kitchen towel and dry thoroughly. Sprinkle the equivalent of a teaspoon of salt over them, dress on a hot dish and serve.

French fried sweet potatoes are prepared exactly the same way, and both should be promptly served after having been prepared.

9. Wheaten Cakes

One-quarter pound flour, one raw egg, one-half ounce powdered sugar, one-quarter ounce baking powder, one-half pint cold milk and a saltspoon salt.

Place the flour in a bowl with the sugar, baking powder, milk and salt, and carefully break in the egg. Briskly mix with a whisk until thoroughly thickened.

Lightly butter the bottom of a large black frying pan with one-half ounce melted lard, and as soon as the bottom of the pan is thoroughly hot immediately pour in some of the preparation with the aid of a ladle, making four cakes two inches and a half in diameter, and cook for two minutes on each side, seeing that they are of a nice golden colour, but not black. Dress on a hot dish, cover with a napkin and keep hot; then proceed to prepare the balance in the same way. Serve with maple syrup separately.

LUNCHEON

Stuffed Devilled Crabs
Broiled Spring Chicken with Bacon
Baked Sweet Potatoes
Spaghetti Italienne
French Pancakes with Jelly

10. Stuffed Crabs Diable

One pound crab meat, half a pint cold milk, half a gill cream, one-half medium, sound, chopped onion, one-half bean chopped garlic, one teaspoon finely chopped parsley, one ounce butter, one teaspoon Eng-

lish mustard in powder, one-half teaspoon salt, one tablespoon Worcestershire sauce, one-half saltspoon cayenne pepper, one-half saltspoon grated nutmeg, three tablespoons flour, two raw egg yolks and two ounces bread crumbs.

Place the milk, cream, garlic, parsley, mustard, salt, pepper, Worcestershire sauce and nutmeg in a saucepan, and boil for five minutes, lightly mixing meanwhile. Place in another saucepan the butter and onion, stir, and let it get a good golden colour, then add the flour; mix well with the wooden spoon. Pour the other preparation into this, mix thoroughly, and then allow to gently simmer for five minutes. Add the two egg yolks, briskly mix till well thickened; add the crab meat, gently mixing for two minutes. Pour it over a flat dish and let get cold. Have six medium-sized, well-cleaned crab shells and equally fill the shells with the preparation. Smooth the surface with the blade of a knife. Equally divide the "devilled butter" on top of the crabs. Spread the bread crumbs over. Pour a very little melted butter over the bread crumbs. Arrange them on a tin pan, and place in the hot oven for ten minutes to bake until they obtain a nice golden colour. Remove from the oven and dress on a hot dish with a folded napkin. Decorate with parsley greens and six quarters of lemons and serve very hot.

11. Devilled Butter

Half an ounce good butter, two saltspoons ground English mustard, one teaspoon good white wine vinegar, one teaspoon Worcestershire sauce, one saltspoon salt, half a saltspoon cayenne pepper and one egg yolk. Place all these articles in a bowl, thoroughly mix well together with a spoon and use as required.

12. Broiled Spring Chicken with Bacon

Procure two fine, tender spring chickens of one and a quarter pounds each. Singe and cut off the legs at the first joints (keeping them for soup stock). Remove the back, split through the spine, beginning at the neck, totally removing the spine with neck. Neatly draw. Remove the breast bones, wipe them with a towel and nicely flatten them with a cleaver.

Place one-half tablespoon oil on a flat dish with a teaspoon salt and two saltspoons white pepper; turn the chicken several times in the seasoning. Arrange them on a clean double broiler, and broil on a brisk fire for eight minutes on each side. Remove. Have six pieces of fresh toast on a hot dish; dress the chicken on the toast.

Equally spread a maître d'hotel butter, prepared as per No. 6, over the chicken. Arrange twelve slices of freshly broiled bacon (No. 13) over them and serve.

13. Broiled Bacon

With a keen knife cut the under bones off a fine breakfast bacon; pare both edges, also the end (opposite side to the string end, which is

used to hang it up). With a sharp knife cut the necessary number of slices for immediate use. To have it crispy and tasty, thin slices are always preferable, both for broiling and frying. Always cut them crosswise, never lengthwise. Arrange the slices on a broiler, and broil on a moderate fire for two minutes on each side; dress on a hot dish and serve immediately.

For frying—fry for two minutes on each side, in a frying pan with a little hot fat. Bacon should always be kept by the string in a dry, cool place; never on the ice.

14. Baked Sweet Potatoes

Select six good-sized, sound sweet potatoes. Slightly trim off both ends, wipe and place them on a tin plate, baking in the hot oven for forty-five minutes and turning th m over every ten minutes. Remove and serve on a hot dish envelope i in a folded napkin.

15. Spaghetti à l'Italienne

Have a pan on the fire with three quarts water and a tablespoon salt; when thoroughly boiling, gently slide in three-quarters of a pound fine Italian spaghetti, without breaking it, and boil for twenty-five minutes. Remove and thoroughly drain.

Then place in a sautoire with a good tablespoon butter, a saltspoon salt, a good saltspoon white pepper and a light saltspoon grated nutmeg. Toss gently on the fire for four minutes. Add a light half-pint hot tomato sauce (No. 16), gently mix with a fork, then add two ounces grated Parmesan or Swiss cheese and mix well again with the fork for one minute longer. Dress on a hot dish and serve.

16. Tomato Sauce

Two ounces butter, four ounces lean, raw ham, cut into small pieces, two sliced carrots, two sliced onions, one chopped leek, two branches chopped parsley, a branch chopped celery, two cloves, one teaspoon whole peppers, one-half sprig bay leaf, one-half ditto thyme, a chopped green pepper, a bean of garlic, two quarts fine, red, sound tomatoes cut into quarters (or two quarts canned), four tablespoons flour, one tablespoon salt and a light tablespoon powdered sugar.

Place all the above articles, except the flour and tomatoes, in a large saucepan; set it on a brisk fire. Mix well with a wooden spoon and let cook for twelve minutes, or until of a good brown colour, lightly mixing meanwhile. Add the flour, mix well, cook for five minutes, then add the quartered tomatoes and one quart cold water. Mix thoroughly; cover the pan and let boil very slowly for one hour and a half, mixing once in a while. Strain through a sieve into a vessel, then strain again through a cheesecloth into another vessel. Use the amount required and place the remaining tomato sauce (after having been cooled off) in bottles; cork them well and always keep in a cool place for future use. This important sauce being of such general use, and at times required only in a very small quantity, it would be advisable for convenience to

prepare in larger amount than is required each time, as it will keep in perfect condition for a long time.

17. French Pancakes

Four ounces sifted flour, half ounce powdered sugar, two whole raw eggs, one saltspoon salt, three-quarters pint good cold milk, eight drops vanilla essence, four drops orange flavouring and a tablespoon Jamaica rum.

Place the flour in a vessel, break in the eggs, add the sugar, salt, essences and the milk gradually. With a wire whisk briskly beat up the whole together for five minutes, or until thoroughly thickened. Then pass it through a Chinese strainer into another small vessel and let stand for thirty minutes. Have a tablespoon melted butter on a saucer. Have a small frying pan, six inches in diameter at the bottom, lightly greased with the butter by means of a small hair pastry brush. When the bottom of the pan is thoroughly hot pour the equivalent of three tablespoons of the preparation into the pan (at once) and fry on a brisk fire till of a nice golden colour—which will take about a minute—turn it over and fry exactly the same. Be very careful not to allow the cakes to get black. Carefully turn the cake on a hot plate on the corner of the range. Proceed to make eleven more exactly the same way. Lightly dredge with fine sugar the one on top, roll it up nicely and dredge just a little more sugar over. Lay it on a hot dish. Proceed the same way with the others and serve very hot.

DINNER

Blue Point Oysters
Celery en Surprise Olives
Cream of Asparagus—Parisienne
Striped Bass en Court Bouillon Potatoes, Hollandaise
Mignons of Beef, Bordelaise Stuffed Tomatoes
Sweetbreads Braises, Béarnaise Green Peas
Punch, Lalla Rookh Punch, Française
Red Head Duck with Jelly Chicory Salad
Peach Pudding
Vanilla Ice Cream

18. Oysters

Oysters should be kept in a cold place and thoroughly washed before they are opened. They should be opened on the deep shell, so as to better preserve the liquor, then placed on finely chopped ice for a short time—too long destroys their flavour. While they should be kept as cold as possible, they should never be allowed to freeze, therefore they must only be opened shortly before they are needed; for once frozen they quickly turn sour. The proper way to open them is to place the deep shell in the palm of the left hand and break them on one side. The Boston stabbing knife is preferable for this, but if there be none handy use a small block that the oysters can fit into and stab it on the edge;

or even a chopping block and chopping knife may be employed in case of necessity.

Serve six oysters for each person, if small; if medium five; nicely arranged on oyster plates with quarters of sound lemon.

19. Oysters with Alexandre Dumas Sauce

Place in a saucebowl a heaping teaspoon salt, three-quarters teaspoonful fresh-crushed very fine white paper, one medium-sized, sound shallot, peeled and very finely chopped, one heaping teaspoon very finely chopped chives, half a teaspoon finely chopped parsley. Gently mix together, then pour in half a teaspoon olive oil, six drops of tobasco sauce, one teaspoon Worcestershire sauce, a light saltspoon good fresh mustard, and lastly one light gill good vinegar; mix well, send to the table, and with a teaspoon pour a little of the sauce over each oyster just before eating them.

20. Celery en Surprise

Pare off the green branches of two stalks of fine, fresh, white celery, Separate all the branches; nicely trim the tender parts, as well as the roots. and place them in a basin with plenty of cold water and wash thoroughly. Remove the branches from the basin, lay them on a towel, and then with the forefinger gently spread a very little green butter on the inside of each branch. Dress on a celery dish. Cover with chopped ice and serve. (Always keep the discarded celery for soups or for other useful purposes.)

21. Green Butter

One sound peeled shallot, one-quarter bean peeled garlic, two branches well-cleaned parsley, one branch fresh watercress, three-quarters of an ounce fresh butter, one and a half saltspoons salt, one-half saltspoon cayenne pepper. Place all these in a mortar, except the butter, and pound to a pulp; add now the butter and pound again until the whole is well thickened. Pass through a strainer into a bowl, keep in a cool place and use as required.

22. Cream of Asparagus

Heat one tablespoon melted butter in a medium-sized saucepan, then add a pint of drained canned asparagus tips, keeping the liquor, and gently cook on the fire for ten minutes, occasionally mixing meanwhile; pour in the liquor of the asparagus and two quarts hot water; add one sliced white onion, two cloves, one saltspoon thyme, one bay leaf and two branches parsley. If any clean raw chicken bones are at hand, add them. Season with two teaspoons salt, half teaspoon sugar, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Cover the pan and let gently simmer for forty minutes. Dilute in a bowl five tablespoons rice flour with one egg yolk and one pint of milk, and add to the broth. Mix well with a wooden spoon while cooking for five minutes. Remove; strain the cream through a fine sieve, then through

cheesecloth into a hot soup tureen, and serve with a plate of fried bread croutons (No. 23.).

23. Bread Croutons for Soups

Cut four slices of bread into exceedingly small dice-shaped pieces. Thoroughly heat in a small frying pan one tablespoon clarified butter, drop in the bread and gently fry until of a nice golden colour. Remove; drain well, and use as required for soups, etc.

24. How To Marinade Fish

Place in an earthen basin one small, sound sliced white onion, three chopped parsley roots, half a sound sliced lemon, two cloves, one crushed bay leaf, half a teaspoon ground thyme, one teaspoon whole black peppers, one teaspoon allspice, three tablespoons vinegar, one tablespoon salt and one quart cold water. Mix well; lay the fish in the basin, cover it well with the mixture and let marinade for six hours. Remove, drain it well and place the fish in a sautoire, as hereunder explained (No. 25). After the marinade has been used place it in a stone jar for further use, as in a cool place it will keep in good condition for two weeks.

25. Striped Bass en Court-Boullion

Scale, cut off the fins, thoroughly wash and wipe two very fresh striped bass of one and a half bounds each. Place them in the above marinade for six hours. Place in a large saucepan or fish kettle a sliced onion, a sliced carrot, two parsley roots, a sprig of thyme, two bay leaves and two cloves.

Lay the fish over the vegetables, pour in half a gill white wine and just enough cold water to cover them. Season with a heavy teaspoon salt, half a teaspoon pepper and a tablespoon vinegar. Cover the pan, then let come to a boil. Shift the pan to the corner of the range and let gently simmer for thirty minutes. Carefully lift up the fish with the skimmer, dress on a hot dish with a folded napkin, decorate with a little parsley greens and serve with a little melted butter separately.

26. Potatoes, Hollandaise

Boil six medium-sized, sound potatoes in two quarts of boiling water with a teaspoon of salt for thirty-five minutes, then peel and cut them lengthwise into even quarters. Place them in a sautoire with a light tablespoon butter and half a teaspoon finely chopped parsley. Season with half a teaspoon salt and a saltspoon white pepper. Toss them gently while warming for five minutes. Dress on a hot dish and serve.

27. Mignons of Beef, Bordelaise

Have a two-pound piece of fine tenderloin of beef (filet). Pare nicely all around, then cut into six equal filets. Flatten them lightly. Lay them on a dish, season with a teaspoon salt and half a light teaspoon white pepper, evenly divided. Heat a tablespoon of clarified butter in

a large frying pan, lay in the filets one beside another and cook briskly for three minutes on each side. Dress on a hot dish, one overlapping another. Pour the Bordelaise sauce over them (prepared as per No. 28) and serve.

28. Bordelaise Sauce

Finely chop six small, very sound, peeled shallots and place them in a small saucepan with a gill claret, and let reduce on the fire to half the quantity. Then pour in half a gill hot tomato sauce (No. 16) and one gill hot demi-glace (No. 122). Season with a light saltspoon salt and a very little cayenne pepper and let boil very slowly for eight minutes. Shift the pan on the corner of the range, then add, little by little, half an ounce good butter, and continue mixing until the butter is thoroughly dissolved.

Prepare a beef marrow as per the following recipe. Thoroughly drain and add it to the Bordelaise sauce; gently mix and serve as directed.

29. Beef Marrow

Place a good-sized marrow bone in a warm place for thirty minutes. Then sharply knock the bone on a table on the large, open end, so as to have the marrow detach easily. Cut it into thin slices, gently drop it into half a pint boiling water with one-half teaspoon salt, and immediately remove the pan to the table and let stand in the water for five minutes. Lift up the marrow with a skimmer and use as required.

30. Stuffed Tomatoes

Wash and dry well six fine, sound, good-sized red tomatoes. Cut through the top of each, without detaching, so that it will serve as a cover. Scoop out the inside of each tomato with a vegetable scoop, being careful not to cut the skins, and lay them on a plate. Season the interior with half a teaspoon salt and two saltspoons white pepper equally divided. Then fill each tomato with a tomato stuffing (No. 31) and close down the covers. Lightly butter a tin plate and lay them on it; spread half a teaspoon melted butter on top of each; arrange them on a roasting tin and place in a moderate oven to bake for sixteen minutes.

31. Stuffing for Tomatoes

Melt a tablespoon butter in a saucepan, add four sound, peeled and finely chopped shallots, and while cooking mix well rather briskly for one minute. Add the scooped-out "tomato meat," three good-sized finely chopped mushrooms, the meat of two raw sausages, half a bean of garlic finely chopped, one teaspoon chopped parsley and a teaspoon chopped chives. Season with half a light teaspoon salt, half saltspoon white pepper, and two saltspoons sugar. Mix all well while cooking for three minutes, then add three tablespoons fresh bread crumbs and one raw egg yolk. Thoroughly mix for two minutes, then place in a bowl to cool off. Stuff the tomatoes evenly with it.

32. Sweetbreads Braisés, Béarnaise Sauce

Six blanched sweetbreads, half a medium, sliced carrot, half ditto sliced onion, half a sliced leek, half a branch chopped celery, half a branch parsley, one clove, one fine, ripe, chopped tomato, two allspices, half bay leaf, one saltspoon thyme, half ounce chopped lard.

Melt a teaspoon butter in a saucepan large enough to easily hold the breads, add the lard, as well as all the other articles, and braisé on the fire for ten minutes, mixing well once in a while. Lay the sweetbreads on top and sprinkle over them a teaspoon salt. Pour in cold water up to half the height of the sweetbreads. Cover them with a piece of buttered paper. Then as soon as they come to a boil, place them in the hot oven for thirty minutes. Remove and dress on a hot dish. Strain the gravy over the breads and serve with the Béarnaise sauce in a bowl separately.

33. How to Blanch Sweetbreads

Clean and neatly trim three pairs fine, heart sweetbreads. Soak them for two hours in cold water, changing the water three times. Remove from the water, drain well, and then plunge into boiling water with a teaspoon salt for five minutes. Remove, drain thoroughly, cover with a napkin, and they will be ready to use.

34. Sauce Béarnaise

Four small, sound, peeled and finely chopped shallots, one branch very fresh, chopped tarragon, two tablespoons good white-wine vinegar, two raw egg yolks, two and a half ounces hot fresh melted butter and one teaspoon freshly crushed white or black whole pepper.

Place shallots, tarragon, vinegar and pepper in a small saucepan and reduce on a slow fire to one-half the quantity. Press it through a napkin into another small saucepan. Add the two egg yolks, briskly mix with the whisk, with the pan on the corner of the range, for four minutes, without allowing to boil. Gradually add the hot melted butter, continually mixing meanwhile and keeping the pan on the corner of the range. Season with a saltspoon salt and half a saltspoon cayenne pepper. Mix well again for a minute. Add half teaspoon finely chopped parsley. Mix well and serve as directed.

35. Green Peas, Canned

Thoroughly drain a pint of canned green peas; then plunge them into a small saucepan with a pint of boiling water for two minutes. Drain well through a strainer and replace them in the saucepan; add one tablespoon good butter, half teaspoon salt, one teaspoon powdered sugar and one saltspoon white pepper. Shuffle or toss them well in the pan without cooking again. Pour them into a hot, deep dish and serve.

36. Punch Française

Place in a small saucepan half a gill good rum, eight ounces granulated sugar, the grated rind of a sound orange and the grated rind of a

very sound lemon, as well as the juice of two oranges, two lemons, and half a teaspoon vanilla essence (see for its preparation No. 3232).

Have in a small teapot a tablespoon green tea; pour over it a pint of thoroughly boiling water and allow to infuse for ten minutes. Strain the tea through a clean cloth into the preparation and thoroughly mix; set the pan on the fire and let come to a boil. Remove from the fire, strain the punch through a cloth into a small freezer and let thoroughly cool off. Carefully cover it, place the freezer in a wooden tub with plenty chopped ice mixed with rock salt and then freeze for twenty minutes. Carefully wipe off the salt water from the top of the cover, remove the cover, then divide the punch into six sherbet glasses and serve.

37. Roast Redhead Ducks

Pick, singe, draw and neatly wipe two fine, fat redhead ducks. Season the inside of each with a good half teaspoon salt, cut the neck of each duck near the carcass, run in the head from the end of the neck to the back of each duck and nicely truss. Place a small branch of celery inside of each bird, place them on a roasting pan and spread a teaspoon melted butter on the surface of each. Sprinkle a very little salt over them. Set in a brisk oven to roast for from sixteen to eighteen minutes. Remove, untruss and take out the celery. Dress on a hot dish. Skim off the fat from the gravy, drop in two tablespoons hot water, lightly mix and boil on the range for one minute, then strain the gravy over the ducks and serve with six pieces of fried hominy and currant jelly separately.

37a. Fried Hominy for Game

Have one pint boiling water with half a teaspoon salt in a small saucepan; then gently and gradually drop in four ounces hominy, stirring well with the wooden spoon, and let it slowly cook for twenty-five minutes, lightly stirring occasionally. Transfer the hominy into a very small tin and let cool off. Then turn it on a lightly floured corner of a table. Cut the hominy then into six equal lozenge pieces. Lightly dip them in beaten egg, then lightly roll in bread crumbs, plunge and fry in thoroughly boiling fat for five minutes. Lift up with the skimmer, thoroughly drain on a towel, arrange on a dish with a folded napkin and serve.

38. Chicory Salad

Procure two medium-sized heads of very fresh white chicory; carefully pare off the green leaves and cut away the roots. Carefully wash, thoroughly drain in a wire salad shaker or a clean napkin and place in a salad bowl. Season with four tablespoons dressing, as per No. 863. Thoroughly mix and send to the table.

39. Peach Pudding

Three slices white bread without crust; cut them into pieces one-quarter of an inch square. Two tablespoons well-cleaned, small Sul-

tana raisins. One pint can or the equivalent of fresh peaches, cut into one-quarter-inch square pieces, four drops almond flavouring and five drops vanilla essence.

Place all the above articles in a vessel and mix well together. Thoroughly clean six small lightly buttered individual pudding moulds, then fill them up with the mixture, being careful not to press the bread in the moulds. Pour the custard preparation No. 40 in each mould, equally divided. Place the moulds in a sautoire with hot water up to half their height. Place in the hot oven and let steam for thirty minutes. Remove from the oven, unmould, lay them on a hot dish, and serve with a hot rum sauce in a saucebowl, separately.

40. Vanilla Custard for Puddings

Two raw eggs, two ounces powdered sugar, one-half pint cold milk, three drops vanilla essence. Break the eggs in a bowl, add the sugar and sharply beat with the wire whisk for three minutes or until well thickened. Add the milk and essence and briskly mix with a whisk for two minutes. Then the custard preparation is ready for use.

41. Hot Rum Sauce

Place in a very small, clean saucepan a quarter pint of cold water, two ounces fine sugar, the rind of one sound lemon, three tablespoons good Jamaica rum, one teaspoon cognac, one teaspoon good butter, four drops vanilla essence and a very small piece of cinnamon. Mix well, then let it come to a simmering point; thicken the same with a saltspoon arrowroot, gently mix while allowing to simmer for one minute and a half. Remove the lemon rind and cinnamon. Pour the sauce into a saucebowl and serve separately.

42. Vanilla Ice Cream, One Quart

Six egg yolks, eight ounces powdered sugar, one pint cream, one pint fresh milk and one stick vanilla. Place the egg yolks and sugar in a small saucepan and mix thoroughly with a wooden spoon for five minutes. Place the cream, milk and vanilla into another small saucepan and let come to a boil; then immediately pour it into the eggs and sugar, little by little, carefully mixing with the wooden spoon while heating for five minutes; but under no circumstances allow it to boil.

Remove it from the fire, pour in a bowl and let thoroughly cool off. Remove the vanilla and strain the cream through a Chinese strainer into a small ice-cream freezer. Place the freezer in a tub, see that the freezer is completely buried in cracked ice mixed with rock salt, then briskly freeze for thirty minutes, seeing that the ice cream is thoroughly firm. Have a cold dessert dish with a folded napkin ready, dress the ice cream on the dish and send to the table.

N. B. Wipe, place and keep the vanilla bean in a small box buried in powdered sugar, and use again for four or six times when required.

Punch Lalla Rookh is simply vanilla ice cream mixed with rum. Prepare a pint only of vanilla preparation, and just before freezing add half a gill good rum. Divide it into six punch glasses and serve.

43. Macaroons

Boil four ounces sweet almonds in water for three minutes; thoroughly drain and peel them nicely. Place them into a sieve and lay them at the door of a slow oven to dry for ten minutes. Drop them into a mortar, with one-half pound powdered sugar, the whites of three eggs and two drops vanilla essence. Pound all well till of a smooth paste. Transfer into a vessel and beat with the wooden spoon until of a good consistency.

Arrange a half-inch tube at the bottom of a small pastry bag. Drop the paste into the bag. Have a pastry baking pan and lay it in a piece of brown paper the full size of the bottom of the pan. Then gently press the preparation down into the papered pan, one inch in diameter, taking care that each is entirely separated from the others. Take a damp towel and drop it gently on the macaroons, so as to shape them perfectly. Place the pan in a rather slow oven and bake for twenty minutes, so they will obtain a good golden colour. Remove from the oven and let them cool. To remove them easily from the paper, wet part of a table, lay the paper over this for two minutes, detach them, dress on a dish and serve. Place in jar or tin those not needed, as they will keep in good condition for several days.

January 2d (supposedly Saturday)

BREAKFAST

Baked Apples
Hominy and Cream
Bacon and Eggs
Fried Smelts, Tartare
Broiled Mutton Chops Hashed Brown Potatoes
Cornmeal Muffins
Raspberry Marmalade

44. Baked Apples

Wipe nicely and core with an apple corer six fine, sound, not too ripe, apples. Lay them on a tin with one-half gill hot water. Fill the cavity of each with granulated sugar and baste the top of each with just a little melted butter. Place in a moderate oven to bake for thirty-five minutes, or until nice and soft. Remove from the oven. Dress on a hot dish and serve with a pitcher of cream or milk.

45. Hominy

Half pint hominy, one pint water, half pint milk, one teaspoon butter and half teaspoon salt. Wash the hominy in cold water and drain well. Boil the water and milk in an enamelled saucepan together, then

add the hominy, salt and butter, and slowly cook for forty-five minutes, stirring with a wooden spoon once in a while to prevent burning at the bottom. Pour into a hot tureen and serve with cream or milk separately.

46. Bacon and Eggs

Thoroughly heat half a teaspoon melted butter in a small frying pan. Carefully crack two fresh eggs on a saucer without breaking the yolks, then slide them into the pan. Season with just a very little salt and pepper, and fry on a slow fire for three minutes. Slide them on a hot dish. Proceed with five other portions in exactly the same way. Lay over the eggs in each dish one slice of bacon prepared as per No. 13 and serve very hot.

47. Fried Smelts, Tartare Sauce

Clean and wipe dry twelve medium, fine, fresh smelts. Season evenly with a teaspoon salt and a saltspoon white pepper. Gently roll them in flour, then dip in beaten-up eggs, lightly roll in fine bread crumbs, and plunge them into boiling fat to fry for five minutes. Remove with a skimmer and lay on a dry cloth to thoroughly drain. Dress on a hot dish with a folded napkin. Decorate with parsley greens and six small pieces of sound lemon in quarters.

48. Sauce Tartare

Have on a plate three small, very sound and finely chopped pickles, one sound, finely hashed shallot, one-half teaspoon finely chopped parsley, one teaspoon capers, finely hashed, a quarter teaspoon chopped tarragon and a quarter teaspoon finely chopped chervil (cerfueil).

Place in a china bowl one raw egg yolk, one-half teaspoon ground English mustard, one-half teaspoon salt, a saltspoon cayenne pepper and one tablespoon good vinegar. Sharply mix with the wire whisk; then pour in, drop by drop, one gill good olive oil, continually mixing till all the oil is added. Add now all the ingredients, waiting for action, to the sauce, and briskly mix the whole together with the whisk for four minutes. Transfer into a cold saucebowl and serve. If any of the sauce is left over, place it in a china bowl and always keep it in a cool place for further use.

49. Mutton Chops, Broiled

Pare and neatly flatten six fine, tender, thick mutton chops. Season with a teaspoon salt and two saltspoons white pepper. Lightly oil the broiler with oil. Place the chops on the broiler and cook for five minutes on each side. Dress on a hot dish, crown-shape. Spread a very little butter over them. Decorate the dish with a little fresh watercress and serve.

50. Hashed Brown Potatoes

Boil in a quart of water with a teaspoon salt six medium-sized potatoes for thirty-five minutes. Peel, let cool off and then chop them very fine.

Heat a tablespoon butter or good fat in a frying pan and add the potatoes. Season with a teaspoon salt and three saltspoons white pepper. Gently toss them in the pan while cooking on a brisk fire for ten minutes. Give them an omelet shape and let them get a nice golden colour, which will require five or six minutes. Turn them on a hot dish and serve.

51. Cornmeal Muffins

One-quarter pound wheat flour, half pound cornmeal, half ounce powdered sugar, half ounce good butter, half pint cold milk, half ounce baking powder, half teaspoon salt and one whole raw egg.

Place all these articles in a basin and carefully mix with the hand until thoroughly thickened, which will require about six minutes. Lightly butter the interior of six oval corn-bread or muffin moulds. Place the preparation into the moulds up to three-quarters of their height. Lay them on a baking tin and bake in the hot oven for twenty minutes. Remove, dress on a hot dish with a folded napkin and serve.

LUNCHEON

Consommé in Cups
Curried Scallops
Veal Cutlet, Tomato Sauce
Pommes Fondantes
Fig Pudding

52. Consommé in Cups

Two pounds raw beef from a shin, cut into pieces, any parings of chicken, beef and bones of same on hand, one-medium sized sliced carrot, one medium ditto sliced turnip, one ditto onion, one branch parsley chopped up, one clove sound garlic chopped up, one branch chopped celery, one ditto chervil, one ditto leeks, one tablespoon salt, ten whole black peppers, one clove, five allspice, one sprig bay leaf and one saltspoon thyme.

Place all the above in a saucepan, then pour in a little cold water to nearly cover the meat and other ingredients. Place the pan to one side and let it stand to infuse for one hour. Then place the pan on the hot range and gently stir the contents with a wooden spoon while cooking for five minutes. Pour in two and a half quarts of boiling water and stir well again until it comes to a boil. Cover the pan and let it slowly simmer for one and a half hours. Strain the consommé through a napkin into six cups or a hot tureen and serve very hot.

N. B.—When the consommé is not to be served in cups, but with vegetables, pastes and so on, then it should be strained into another saucepan, as you will be directed.

53. Scallops in Curry

Plunge one and a half pounds well-cleaned fresh scallops in a quart of boiling water with a teaspoon salt and boil for two minutes. Drain

thoroughly in a sieve and place them in the curry sauce, as per No. 54. Cook the whole together for two minutes and serve in a hot, deep dish.

54. Curry Sauce

Brown in a saucepan to a good golden colour in one ounce butter one medium-sized, sound, chopped-up onion; add one ounce lean, finely chopped ham, half branch of the white part of celery chopped, half-chopped green pepper, one sprig thyme, one clove, ten whole black peppers and half a sliced leek. Mix thoroughly with the wooden spoon while cooking for five minutes. Season with two saltspoons salt, adding one liberal teaspoon good curry powder and half a tablespoon flour. Mix well, then pour in a good half pint boiling water (if consommé or chicken broth is at hand, use it in place of the water). Gently mix again and allow to slowly cook for eighteen minutes, meanwhile lightly stirring at the bottom occasionally. Dilute one egg yolk in a tablespoon cream and add it to the curry sauce; mix well, but do not allow to boil again. Strain through a sieve into another saucepan.

N. B. Unless otherwise mentioned, a "tablespoon flour" means to be about a level, not a heaping, tablespoonful.

55. Veal Cutlets, Tomato Sauce

Pare nicely and flatten six rib veal cutlets. Season with a teaspoon salt and half a teaspoon white pepper, evenly divided. Roll them in beaten-up egg, then lightly roll in bread crumbs mixed with a tablespoon grated Parmesan or Swiss cheese.

Heat one ounce butter in a sautoire and fry the cutlets for five minutes on each side; then place in the hot oven for eight minutes. Dress on a hot dish, one overlapping another, and serve with a gill of hot tomato sauce (No. 16) in a saucebowl separately.

56. Potatoes, Fondantes

Peel and cut into half-inch dice-shaped pieces six sound, medium-sized raw potatoes. Wash well and drain. Cut into small pieces and melt in a small saucepan one ounce salt pork, add one sound, finely hashed onion and two bay leaves, and brown till of a nice golden colour. Then drop in the potatoes, season with half a teaspoon salt and two saltspoons white pepper, and pour in sufficient boiling water to cover them up to three-quarters of their height. Cover the pan, let them slowly cook for forty minutes and suppress the bay leaves. Dress on a hot dish, besprinkling with a little chopped parsley, and serve.

57. Fig Pudding

Soak four ounces California figs in a quart lukewarm water for one hour. Remove, drain well on a towel. Cut them into quarter-inch pieces; place in a bowl, adding two ounces bread crumbs, two ounces powdered sugar, one ounce flour, one tablespoon rum and three egg yolks. Mix all well together with a wooden spoon for five minutes. Then beat up the whites of the three eggs to stiff froth and add to the

other bowl; lightly mix with the spoon for a minute. Lightly butter and flour a quart pudding mould, then pour in the preparation. Place the mould in a pastry tin and pour in boiling water up to half the height of the mould. Remove, unmould on a hot dish and serve with a sauce Sabayon (prepared as per No. 102) over the pudding.

DINNER

Oysters

Radishes, Caviare Canapé — Tomato with Vermicelli
Halibut Steaks, Anchovy Butter — Pommes Persillade
Leg of Lamb, Jardinière — Fried Apples
Roast Turkey, Cranberry Sauce — Celery Salad, Mayonnaise
Cabinet Pudding
Babas au Rhum

58. Radishes

Select two bunches of fine, round, red, sound and rather small radishes. Pare them nicely and leave on each radish two of the prettiest leaves. Cut away the roots, and also a little of the peel around the roots. Place them in cold water and wash well. Nicely arrange them on a flat dish so that they meet toward the centre, the green leaves lying outward. Serve with chopped ice over them.

59. Canapes of Caviare

Cut out from sandwich bread six pieces one-third of an inch thick and one and a half inches square. Toast them to a good golden colour. Neatly trim the crust, then evenly spread over one teaspoon Russian caviare on each toast. Hash very finely one cold hard-boiled egg. Mix it thoroughly with one teaspoon very finely chopped parsley, one teaspoon finely chopped sound onion. Spread this over each toast, evenly divided. Dress on a dish with a folded napkin, decorate with six quarters of lemon and parsley and serve.

60. Tomato with Vermicelli

Melt in a saucepan one ounce butter, add one ounce finely chopped ham, one medium chopped carrot, one medium chopped onion, two branches parsley, one chopped leek, ten whole black peppers, one clove, one bay leaf, one saltspoon thyme. Mix well and brown nicely for fifteen minutes, occasionally mixing meanwhile. Add one quart canned —or the equivalent of fresh crushed—tomatoes, with two and a half quarts white broth (No. 701) or water. Season with a level tablespoon salt and one light tablespoon sugar. If there be any bones on hand, either of beef or poultry, add them to the stock.

Cover the pan and let gently boil for one hour and fifteen minutes. Heat in a saucepan one tablespoon melted butter and add two tablespoons flour. Mix well while browning for two minutes, then thicken the soup with this, continuing to mix with the wooden spoon while adding it. Boil for fifteen minutes longer and strain through a sieve into another

saucepan. Boil one gill broken vermicelli in a pint of water for eight minutes. Drain well and add it to the soup. Boil again for five minutes. Pour into a hot soup tureen and serve.

61. Halibut Steaks, Anchovy Butter

Procure two and a half pounds fresh halibut. Cut into three even steak-like pieces; oil them lightly, season with a teaspoon salt and a saltspoon white pepper. Arrange them on a broiler and broil for six minutes on each side. Lay them on a hot dish. Neatly spread the anchovy butter over the dish and serve.

62. Anchovy Butter

Place in a bowl three-quarters ounce butter, adding one tablespoon anchovy sauce and the strained juice of one-quarter of a sound lemon. Mix well together and keep in a cool place for general use.

63. Potatoes Persillade

Boil for thirty minutes in a quart water with a teaspoon salt six small peeled potatoes. Place them in a saucepan with one-half ounce butter. Season with a teaspoon salt and one-quarter teaspoon white pepper. Sprinkle over them one teaspoon finely chopped parsley; squeeze in the juice of half a sound lemon. Toss them gently while warming for five minutes. Place them on a hot dish and serve.

64. Leg of Lamb, Jardinière

Have a nice, tender, rather small leg of lamb. Trim the handle bone neatly. Rub half ounce butter or good fat all over it. Season with a light tablespoon salt and a teaspoon white pepper well distributed. Place it in a roasting pan. Pour four tablespoons cold water into the pan and roast in the oven for one hour, basting it once in a while. Remove it from the oven, dress on a hot dish, skim off the fat from the gravy and strain the gravy over the meat. Dress the jardinière all around the leg and serve.

65. Jardinière

With a small vegetable scoop dig out two medium-sized carrots and one good-sized turnip. Place them in a saucepan with a pint water and two saltspoons salt and let cook until soft, about thirty minutes. Drain the vegetables on a sieve and see that they are thoroughly dry. Put them back in the same saucepan with a light tablespoon butter, adding three tablespoons canned green peas, three tablespoons canned string beans cut into half-inch pieces, half a teaspoon fine sugar and a light saltspoon grated nutmeg. Mix all well together with a wooden spoon without mashing the vegetables, let slowly cook on the corner of the range for five minutes, and it will be ready for use. A piece of cauliflower and two tablespoons asparagus tips, cut into small pieces, and a few very small Brussels sprouts, all cooked separately, can be added to the jardinière, if at hand.

66. Fried Apples

Peel and core three large, good, sound apples. Slice them into slices half an inch thick. Dip them in cold milk, then roll them in flour. Melt one-half ounce butter in a frying pan. Place the apples in the pan and fry on a brisk fire until a nice golden colour on both sides, or two minutes for each side. Remove them with a skimmer and dress on a hot dish with a folded napkin. Besprinkle with a little powdered sugar and serve.

67. Roast Turkey, Cranberry Sauce

Procure a nice, tender turkey of about eight pounds. Remove the three sinews in each leg of the turkey by making an incision with a small, sharp knife on the under part, beginning one inch above the first leg joint and cutting upward for two inches right alongside the bone. Turn up the skin, then insert a small ice pick beneath the sinews and twist around until cleanly drawn, but only draw out one at a time. Remove the neck and cut the legs off one inch from the first joint. Singe, draw, wipe dry; truss with a needle from the wing to the leg. Season with a tablespoon salt, well sprinkled all over, and a light teaspoon white pepper. Cover the breasts with thin slices of larding pork. Lay the bird on a roasting pan, pour into the pan four tablespoons cold water. Place in the oven to roast for one hour and twenty minutes, being careful to baste it frequently with its own gravy while roasting, and turning it around once in a while to let get a good colour all over. Remove it from the oven, untruss and dress on a hot dish. Carefully skim the fat from the gravy, then strain the gravy over the turkey and serve with cranberry sauce in a bowl separately.

68. Cranberry Sauce

One pound sound red cranberries, one pound granulated sugar, half pint cold water. Wash the berries in plenty of cold water and carefully pick them, rejecting all those that float on top of the water, overripe or spoiled. Place them in an enamelled saucepan with half a pint cold water, and as soon as the water comes to a boil add the sugar; mix well with a wooden spoon and let gently boil for thirty minutes, mashing the berries as much as possible with the wooden spoon while cooking. Remove the pan from the fire, let the sauce get thoroughly cold, and always serve in a saucebowl separately.

N. B. The above amount of cranberry sauce will be considerably more than required for this occasion, therefore whatever is left over should be placed in a jelly jar, tightly covered and kept in a cool place, as it will keep in excellent condition for several months. A larger quantity than the above can be prepared if so desired.

69. Celery Salad, Mayonnaise

Pare off the green stalks and neatly trim the roots from two small stalks of white, crisp celery. Thoroughly wash, drain well, then cut into quarter-inch pieces. Dry well on a clean cloth, place in a salad bowl and season with two tablespoons dressing (as per No. 863). Mix

well, and, just a minute before sending it to the table, add three tablespoons mayonnaise to the celery; mix it well and serve.

70. Mayonnaise Sauce

Place one fresh egg yolk in a small bowl with one tablespoon good vinegar, one saltspoon ground English mustard, two saltspoons salt and a saltspoon cayenne pepper. Briskly beat up the whole together with a wire whisk for two minutes, then add, drop by drop, three-quarters of a gill good cool olive oil, continually mixing while adding it, and continue mixing for four minutes after the oil has been added; add the juice of one-quarter of a sound lemon, mix for one minute more, then use when required.

Place the surplus of the mayonnaise in a cup and put in a cold place, as it will keep in good condition for two or three days.

71. Cabinet Pudding

Lightly butter the interior of a one quart pudding mould. Arrange a small piece of white paper to cover the bottom of the mould. Cut out from a sandwich loaf of bread thirty round pieces one inch in diameter and one-third inch in thickness. Beat up in a bowl two raw egg yolks with a tablespoon powdered sugar and one gill cream or good milk. Steep the pieces of bread in the cream for ten minutes. Chop very fine six small slices of candied or canned pineapple and fifteen peeled pistaches. Mix them together, arrange a layer of the bread at the bottom of the mould, then a layer of pineapples, etc. Continue the same operation until all are used, seeing that the last is a layer of bread. Gradually fill the mould up to the height of the bread with a custard (as per No. 37). Place in a saucepan and pour in boiling water up to half the height of the mould. Place in a moderate oven to bake for one hour. Remove, unmould, dress on a hot dish, and serve with a hot pineapple sauce.

72. Pineapple Sauce

Heat in a saucepan one and a half gills canned pineapple liquor with half gill granulated sugar and a small piece lemon peel (one quarter). Mix and let boil for six minutes. Add one teaspoon curaçao. Mix a little. Remove the lemon peel and serve.

Sunday, First Week of January

BREAKFAST

Stewed Rhubarb
Farina with Milk
Findon Haddock Omelet with Parsley
Lamb Hash, Green Peppers Lyonnaise Potatoes
Cinnamon Cakes

73. Stewed Rhubarb

Skin three-quarters of a pound fresh, sound, red rhubarb. Cut it into one-inch-long pieces. Place in a saucepan with half pound granu-

lated sugar and the rind of quarter of a sound lemon. Set the pan on a brisk fire and thoroughly mix with a wooden spoon until completely dissolved, which will take about fifteen minutes. Remove from the fire and let cool off. Remove the lemon rind. Transfer to a glass dish and serve.

74. Farina With Milk

Have a pint boiling milk in a small enamelled pan on the fire. Gradually add two gills farina, sharply mixing with the whisk while adding it. Add two tablespoons granulated sugar. Mix well and let cook for fifteen minutes, mixing once in a while. Stir in one raw egg yolk and serve with cold milk.

75. Omelette, Plain

Carefully crack eight fresh eggs into a bowl, season with one-half teaspoon salt and two saltspoons white pepper, adding half gill of fresh milk. Sharply mix the whole with a fork for two minutes. Place in a black frying pan one good tablespoon clarified butter, and when the butter crackles drop in the eggs and with a fork stir well for two minutes, then let rest for half a minute. Fold up with the fork—the side nearest the handle first—to the centre of the omelette, then the opposite side, so that both sides will meet right in the centre; let rest for half minute. Have a hot dish in the left hand, take hold of the handle of the pan with the right, bring both dish and pan to a triangular shape, and with a rapid movement turn the omelette over the centre of the dish and immediately send to the table. Always make the omelettes on a brisk fire without taking the lid off.

75a. To Clarify Butter

Place half pound good butter in a small, enamelled saucepan, then place the pan into another pan containing boiling water and let stand on the corner of the range until thoroughly melted; skim it well, then strain through a fine cloth into a bowl; keep in a moderate temperature and use as required.

76. Findon Haddock, Broiled

Lightly roll in oil one and a half pounds fine thick, smoked findon haddock. Arrange in a double broiler and broil for five minutes on each side. Dress on a hot dish, and serve with Maître d'hôtel butter (No. 7), nicely spread over.

77. Lamb Hash with Green Peppers

Detach and cut into very small square pieces all the meat from the remaining leg of lamb of yesterday. Have the same quantity cooked potatoes, chopped the same as the lamb, and mix together. Melt an ounce butter in a small pan, and one medium, sound and finely chopped onion and a medium, finely chopped green pepper.

Mix well until they obtain a good golden colour. Add the lamb and potatoes. Pour in half pint hot broth or hot water and two table-

spoons tomato sauce (No. 16). Season with three-quarters of a teaspoon salt, half a light teaspoon white pepper and a saltspoon grated nutmeg. Mix all well together and let cook on a brisk fire for ten minutes, stirring once in a while. Place the pan in a hot oven for fifteen minutes. Remove, dress on a hot dish, and serve with six bread croutons (No. 23) around the dish.

78. Lyonnaise Potatoes

Boil in a quart of water with a teaspoon salt four medium, sound potatoes for thirty-five minutes. Drain and let cool off; slice them into the thickness of a silver dollar. Melt an ounce butter or good fat in a frying pan, add one good-sized, sound, white, sliced onion, and gently cook it for three minutes, lightly mixing meanwhile. Then add the potatoes. Season with a light teaspoon salt and three saltspoons white pepper, well sprinkled over the potatoes, then cook for seven minutes, gently tossing them once in a while. Give the potatoes a nice omelet form, then let them get a very good golden colour for about six minutes. Turn on a hot dish, besprinkle with half teaspoon chopped parsley and serve.

79. Cinnamon Cakes

Cinnamon cakes are to be prepared exactly the same as flannel cakes (No. 136), only adding half teaspoon ground cinnamon, mixed up in the preparation.

LUNCHEON

Broiled Devilled Sardines on Toast
Squabs, Sauce Piquante
Potatoes, Anna
Omelette Soufflée, Vanilla

80. Clam Broth

Open fifteen large, fresh clams and place them in a small saucepan with all their liquor. Add one and a half quarts cold water and four branches celery. Place on the fire, season with two saltspoons cayenne pepper, adding one teaspoon butter, and let boil for ten minutes. Strain through a napkin into six cups and serve.

81. Broiled Sardines on Toast, Devilled Sauce

Have twelve fine, good-sized sardines. Carefully roll them, without breaking, in cracker dust (crumbs). Arrange them on a double broiler and broil on a brisk fire for two minutes on each side, or until of a good colour.

Prepare six small toasts; place two sardines on each slice. Arrange them on a large dish. Pour a hot devilled sauce over them and serve.

82. Devilled Sauce

Brown in a small saucepan in half an ounce of butter four good-sized sound and very finely hashed shallots. Add half teaspoon ground

English mustard and one teaspoon flour. Mix well without cooking. Add four medium-sized, fine, red, crushed and strained tomatoes; mix well, season with a teaspoon salt, half saltspoon cayenne pepper, adding a teaspoon powdered sugar and a teaspoon Worcestershire sauce. Mix thoroughly and then allow to slowly boil for twelve minutes, stirring once in a while. When finished, add quarter of an ounce butter. Mix well again, without boiling, for a minute, and the same is ready.

83. Squabs, Piquante Sauce

Singe and cut off the legs at the first joints, remove the heads, split open through the back, neatly draw and wipe dry six nice fat Philadelphia squabs. Remove the breast bones and lightly flatten with a cleaver. Place them on a dish, season with a teaspoon salt and half teaspoon white pepper, well divided all over.

Heat two tablespoons melted lard in a large frying pan, lay in the squabs one beside another, and gently fry them for eight minutes on each side. Remove; pour a hot piquante sauce, prepared as per No. 177, on a hot dish. Dress the squabs over the sauce, one overlapping another, and send to the table.

84. Potatoes, Anna

Peel, wash and drain four good-sized, sound, raw potatoes. Slice them with a Saratoga-chip potato machine. If none is at hand, slice them as fine as possible. Grate two ounces Parmesan or Swiss cheese. Heat one ounce butter in a small frying pan, remove the pan from the fire and cover the bottom with a light layer of potatoes. Mix a teaspoon salt with two saltspoons white pepper, sprinkle a very little over the potatoes, spread a very little of the cheese over the potatoes, and place a few little bits of butter over the cheese. Arrange another layer of potatoes—and so on till all are employed. Cover the pan and place on a moderate fire for five minutes. Turn them over with a cake turner; let them cook again for three minutes and then place in the hot oven for ten minutes. Remove them from the oven. Turn on a hot dish and serve.

85. Omelette Soufflée, Vanilla

Lightly butter and then dredge a little powdered sugar on the bottom of a rather deep, cold-metal or china dish, about twelve inches long by nine wide, that will stand the heat. Place in a vessel three ounces powdered sugar. Carefully break seven fresh eggs, drop the whites into a copper basin, and the yolks of four into the vessel containing the sugar. Crush as finely as you can three macaroons (as per No. 43), add them to the sugar and yolks, then with a whisk begin to beat the yolks, sugar and macaroons as briskly as you possiby can for twelve minutes, then lay aside.

Then, if handy, place the copper basin on some ice, and with the whisk beat up to a very stiff froth the seven whites in the copper basin, which will take about twelve minutes. Remove the whisk, then (with

a skimmer in the right hand) with the left take hold of the vessel containing the preparation of yolk, sugar and macaroons and gradually pour it over the whites. Season with a light saltspoon salt and pour in ten drops good vanilla essence; gently mix the whole well together for two minutes with the whisk, or until thoroughly incorporated. Now take up the preparation with the skimmer and drop it into the centre of the buttered, sugared dish, taking special care to pile it as high as possible, so as to have it of a perfect dome-shape; with the blade of a knife make an opening on top two inches and a half long by two and a half in depth and one and a half inch wide. Turn the preparation, from the centre of the opening over on each side, heaping it a little higher at each end of the opening. Neatly smooth the sides and all around with the blade of a knife, giving it any desired design to look attractive when cooked.

Heat the bottom of the dish on top of the range for just a minute, then place it in a moderate oven to bake for six minutes; remove it to the oven door, dredge powdered sugar over it liberally, replace it in the oven and bake for six minutes more, or until it has obtained an exceedingly good golden colour. Remove it from the oven, lay the dish upon another cold one and immediately send to the table.

N. B. Special care should be taken when piling the preparation into the dish and making the opening, which should be done as rapidly as possible. When desired, the vanilla essence can be substituted by orange-flavour water.

DINNER

Oysters (18)
Celery Olives
Consommé, Prentanier
Salmon, Normande Potatoes, Brioches
Poulet, Valencienne
Spring Lamb Chops, Soubise French Flageolets
Punch, Cardinale
Roast Partridge, sur Canapés Salad Escarole
Pudding Espagnole Glacé Constantine
Croquignoles

86. Celery in Glass

Pare off the green stalks of one fine, large bunch of white, tender, crisp celery; neatly trim the roots, being careful to save the clear white hearts. Cut each stalk lengthwise into four equal branches. Wash them well in cold water and plunge in clean water with a piece of ice until ready to serve; then arrange them in a celery glass or a china radish dish, with a few pieces of ice in the centre, and serve.

87. Consommé Prentanier

Prepare a consommé exactly the same as for No. 52, but strain it into another saucepan instead of the six cups.

87A. Prentanier for Soup

Cut into lozenge-shaped pieces two medium carrots and two medium white turnips. Place them in a saucepan with one gill cold water, half teaspoon salt, half teaspoon powdered sugar and one tablespoon butter. Cover the vegetables with a piece of buttered white paper. Cover the pan; let come to a boil; place the pan in the hot oven for thirty minutes. Remove the vegetables from the oven and add them to the strained consommé in the pan, adding three tablespoons canned French green peas, three tablespoons canned string beans cut into small pieces, and three tablespoons canned asparagus tips also cut into small pieces. Let the whole cook gently for five minutes, pour into a hot soup tureen and serve.

88. Salmon, Normande

Have three slices fine, fresh salmon, one inch in thickness. Marinade them exactly the same as bass (No. 24). Then place the salmon pieces in a lightly buttered pan, and proceed to cook them precisely the same as the bass (No. 25).

Dress on a hot dish and pour the Normande sauce over. Decorate the dish with bread croutons, as per No. 90, and serve.

89. Sauce Normande

Heat in a small saucepan one tablespoon clarified butter; add one tablespoon flour, mix well with a wooden spoon until thoroughly heated, then add three-quarters of a gill white wine and strain in one and a half gills of the gravy of the fish in which it was cooked. Thoroughly mix, then briskly boil for ten minutes. Season with a saltspoon cayenne pepper, two saltspoons salt, adding a raw egg yolk and the juice of quarter of a sound lemon. Set the pan on a corner of the range and mix well with a wooden spoon until well thickened, or for two minutes, being careful not to allow it to boil. Strain through a napkin into another saucepan.

Have in a small sautoire six small whole fresh oysters, six whole canned shrimps, or the equivalent of lobster cut in small dice pieces, six small heads of canned mushrooms, and six very thin slices of truffles. Moisten with half gill of Maderia or white wine, then boil for five minutes. Add the sauce to this garnish. Heat up for four minutes longer, gently stirring meanwhile.

90. Bread Croutons, Heart Shaped

Cut six thin slices from a loaf of sandwich bread. Nicely pare them, then cut them into small heart-shaped croutons. Lay them on a tin plate, drip a little clarified butter over them and place in the hot oven for four minutes, or until they obtain a good golden colour. Take out of the oven and use when required.

91. Potatoes, Brioches

Peel eight medium, sound potatoes, cook them in two quarts water with a teaspoon salt for thirty-five minutes. Drain and press through a

potato masher into a bowl. Season with half teaspoon salt, two saltspoons white pepper, one light teaspoon grated nutmeg, adding two whole raw eggs and half ounce butter. Thoroughly mix with the wooden spoon for five minutes. Spread two tablespoons flour on a corner of the table. Divide the purée into six equal parts. Roll them in the flour, giving them a nice brioche form. Place in a buttered tin pan, spread a few drops of melted butter over each brioche, and bake in the hot oven until of a nice golden colour, or eight minutes. Remove from the oven, dress on a hot dish with a folded napkin and serve.

92. Chicken Valencienne

Procure a nice, tender two-and-a-half-pound roasting chicken. Cut off the head and feet; singe, draw, wipe dry and truss nicely. Arrange a thin border of lard over the breast of the chicken, nicely tied. Peel and cut into half-inch square pieces one small, sound Spanish onion, one ounce lean raw ham, cut the same way, and one clove sound, chopped garlic. Place these in an earthen pot, if possible, sufficiently large to hold the chicken. Add one tablespoon good oil. Lay the chicken over and place the pot in the hot oven for ten minutes, or till it gets a nice light golden colour; then draw the pot to the oven door. Add two gills raw Italian rice, four sweet Spanish peppers cut into half-inch squares and two tablespoons green peas. Season with a light tablespoon salt, half teaspoon white pepper, a very little Spanish saffron (or a saltspoon), and one stalk parsley, finely chopped. Moisten with a heavy pint hot broth or water and a good gill white wine. Cover the pot and place in the oven again to cook for forty-five minutes. Remove from the oven, take up the chicken from the pot, dress the rice, etc., on a hot dish, arrange the chicken on the rice and send to the table.

N. B. When drawing poultry of any kind split the gizzards in two, then carefully remove the sandy pouch, wash well in clear, cold water and add to the white broth "stock pot" (No. 701), as well as the hearts and livers.

93. Spring-Lamb Chops, Soubise

Have six nice spring-lamb chops. Trim and neatly flatten them. Season with a teaspoon salt and two saltspoons white pepper. Lightly roll in flour, then steep in beaten-up eggs and gently roll in bread crumbs.

Heat one tablespoon clarified butter in a frying pan; lay the chops in the pan, one beside another, and gently fry for five minutes on each side. Pour the Soubise sauce on a hot dish. Dress the chops nicely over the sauce, one overlaying the other, and serve.

94. Soubise Sauce

Chop very fine half a medium, sound white onion; place in a saucepan with half ounce butter and gently brown on the range for five minutes. Add two teaspoons flour, mix well; add one good gill boiling milk and mix well again. Season with one-quarter teaspoon salt and one

saltspoon cayenne pepper. Boil slowly for ten minutes. Add one raw egg yolk and mix well without boiling. Strain the sauce through a cheesecloth over the dish.

95. French Flageolets

Open a can of French flageolets. Drain and plunge them into boiling water for six minutes. Drain again. Place in a saucepan with half an ounce good butter, half teaspoon salt, half teaspoon powdered sugar and half saltspoon white pepper. Mix well for one minute and serve in a hot vegetable dish.

96. Punch, Cardinal

Place in a bowl half pound granulated sugar, grate in the rind of half a very sound lemon and squeeze in the juice of three medium-sized, sound lemons, the juice of half an orange, adding one gill raspberry syrup and one and a half pints lukewarm water, two teaspoons Swiss kirsch and one teaspoon maraschino. Thoroughly mix with a wooden spoon for three minutes, then add four drops vegetable carmine, if handy; mix a little. Strain and place it in a small freezer and freeze same as vanilla ice cream (No. 42). Fill up six punch glasses and serve.

97. Roast Partridge sur Canapés

Singe, cut off the heads and feet, draw and wipe two fine, young fat partridges. Truss them neatly, cover the breasts with a layer of thin lard, nicely tied around. Lay them in a roasting pan; pour in three tablespoons cold water and roast them in the hot oven for thirty minutes, basting the birds occasionally with their own gravy. Remove from the oven, suppress the lard, untruss, dress on a hot dish over two bread canapés. Decorate the dish with a little watercress. Strain the gravy into a saucebowl and serve separately, also serving a little bread sauce separately.

98. Canapés for Game

Cut out two canapés from a loaf of American stale bread one and a half inches thick. Trim neatly, pare off the crusts; then cut out a piece in the centre of each, from end to end, so that the cavity will hold the bird nicely when sending to the table. Spread a very little butter over them, place on a tin plate, then brown in the hot oven until they obtain a good golden colour. Remove and arrange them on a hot dish.

99. Bread Sauce

Boil half pint milk in a small saucepan, add half teaspoon salt, one saltspoon cayenne pepper, one half gill fresh bread crumbs and one teaspoon butter; mix all well together and let boil for six minutes, lightly mixing occasionally, and use as required.

100. Salad, Escarole

Pare off the outer green leaves and cores of two rather small or one large head of fine, white, fresh endive. If free from sand and otherwise

thoroughly clean, carefully wipe it with a cloth without washing, but if washing is required, it should be done as rapidly as possible; that is, as soon as it is plunged into the cold water quickly turn it all over with the hands, lift it up, let the water run out, then place it in a wire salad basket and sharply shake it till thoroughly dry.

The long leaves can be cut so as to have them all as near equal in size as possible. Place in salad bowl. Season with four tablespoons dressing, as per No. 863; thoroughly mix at the last moment and serve.

101. Pudding Espagnole

Lightly butter the interior of a quart pudding mould. Heat two ounces clarified butter in a saucepan, pour in one gill bread crumbs and let get a nice golden colour; then add half pint hot milk. Thoroughly mix with a wooden spoon till thoroughly thickened, remove the pan from the fire and mix well again for five minutes. Add two ounces powdered sugar, one teaspoon vanilla essence, two whole raw eggs and three yolks. Mix well. Now add the whites of the three eggs, beaten to a stiff froth. Gently mix again and then fill the mould with the preparation. Place the mould in a saucepan, pour hot water up to one-half the height of the mould, and bake in the hot oven for thirty minutes. Remove, unmould on a hot dish and serve with a Sabayon sauce (No. 102).

102. Sabayon Sauce

Place in a bowl two egg yolks and one ounce granulated sugar. Mix well with a wooden spoon for two minutes. Boil in a saucepan one gill milk and one gill cream, adding seven drops vanilla essence; as soon as it comes to a boil pour it very gradually over the eggs and sugar, continually stirring meanwhile. Transfer into a saucepan, set the pan on the fire, heat for three minutes, without ceasing mixing, but do not allow to boil. Remove the pan from the fire. Strain through a cheesecloth into a saucebowl and serve.

103. Glacé Constantine

Have a well-cleaned melon mould of one quart, three ounces chocolate, three ounces granulated sugar, one pint hot water, half pint cream whipped, eight egg yolks and a gill white syrup. Place the chocolate, sugar and water in a saucepan on the fire and boil for five minutes, continually mixing meanwhile; set the pan on the corner of the range. Beat up the egg yolks in a bowl with the cold syrup. Pour, little by little, the chocolate preparation into the eggs, constantly mixing with the wooden spoon while doing so. Transfer the preparation into the same saucepan, set the pan on the fire, gently mix until it bubbles, but do not allow to boil. Remove the pan from the fire and add the whipped cream, mix a little; then strain it into the freezer and freeze the same as vanilla ice cream (No. 42). Fill the mould with the ice cream and close it tightly. Bury the mould in a tub with ice and rock salt and let freeze for an hour. Remove, unmould on a cold dish with a folded napkin and send to the table.

Monday, First Week of January

BREAKFAST

Oranges
Quaker Oats with Cream
Poached Eggs, Calcutta
Boiled Salt Mackerel
Hamburg Steak with Onions
Stewed Potatoes
Queen Cakes

104. Oranges

Peel and carefully detach all fibres adhering to four good-sized, sound, juicy, cold oranges. Then with a keen knife cut them crosswise into thin, equal slices. Lay them on a dish with all their juice; liberally dredge powdered sugar over them. Let stand in a cool place, and just before serving pour in a pony of curaçao, Swiss kirsch, kummel or cognac. Dress them nicely on a dessert dish in crown shape. Thoroughly mix the liquor, sugar, etc., pour it over the oranges and serve.

105. Quaker Oats

Place in an enamelled saucepan three-quarters of a pint cold milk, half pint cold water and a teaspoon salt and let just come to a boil, then add two gills Quaker oats. Lightly mix and let boil rather slowly for fully one hour, lightly stirring at the bottom with the wooden spoon occasionally to prevent burning at the bottom. Pour into a bowl and serve with cold milk or cream.

106. Poached Eggs on Toast (12 pieces)

No. 1. Have in quite a wide and rather low-edged pan on the fire (so that six eggs can easily float at the same time without jamming) three and a half quarts of water, seeing that the water is no less than four inches deep.

Have on a dinner plate one tablespoon cold water. When the water in the pan boils, pour in one tablespoon vinegar. Carefully crack six fresh eggs on the wetted plate, without breaking the yolks, and gently slide them into the boiling water and poach for three minutes. Lift them up with a skimmer, neatly trim the edges, if there be any adhering; lay them on freshly prepared buttered or unbuttered toasts, two eggs on each, and keep warm. Repeat the same with six more and serve. By not using salt in poaching the eggs they will turn out whiter and more brilliant looking.

No. 2 (12 eggs). Have a pan on the fire with same quantity of water as above, with a tablespoon salt and a tablespoon vinegar. Have another saucepan on the fire with two quarts boiling water. Carefully drop in six fresh eggs and let them just roll over for fourteen seconds; lift them up and gently drop in cold water; then repeat same process with six more. Lift them up from the cold water and lay on a plate.

When the first seasoned water thoroughly boils carefully and rapidly crack six of the eggs and drop them right in the centre—as near the surface of the water as the heat will permit. Poach for three minutes. Take them up with the skimmer, neatly trim off any adhering superfluous edges, lay them on freshly prepared toast, and proceed to prepare six more in this manner and serve.

When the eggs are absolutely fresh the mode of preparing them described in No. 1 is the best. When doubtful, or in winter months, No. 2 is the safest.

107. Boiled Salt Mackerel

Cut away the fins and soak in fresh water for two hours a fine, good-sized salt mackerel. Drain well and then plunge it into a pan with two quarts boiling water and allow to boil for ten minutes. Remove, drain well, dress on a hot dish with a folded napkin and serve with a little hot melted butter separately.

108. Hamburg Steak with Fried Onions

Pass through a Salisbury chopping machine two pounds lean, raw rump of beef, lay it on a plate, add one good-sized, finely chopped sound onion, first fried in a teaspoon butter for three minutes. Season with one teaspoon salt, half teaspoon white pepper, a saltspoon grated nutmeg, one tablespoon finely chopped parsley and one whole raw egg. Mix all well together, then divide the meat into six equal parts. Roll them in flour and give them a nice fish-cake form. Heat three-quarters of an ounce butter in a frying pan. Slide in the steaks and fry them for six minutes on each side. Remove, drain well, dress on a hot dish, pour over their own gravy. Arrange the fried onions around the steak and serve very hot.

109. Fried Onions

Peel and slice round-shaped four medium-sized, sound white onions. Season with half teaspoon salt, detach them at the rings, gently roll them in two tablespoons flour, then plunge them in boiling fat and fry for eight minutes, or until they obtain a good golden colour. Lift them up with a skimmer, lay them on a cloth to dry and use as required.

110. Stewed Potatoes

Boil five good-sized, sound potatoes in a quart boiling water with a teaspoon salt for thirty-five minutes; peel and slice them rather thin. Heat half ounce butter in a saucepan, add one teaspoon flour, mixing well. Now add one and a half gills boiling milk and half gill hot cream. Mix well with wire whisk. Drop the potatoes into the pan. Season with half teaspoon salt, two saltspoons white pepper and one saltspoon grated nutmeg, also one-half teaspoon butter. Toss them well and let cook for ten minutes. Pour on a hot dish, sprinkle half teaspoon chopped parsley over and serve.

111. Queen Cakes

Half pound flour, three ounces butter, four ounces powdered sugar, two eggs, one gill milk, two tablespoons currants, half teaspoon baking powder and the juice of half a sound lemon.

Knead the butter with a wooden spoon to a cream in a bowl, dredge in the flour, add the sugar and currants. Mix the ingredients well together, then break in the eggs and beat the whole well together for five minutes. Add the baking powder; gently mix. Lightly butter a small tin; pour the preparation into the tin and set in the hot oven to bake for twenty minutes. Remove, cut the cake into six equal pieces and serve.

LUNCHEON

Oysters à l'Indienne
Navarin Parmentier
Tomato Omelette
Fried Sweet Potatoes
Mince Pie

112. Oysters à l'Indienne

Have in a saucepan half pint boiling water. Plunge in twenty-four fairly good-sized, freshly opened oysters with all their liquor. Season with half teaspoon salt and let boil for five minutes. Drain them and add them to the curry sauce (as prepared in No. 54). Let the whole boil for three minutes. Arrange a rice as in No. 113 around a hot dish, crown shape. Pour the oysters in the centre of the dish and serve.

113. Boiled Rice

Clean and wash well quarter of a pound good rice; place it in a saucepan with a pint and a half cold water and a teaspoon salt; put the lid on and boil for twenty-two minutes. Drain through a colander, being careful to let it drain thoroughly without crushing the rice, otherwise it is liable to spoil. Return it to the pan, put the lid on, set it on the corner of the range for five minutes and serve as required.

114. Navarin Parmentier

Procure a nice neck of tender mutton. Cut it into two-inch-square pieces. Heat two tablespoons good oil in a stewpan, add one clove sound garlic and heat on the range until a light brown, then remove the garlic from the pan and add the mutton. Season with a teaspoon salt and half teaspoon white pepper and gently brown for ten minutes, turning the pieces occasionally. Add two tablespoons flour, stir well with the wooden spoon. Moisten with one quart hot water, mix well. Cover the pan and let it come to a boil. Tie up as a bouquet two leeks, two branches parsley, three branches chives and two branches chervil (cerfeuil) and add it to the stew. Add also six sound, finely hashed shallots. Shift the pan a little aside from the briskness of the fire and let gently simmer for forty-five minutes, skimming the fat off the surface two or

three times during that time. Then add two good-sized, peeled, raw potatoes, cut into one-inch-square pieces, and half pint tomato sauce (No. 16). Cover the pan and let slowly cook for thirty minutes more. Remove the bouquet of herbs. Pour the stew into a hot deep dish. Sprinkle half teaspoon freshly chopped parsley over and serve.

115. Tomato Omelette

Break eight fresh eggs into a bowl. Season with one-half teaspoon salt and two saltspoons white pepper, adding one-half gill cold milk, and beat the whole thoroughly for two minutes. Place in quite a large frying pan one heavy tablespoon clarified butter and heat well without browning; that is, when the butter crackles, pour in quarter of a pint finely chopped, fresh-cooked stewed tomatoes, drawing off all their liquor; mix lightly and cook for two minutes; then drop in the beaten eggs over the tomatoes and with a fork gently mix the whole for three minutes. Let rest for one and a half minutes, fold up the two opposite sides, carefully turn into a hot dish and send to the table.

116. Fried Sweet Potatoes

Peel four medium-sized, sound, round, sweet potatoes. Cut them into one-third-inch-thick slices, then cut each slice into one-third-inch strips. Plunge them in hot, but not boiling, fat for ten minutes. Lift them up with the skimmer. Thoroughly boil the fat, then plunge in the potatoes again and fry for three minutes longer. Remove them with the skimmer and thoroughly drain on a cloth. Dress on a hot dish with a folded napkin and serve.

117. Paste for One Pie

Sift half pound flour on a table. Make a "fountain" (hollow space) in the centre, place into it one and a half ounces butter, one gill cold water and one and a half saltspoons salt. Then with the hand mix the butter, water and salt briskly for three minutes and gradually and slowly incorporate the flour with the rest, mixing for five minutes. Lay the paste on a plate, cover it with a towel and place in a cool place to rest for a few minutes. Have ready three ounces well-washed butter in a lump; return the paste to the table, flatten it lightly, then place the lump of butter in the centre, fold over the edges so as to enclose the butter, roll it out lengthwise with the pastry roller and refold the paste into three folds. Let it rest again in a cool place for three minutes; then roll it again, fold it as before and set in the ice box for five minutes.

How to Make the Pie.—Cut out half the prepared paste, roll it out round, ten inches in diameter. Lightly butter a pie plate nine and a half inches in diameter. Arrange the paste nicely over it. Then take up from the jar (No. 118) one and a half pounds prepared mince, lay it over the lined pie plate; evenly flatten it, leaving one inch clear around the edge of the plate; take the remaining half of the paste, roll it out

round, fold it in two and with a knife make three light incisions, each half an inch in the centre. Lightly moisten the edge of the plate with beaten egg, then cover with the paste, pressing it down with the hands all around the edge so as to entirely enclose the preparation, and then lightly moisten the surface with beaten egg.

Place it then in a moderate oven to bake for forty minutes. Remove it to the oven door, liberally sprinkle powdered sugar over, return it to the oven, close the door for two minutes so as to have the sugar entirely melted. Remove from the oven, then lay the pie on a dessert dish and serve either hot or cold.

118. Mince Meat for Pie

Pour into a large saucepan six quarts cold water and place in it nine pounds lean, raw rump of beef; put the saucepan on the fire, and when it comes to a boil thoroughly skim the scum from the surface and then allow it to boil for two hours. Remove the pan from the fire, lay it on a table, then with a fork take up the beef, lay it on a dish and let thoroughly cool off. Strain the broth through a sieve into another saucepan. Have three pounds of fresh beef suet, carefully remove all the sinews and then add it to the broth; place the saucepan on the fire and let boil until the suet is thoroughly dissolved, which will take about five minutes; add two pounds of well-stoned and finely chopped Malaga raisins and let the whole boil for five minutes; then add twenty fine, sound, medium-sized, peeled, cored and finely chopped apples and let cook again for five minutes. Remove the pan from the fire, transfer the contents into a vessel and let thoroughly cool off.

Chop the beef up very fine, then place it in a vessel, adding three-quarters of a pound finely chopped-up candied citron, pouring over it half pint good brandy, and let soak for six hours. Boil in a saucepan for one minute two quarts good cider, then lay it aside to cool off. Now transfer the contents of the two vessels to a large saucepan, adding one pound powdered sugar, one pound well-cleaned currants, half pint molasses and the cooled-off cider, and with the wooden spoon mix the whole well together for three minutes. Season with three ounces salt and quarter of an ounce black pepper. Place the saucepan on the fire, stir at the bottom with the wooden spoon until it is thoroughly heated, but do not allow it to boil. Remove it from the fire, transfer the whole into a vessel and let it thoroughly cool off. Then grate in the rind of four fine, medium-sized, sound lemons, squeezing in the juice also and adding half ounce ground cloves, half ounce ground cinnamon, half ounce ground allspice, half ounce grated nutmeg and half pint good brandy. Mix the whole well together for five minutes. Then transfer it into a large stone jar, tightly cover and lay in a cool place. The above preparation will keep in perfect condition for any length of time, even as long as six months.

N. B. Nowadays excellent mincemeat is sold by all responsible grocers, and should it prove somewhat difficult to prepare it in your own house it can be obtained at said grocers.

DINNER

Radishes (58) Olives
Chicken Gumbo, Louisianaise
Kingfish, Sauce Colbert Potatoes, Chassepot
Squabs en Casserole
Roast Ribs of Beef Yorkshire Pudding
Celery and Apple Salad
Pineapple Pudding
Genoise aux Confitures

119. Chicken Gumbo, Louisianaise

Half a boned fowl, one small carrot, one small white turnip, one small onion, half green pepper, one leek, two tablespoons raw rice, two quarts and a half hot broth (No. 701), four small peeled tomatoes, twelve good-sized, sound, fresh okras. Cut the fowl into small square pieces. Cut also the carrot, turnip, onion, green pepper and leeks into quarter-inch-square pieces and place them in a saucepan with one ounce butter. Slowly brown them for ten minutes, add the rice and any chicken bones on hand; lightly mix, then moisten with the hot broth. Season with one level tablespoon salt, cover the pan and boil for thirty minutes. Cut the tomatoes and okras into small pieces and add them to the soup. Boil for thirty minutes more. Remove the bones. Pour the soup into a hot soup tureen and serve.

120. Kingfish Sauté, Colbert

Have three medium-sized kingfish of three-quarters of a pound each, nicely cleaned. Wipe them neatly. Turn them in a little cold milk, season with one teaspoon salt and half teaspoon white pepper, then roll them in flour.

Heat two tablespoons oil in a frying pan, add the fish and fry for five minutes on each side, then place in the hot oven for ten minutes. Remove, dress on a hot dish and serve with a Colbert sauce poured over.

121. Colbert Sauce

Place in a small saucepan two gills demi-glace (No. 122) and one teaspoon meat extract (No. 3170); then reduce it on the fire to one-half the quantity. Then add, little by little, one-half ounce good butter, briskly stirring while adding it. Squeeze in the juice of a sound lemon, adding a teaspoon finely minced parsley. Stir well and serve.

122. Demi-Glace (Half-Glaze)

Have quite a large saucepan with ten quarts cold water on the hot range. Procure two fresh, white, calf's feet; cut them into small pieces and place in a small roasting pan with half pound raw ham, cut in pieces, one pound veal bones, two sliced carrots, two sliced onions, two sliced leeks, three branches parsley roots, one branch sliced celery; add ten cloves, four bay leaves, twenty allspices, two tablespoons whole black peppers, a teaspoon thyme and one and one-half tablespoons salt. Spread a little fat—about four tablespoons—over the vegetables. Place

the pan in a hot oven and let get a nice golden colour. Remove from the oven, take up the feet and vegetables from the pan and plunge them into the pan with the ten quarts water; add one pint canned or the equivalent of fresh tomatoes. Let slowly boil for thirty minutes. Set the pan near the corner of the range, place the cover on and let slightly simmer. When any little parings of beef, veal, chicken, ham and vegetables are at hand, always place them into this important demi-glace. When opening cans of mushrooms add the mushroom liquor to this stock, also. Always keep the pan on the hot range until reduced to one-half the quantity.

Heat in a large saucepan three ounces butter or good melted lard, adding six tablespoons flour. Stir well with a wooden spoon and let thoroughly brown on the fire for twenty minutes, occasionally stirring. Pour the above preparation into this pan, mix well, shift the pan on one side of the range, keeping it at a gentle simmering point for twelve hours. Then add half pint sherry; mix a little, strain the demi-glace through a Chinese strainer into a stone jar; let cool off, then cover the jar. Keep in a cool place and use as required. In winter it will keep in good condition for three or four weeks, but in hot weather it would be advisable to re-boil it once every week.

This demi-glace is of vast importance, and it is necessary to always have some on hand. Therefore, when the supply is nearly exhausted, repeat the same operation.

N. B. Whatever quantity of demi-glace is required for each occasion, when taken up from the jar always dilute it with a little hot broth, so as to have it somewhat liquid before using.

123. Potatoes, Chassepot

Peel three large, sound, raw potatoes. Cut them into cartridge shape one and a half inches long. Mince very finely an onion, one leek and one ounce of lean salt pork.

Place them in a small saucepan with half ounce butter and brown to a good golden colour. Add the potatoes and one bay leaf. Season with half teaspoon salt and two saltspoons white pepper. Mix well with the wooden spoon, add one gill hot water. Cover the pan and boil for twenty minutes. Dress on a hot dish, sprinkle a little chopped parsley over and serve.

124. Squabs en Casserole

Singe, cut the heads and feet off, draw and wipe neatly six fine, fat squabs. Arrange a thin slice of lard on the breast of each bird, tie them well around and lay them in a roasting pan. Sprinkle a teaspoon salt and half teaspoon white pepper over them. Pour at the bottom of the pan three tablespoons cold water and place in a hot oven to roast for twenty minutes, basting with their own gravy occasionally and turning them over once in a while. Remove, untie the strings, dress on a hot dish. Skim the fat off the gravy, add three chopped shallots, two tablespoons demi-glace (No. 122), two tablespoons hot water. Boil the

gravy in the pan on a brisk fire for five minutes. Pour the gravy over the birds. Arrange at each end of the dish one cluster of cooked green peas and on the other sides a cluster of glazed onions prepared as per No. 125 and serve.

125. Glazed Onions

Carefully peel twenty-four very small, white, sound onions, all of about the same size if possible. Place them in a lightly buttered saucepan, all at the bottom of the pan. Pour in one gill cold water, half teaspoon salt, two saltspoons white pepper, half teaspoon powdered sugar and half ounce butter. Cover the onions with a sheet of buttered paper. Place the pan on a brisk fire and boil for five minutes; then place the pan in the hot oven until the water is completely evaporated. Add two tablespoons of half glaze (demi-glacé, No. 122). Heat for three minutes and serve.

126. Roast Ribs of Beef

Procure from a reliable butcher a three-rib piece of fine, tender, mature rib of beef—near the short-loin part. Saw off the spine, also the bones of the three ribs, to one inch from the meat. Season with a tablespoon salt, equally divided all over, tie it together and place it lengthwise in a roasting pan. Pour one and a half tablespoons cold water into the pan to prevent burning; place a few small bits of butter well distributed on top of the beef. Set it in a rather moderate oven and let roast for one hour and ten minutes, taking care to baste frequently with its own gravy and to turn it once in a while. Remove it from the oven, untie, dress on a very hot dish, skim the fat from the gravy, pour two tablespoons broth into the gravy, heat up a little, strain the gravy into a saucebowl and send to the table. (Keep all parings from the beef for soup stock, etc.)

127. Celery and Apple Salad

Have two stalks fresh, crisp, white celery. Trim off the outer leaves, wash thoroughly, drain well, then cut it into small Julienne-shaped strips, place on a napkin and dry it thoroughly.

Peel three, medium-sized, sound apples; cut them in quarters, cut away core and seeds, then cut them in Julienne strips, the same as the celery. Place both in a salad bowl. Season with four tablespoons dressing, as per No. 863. Mix well and serve.

128. Pineapple Pudding

Four ounces fresh or preserved pineapples cut into small dice pieces, one gill hot milk, a teaspoon vanilla essence, one and a half ounces butter, two eggs, two ounces sugar and two ounces sifted flour. Melt the butter in a small saucepan, gradually stir in the flour, then heat for one minute, continually stirring; pour in the hot milk and thoroughly heat on the fire for three minutes. Take from the stove, add the pineapples and sugar, stir for one minute. Add, one by one, the yolks of the two eggs, briskly stir for half a minute with the wooden spoon. Beat the

white of the two eggs to a froth, add to the preparation, mixing gently.

Lightly butter a quart pudding mould, pour the preparation into the mould, cover with a lightly buttered paper, place it in a saucepan, pour hot water up to quarter the height of the mould. Set in the oven to steam for thirty-five minutes. Remove, take up the paper. Unmould the pudding on a hot dish. Decorate with six thin slices of pineapple around the dish and serve with the following sauce preparation:

Put two ounces sugar in a very small saucepan with two gills cold water, small piece of cinnamon, piece of a quarter of nutmeg and the rind of quarter of a lemon. Let gently boil for ten minutes. Remove from the fire, pour in a tablespoon rum, lightly mix, then strain through a cheesecloth into a saucebowl and serve.

129. Genoise aux Confitures

Four eggs, quarter pound granulated sugar, quarter pound sifted flour, two ounces melted butter and a teaspoon vanilla essence. Break the eggs into a small copper basin, add the sugar; place the bottom of the basin into another basin containing lukewarm water two inches high. Briskly whip the eggs and sugar for twelve minutes, or until of a good consistency. Remove the basin from the water, add the flour, lightly mix with a skimmer, add the butter and vanilla, gently mix again. Butter the inside of a pastry pan, then cover the bottom of the pan with a sheet of lightly buttered paper; pour all the preparation over the paper. Place in a slow oven to bake for twenty minutes. Remove from the oven, lay the pan in a cool place for fifteen minutes. Turn it on a table, remove the paper. Split the cake in two, crosswise. Spread two tablespoons currant jelly on top of one half, place the other half over it. Dredge a little powdered sugar over. Cut it into six even pieces, dress on a folded napkin and serve.

N. B. Remnants of any kind of cakes should be placed in a tin, covered up, and kept in a dry place, and will always come handy for pudding purposes, etc.

Tuesday, First Week of January

BREAKFAST

Grape Fruit
Wheaten Grits
Eggs, Cocotte
Broiled Fresh Herrings
Country Sausages
Sauté Potatoes
Flannel Cakes

130. Grape Fruit

To have the fruit cold and in excellent condition place them in the ice box during the night. Cut three of them in halves, crosswise;

remove the pits and cores, after which run the knife around between the peel and the fruit, just to separate it, then make about six cuts from the centre, so that it may be easily removed with the spoon. Serve them with powdered sugar.

131. Wheaten Grits

Half pound wheaten grits, one pint cold water, half pint cold milk and a teaspoon salt. Place the water, milk and salt in a saucepan and let come to a boil, then add the wheaten grits and boil slowly for one and a half hours, mixing with a wooden spoon occasionally to prevent burning at the bottom. Pour into a hot dish and serve with cold cream or milk and soft sugar separately.

132. Eggs Cocotte

Chop very finely one medium-sized, sound onion, place it in a saucepan with a tablespoon melted butter and brown to a good golden colour. Add three tablespoons finely minced canned mushrooms, or the equivalent of fresh mushrooms if at hand, half teaspoon finely chopped chives, one tablespoon sherry wine, three tablespoons tomato sauce (No. 16), three tablespoons demi-glace (No. 122), half saltspoon cayenne pepper and two saltspoons salt. Mix well with the wooden spoon and then let slowly reduce to one-half.

Have six clean and lightly buttered cocottiers (egg dishes), then divide the preparation evenly into the six cocotte dishes. Break two fresh eggs in each dish. Pour half teaspoon sweet cream over each dish, sprinkle a very little salt over each egg. Set in the hot oven to bake for five minutes. Remove from the oven and serve.

133. Broiled Fresh Herrings

Clean and thoroughly wipe six good-sized, very fresh herrings. Roll them in a tablespoon oil mixed with a teaspoon salt on a plate. Arrange on a broiler and slowly broil for six minutes on each side. Remove, dress on a hot dish. Spread a tablespoon melted butter over them, decorate with a little parsley greens and six quarters lemon and serve.

134. Country Sausages

Arrange in a small double broiler twelve small country sausages, prick each sausage with a fork once in the centre and broil on a brisk fire for five minutes on each side. Dress on a hot dish and serve.

135. Potatoes Sautées

Peel six medium-sized boiled potatoes, slice them into rather thin, equal slices. Heat in a frying pan one and a half tablespoons melted butter. Season with one teaspoon salt and two saltspoons white pepper. Gently toss the potatoes once in a while, cooking for seven minutes on a brisk fire, then give them an omelet form; cook them for four minutes longer, or until they obtain a good golden colour. Dress on a hot dish and serve.

136. Flannel Cakes

One-quarter pound sifted flour, two raw eggs, half ounce powdered sugar, one-quarter ounce baking powder, one saltspoon salt, half saltspoon nutmeg, and half pint cold milk.

Place the flour in a bowl. Crack in the eggs, add the sugar, salt, nutmeg, baking powder and milk. Thoroughly mix with a whisk until well thickened. Lightly butter the bottom of a large frying pan with a little melted lard, and as soon as the bottom of the pan is thoroughly hot immediately pour in with the aid of a ladle the preparation, two and a half inches in diameter, four at a time, and cook one and a half minutes on each side. Dress on a hot dish covered with a napkin; proceed exactly the same till the preparation is all used, and serve with maple syrup separately.

LUNCHEON

Stuffed Devilled Crabs
Bami, Hongkongoise
String Beans
Old-Fashioned Rice Pudding

137. Stuffed Devilled Crabs

These are prepared precisely the same as in No. 10.

138. Bami, Hongkongoise

Cut into half-inch-square pieces half pound lean raw rump of beef, half pound lean fresh pork cut same way, and keep separately. Hash very finely six medium-sized sound shallots, one clove garlic; mix shallots and garlic with a heaping tablespoon finely fresh-chopped parsley and keep on a plate.

Plunge into boiling water with a teaspoon salt in a saucepan and boil for fifteen minutes half pound noodles and quarter pound best macaroni, but in separate water; drain thoroughly and keep separate. Melt one tablespoon butter in a saucepan, add two light tablespoons flour; stir well, add two small finely chopped onions, two finely chopped shallots, one clove crushed chopped garlic, one clove, one sprig bay leaf and one sprig thyme. Stir all well together with a wooden spoon, while browning for four minutes. Moisten with half pint hot broth or hot water, mix well with a whisk; then add two good-sized, ripe, chopped tomatoes. Season with half tablespoon salt, half teaspoon white pepper, one saltspoon grated nutmeg, half saltspoon cayenne pepper, adding one good teaspoon good curry powder. Stir all well together and let gently simmer for twenty-five minutes. Strain the sauce and keep it warm.

Lightly butter the bottom of a pie dish, then evenly arrange the macaroni at the bottom of the dish; spread a very little of the sauce over the macaroni. Spread over evenly one-third of the mixed shallots, garlic and parsley; arrange the beef nicely divided over the macaroni, etc., then another third of the shallot mixture. Season with a saltspoon salt and a light snuff of white pepper. Now spread half the remaining

sauce over. Neatly lay half the noodles evenly over; arrange the pork as a layer over the noodles; sprinkle the remaining shallot mixture over the pork. Season with a saltspoon salt and half saltspoon white pepper. Evenly spread the balance of the noodles; sprinkle one tablespoon very finely minced cooked lean ham. Pour and neatly spread the remaining sauce over. Sprinkle half teaspoon grated Parmesan or Swiss cheese over all. Have one teaspoon butter divided into small bits and placed on the surface. Place it in a moderate oven to bake for fifty-five minutes, or until it has obtained a good golden colour. Remove it from the oven, place the dish into another cold one and send to the table.

N. B. Cut it pie-like, that is, from top to bottom.

139. String Beans

Open a pint can string beans, plunge them in a saucepan with boiling water two inches in depth; drain on a sieve; put them back in the saucepan with half ounce butter. Season with half teaspoon salt and a saltspoon white pepper. Mix well with with a fork while cooking for one and a half minutes. Dress on a hot vegetable dish and serve.

140. Old-fashioned Rice Pudding

Wash in three different cold waters half pound Italian rice. Drain well, place it in a saucepan with one quart cold milk, a gill cold water and a saltspoon salt. As soon as it comes to a boiling point shift the pan on the corner of the range, being careful to mix well with a wooden spoon. Then let slowly simmer for one hour, mixing every five minutes to prevent burning at the bottom. Remove the pan from the range. Pour ten drops vanilla essence and the same of orange-water flavor. Mix well, then add half pound granulated sugar. Mix well again. Break in four whole raw eggs, pour in a gill sweet cream, thoroughly mix with the wooden spoon. Pour the preparation into a pastry pan two inches high, place in a slow oven and bake for thirty minutes. Remove, lay the pan on another cold one and serve either hot or cold.

DINNER

Oysters (18)
Celery (86) Anchovies on Toast
Cream, St. Germain
Codfish, Whitney
Larded Tenderloin of Beef, Parisienne
Petit Pois, Française
Capon Stuffed with Chestnuts Lettuce Salad
Almond Ice Cream Lady Fingers

141. Anchovies on Toast

Cut out from a stale sandwich loaf of bread six pieces bread one-third of an inch thick, then trim them nicely and cut into one-and-one-half-inch squares. Toast to a good brown colour. Arrange two nice anchovies in oil, cut in half, on each toast. Hash very finely one

hard-boiled egg, mix it well with two teaspoons chopped parsley and place it over the anchovies. If desired, finely chopped white onions can be served with the anchovies. Place on a dish with a folded napkin and serve.

142. Cream, St. Germain

Plunge one pound fine split green peas in boiling water and let boil for two minutes; drain and replace them in a saucepan with three quarts cold water, one tablespoon salt, half teaspoon white pepper and a teaspoon sugar. Cover the pan and let boil.

Chop very finely one carrot, one medium onion, one leek, three branches parsley, one ounce lean, raw ham, one branch celery, four branches chives, four branches chervil, and half clove crushed garlic. Place all these articles in a frying pan with one ounce butter and let get a light brown colour, gently mixing meantime; then add all to the soup, also adding two slices French bread one-half inch thick. Mix the whole well with the wooden spoon. Cover the pan again and then let very slowly simmer for one hour and a half. Strain the soup through a sieve into another saucepan, briskly pressing the vegetables through the sieve. Skim off the scum. Shift the pan over a brisk fire and let come to a boil. Add one gill good cream mixed with two egg yolks and one-half ounce butter in small bits. Mix well with the wooden spoon, but do not allow to boil. Pour into a hot soup tureen, plunge in three tablespoons cooked green peas and serve very hot.

143. Codfish, Whitney

Procure three slices fresh codfish one inch thick. Marinade, boil same as bass (No. 25) and keep warm. Scoop out all you can from three large, peeled raw potatoes with a Parisian potato scoop; boil them in salted water for fifteen minutes and keep till required.

Heat in a small saucepan one tablespoon clarified butter, add one tablespoon flour, mix well with wooden spoon until thoroughly heated; then add one and a half gills broth or hot water. Strain half a gill of the gravy in which the fish was cooked into this pan, thoroughly mix and let boil for five minutes. Season with two saltspoons salt and one saltspoon cayenne pepper, adding a raw egg yolk and the juice of quarter of a sound lemon. Set the pan at the corner of the range and mix well with a wooden spoon until well thickened, being careful not to let it boil. Strain through a cheesecloth into another saucepan. Drain the potatoes and add them to the sauce. Heat for three minutes, gently mixing meanwhile. Dress the fish on a hot dish; pour the sauce over, arrange twelve small heart-shaped bread croutons (No. 90) around the fish. Sprinkle a very little chopped parsley over, and lastly decorate with six slices broiled bacon, as per No. 13, and serve very hot.

144. Filet of Beef Larded, Parisienne

Remove the outer muscular skin and sinews and trim nicely two and a half pounds tenderloin of beef. Carefully lard it with very thin

strips of larding pork, using a larding needle. Place the skin and parings of the lard at the bottom of a roasting pan with half a sliced carrot, half a sliced onion, one chopped branch celery, two chopped branches parsley, one saltspoon thyme, one sprig bay-leaf, two cloves, four allspice and eight whole black peppers. Lay the filet on the bed of the vegetables, etc. Season with a level tablespoon salt, evenly divided. Place a few little bits of butter over the surface of the fillet, the equivalent of one-quarter ounce. Pour in two tablespoons cold water at the bottom of the pan. Place the pan in a very hot oven to roast for fifteen minutes, then turn it over and roast for twenty minutes more, carefully basting it frequently with its own gravy while cooking. Remove it from the oven, dress on a hot dish and keep warm.

Skim off all the fat from the gravy of the roasting pan, then place the pan on a brisk fire. Add one gill tomato sauce (No. 16) and one and a half gills half glaze (demi-glace, No. 122); reduce the sauce to one-half. Strain through a sieve into a small saucepan, add twelve whole canned mushrooms, one tablespoon good sherry wine, and boil the whole for five minutes, mixing well meanwhile, and pour it over the filet. Arrange six small stuffed tomatoes (No. 30) around the filet. Sprinkle a teaspoon finely chopped tarragon over all and serve.

145. Petit Pois, Française

Have one pint, tender, shelled green peas. Place them in a saucepan with two gills cold water, one teaspoon salt, two saltspoons white pepper, one teaspoon soft sugar and six of the smallest peeled white onions obtainable, also a very small head green, well-washed lettuce, with four branches parsley tied around. Cover the pan, place on a brisk fire and let boil for twenty-five minutes. Remove the lettuce and parsley, add a tablespoon good butter, mix well and slowly cook for three minutes. Pour into a hot, deep dish and serve.

146. Capon Stuffed with Chestnuts

Procure a fine, tender capon of three and a half pounds. Singe, cut off the feet and head, drain and wipe dry. Then stuff it with a chestnut preparation (No. 147), truss carefully and lay it in a roasting pan. Spread a light tablespoon melted butter or fat over the surface, pour three tablespoons cold water at the bottom of the pan; sprinkle a good teaspoon salt over the bird. Place it in the hot oven to roast for one hour and ten minutes, turning it over once in a while and basting it frequently with its own gravy. Remove it from the oven, untruss, dress on a hot dish. Skim off the fat from the gravy and strain it through a small strainer over the capon. Serve with a little watercress placed around.

147. Chestnut Stuffing

Cook in boiling salted water fifteen good-sized, sound Italian chestnuts for thirty minutes. Drain and peel them, then place into a bowl; add two small slices bread soaked in water for five minutes. Chop very

finely half a medium-sized onion, half ounce lean raw ham and lightly brown these in a saucepan with half ounce butter for five minutes and add to the bowl.

Chop a raw chicken liver very finely with four branches parsley greens and half clove finely chopped, sound garlic and add it to the bowl, also with a saltspoon thyme and one raw egg. Season with half teaspoon salt and a saltspoon white pepper. Mix thoroughly with a wooden spoon and stuff the bird with it.

148. Lettuce Salad

Procure two fine, sound, medium heads fresh, crisp lettuce. Trim off the outer green leaves and stems. Cut the leaves in two. Plunge it into plenty of cold water, turn it over with the hands several times without pressing it, so that it will be entirely free of sand.

Drain it thoroughly in a wire salad basket or cloth, then place it in a salad bowl with the hearts on top, and just before serving season with four tablespoons dressing, as per No. 863. Gently mix all over and serve.

149. Almond Ice Cream

Plunge into boiling water four ounces freshly shelled, sound almonds and let boil for two minutes. Drain and peel them. Place them in a mortar and pound to a paste; add one and a half pints cold milk and half pint fresh cream. Mix thoroughly together, then transfer to a small saucepan, place on the fire and let come to a boil. Place in a bowl six egg yolks and eight ounces powdered sugar, drop in a teaspoon Swiss kirsch. Mix well for five minutes; gradually add the almond milk to the eggs, mixing well while adding it with the wooden spoon. Transfer it to a saucepan, place on a slow fire, contiunally mixing while heating for five minutes, without boiling. Then let cool off. Strain through a sieve into a freezer, proceed to freeze as for vanilla ice cream (No. 42) and serve.

150. Lady Fingers (Biscuits à la Cuillere)

Put four ounces powdered sugar and the yolks of five eggs into a bowl. Beat thoroughly with the spatule for five minutes. Put the whites of the eggs into a copper basin and with a wire whip beat them to a stiff froth. Add to the sugar and yolks four ounces flour. Mix gently together for half a minute, and immediately add the whites; mix for one minute more and the preparation will be ready. Take a well-cleaned pastry bag, slide into it a No. 2 tube, and with a wooden spoon or small skimmer pour the preparation into the bag. When it is all in close the upper part of the bag very firmly and lay it aside for a moment. Take two separate sheets of solid brown paper, each measuring seventeen inches long by five inches wide, or the same size as the pan, and lay them on the table one beside the other. Take hold of the lower part of the bag near the tube with the left hand and the upper part with the right; press with the latter and drop the batter on the paper

in straight strips three inches long by half an inch wide. Make ten of equal size on each paper, being careful to leave an empty space three-quarters of an inch between each. Then with a sugar dredge sprinkle them lightly with powdered sugar three times, at one-minute intervals between each sprinkling. When finished lift up one paper at a time, keeping it perfectly straight, and shake off the loose sugar, being careful not to let the biscuits detach from the paper. Now lay them in a pastry pan and let rest for two minutes, place in a slow oven and bake for twenty minutes or until of a light golden colour. Remove from the oven, lift from the pan and lay on a table to cool off. Have ready a dessert dish with a folded napkin, then detach the biscuits gently from the paper with the hands, dress them on the dish and send to the table.

Wednesday, First Week of January

BREAKFAST

Sliced Bananas in Cream
Wheatena
Kippered Herrings
Fried Eggs with Brown Butter
Calf's Liver with Bacon
Saratoga Potatoes
English Buns

151. Bananas Sliced in Cream

Peel three good-sized, ripe, sound bananas, then slice them into thin slices. Dress on a dish and serve with powdered sugar and cream separately.

152. Wheatena

Have in an enamelled pan half pint water and half pint milk; season with two saltspoons salt. Then let slowly come to a boil on a moderate fire; gradually dredge in five ounces wheatena, continually mixing while adding it, and allow it to gently boil for five minutes, lightly mixing meanwhile. Remove, pour into a deep dish and send to the table with cream or rich milk, and sugar separately.

153. Kippered Herrings

Lightly butter a baking tin, then place three fine, fat kippered herrings thereon; spread a few little bits of butter over each fish. Set in the hot oven for ten minutes. Remove, arrange them on a hot dish on toast. Spread a little melted butter over and serve with quarters of lemons.

154. Fried Eggs with Brown Butter

Lightly butter six individual shirred-egg dishes. Break two fresh eggs into each dish; place them on the range and cook for three minutes. Remove them from the fire. Place one and a half tablespoons melted

butter in a frying pan, set it on a brisk fire and fry to a light brown colour, then add one teaspoon good vinegar. Shuffle the pan slightly so that the butter and vinegar will be well mixed, pour it evenly over the eggs and serve.

155. Calf's Liver with Bacon

Have six slices of fresh, tender calf's liver one-third inch thick. Place on a dish with a tablespoon oil. Season with half teaspoon salt and one-quarter teaspoon white pepper. Repeatedly roll the slices in the seasoning until the oil is all absorbed. Arrange the slices on a double broiler and broil on the fire for five minutes on each side. Remove, dress on a hot dish with six slices of bacon (as per No. 13) on top and serve.

156. Saratoga Potatoes

Pass through a Saratoga potato machine three medium-sized, sound, peeled, raw potatoes. Wash them in cold water, drain well on a sieve, drop them one by one into boiling fat and fry until of a good golden colour—which should take about five minutes—turning them over with a skimmer once in a while. Lift them up with the skimmer, place in a wire basket and let thoroughly dry. Sprinkle half teaspoon salt over them and serve on a hot dish with a folded napkin.

N. B. If no Saratoga potato machine is at hand, slice the potatoes with a sharp knife as thin as possible.

157. English Buns

One-quarter pound flour, two ounces butter, two ounces sugar, two egg yolks, the white of one egg, one ounce candied lemon peel, half gill hot milk, half saltspoon powdered nutmeg and two saltspoons carbonate of soda. Place the flour and butter in a bowl, work it well with a wooden spoon, add the sugar, nutmeg, lemon peel and one saltspoon salt. Pour in the hot milk and mix it lightly for two minutes. Beat the yolks and the whites of the eggs together, then add them to the preparation. Mix lightly, and when well thickened add the carbonate of soda, gently mixing for two minutes. Pour the preparation into a lightly buttered tin. Place in a slow oven for twenty-five minutes. Remove, let cool off, then cut into six even pieces and serve on a dish with a napkin.

LUNCHEON

Parsley Broth (1667)
Devilled Broiled Lobster
Chicken Pot Pie, American
Macaroni au Gratin
Apricot Tartlets

158. Devilled Broiled Lobster

Cut three fine, small, raw lobsters of one pound each into two equal halves, lengthwise. Remove the gravel from the head, cut off the claws and crack them carefully with a cleaver. Arrange the claws on a broiler

and broil for ten minutes on each side. Remove them and carefully pick out all the meat; then chop it into small pieces and place on a plate. Season with a saltspoon salt and two tablespoons devilled butter (No. 11). Mix all well and keep in a cool place until required.

Carefully place the six half lobsters on a double broiler and broil on a lively fire on the shell side for ten minutes; then place in the oven for ten minutes. Remove from the oven and carefully take off the lobsters from the broiler. Spread the above preparation evenly over the six half lobsters, sprinkle a little bread crumbs over each, then lay two little bits of butter on the surface of each. Arrange them on a tin pan, then bake in the oven until they obtain a nice golden colour. Remove from the oven, dress on a hot dish and serve with six quarters of lemon, and parsley greens if handy.

159. Chicken Pot Pie

Cut into twelve pieces one tender roasting chicken of two and a half pounds. Place in a saucepan with one quart cold water. As soon as it comes to a boil strain the water off. Then pour in one quart boiling water, season with one teaspoon salt and half teaspoon white pepper. Cover the pan and let slowly cook for six minutes. Then add two small, well-cleaned leeks, tied up with four branches parsley, a sprig of bay leaf, two cloves and a sprig of thyme; put in the pan one and a half ounces salt pork, cut into small pieces. Cover the pan again and let boil for ten minutes. Add twelve small, sound, peeled onions; boil again five minutes. Add one good-sized raw potato, cut into small, half-inch-square pieces. Skim the fat off the surface. Cover the pan and boil for ten minutes more; then shift the pan on the corner of the range. Mix two tablespoons flour with two gills cold milk in a bowl and strain it into the saucepan; mix well with the wooden spoon and let boil for three minutes. Remove the leeks, parsley, etc. Pour the preparation into a deep pie dish. Spread a little chopped parsely over. Lightly egg the border of the dish all around. Cover the surface with a pie paste, same as mince pie (No. 117). Egg the surface with a hair pastry brush. Make a few incisions on the surface of the paste to allow evaporation. Place in a hot oven to bake for twenty minutes, or until it obtains a nice golden colour. Remove, place the pie on a plate and serve.

160. Macaroni au Gratin

Boil for three-quarters of an hour three-quarters of a pound Italian macaroni in three quarts water with a tablespoon salt. Drain well on a sieve and place in a saucepan with one ounce good butter, adding two tablespoons flour. Mix well, then pour in two light gills hot milk. Gently mix again, season with half teaspoon salt, a light saltspoon cayenne pepper and a saltspoon grated nutmeg. Add one ounce grated Swiss cheese and one ounce grated Parmesan cheese. Gently mix with a wooden spoon, and when the cheese is thoroughly mixed transfer the macaroni into a baking dish. Sprinkle a little grated Swiss cheese over and bake in a hot oven for fifteen minutes, or until of a nice golden colour. Remove and serve.

161. Apricot Tartlets

Lightly butter six small, scalloped tartlet moulds. Have a pie paste prepared, as for No. 117. Then with a paste cutter cut out six equal, round pieces and neatly line the moulds with them. Gently press the paste with the thumb at the bottom and sides of the moulds, but avoid pressing the paste at the edges. Fill the tartlet moulds with dried beans and place in the oven for fifteen minutes. Remove from the oven; drop the beans into a tin box, keeping them for similar purposes in the future.

Open and cut a pint can of fine apricots into thin, equal slices. Spread at the bottom of each mould a good teaspoonful apple marmalade (No. 3190), then carefully fill the tartlets with the apricots equally divided; dredge a light teaspoon powdered sugar over each; lay them on a baking sheet, then place in a moderate oven for sixteen minutes. Bring them to the oven door, besprinkle the edges of each mould with a little powdered sugar; return them to the oven for two minutes to let the sugar thoroughly melt. Remove from the oven, let cool off, then spread over the apricots a teaspoon currant jelly. Dress on a dish and serve.

DINNER

Oysters (18)
Celery (86) Rissolette Russe
Consommé, Tapioca
Halibut, Mornay Potatoes, Viennoise
Ribs of Lamb, Prentanier
Sweet Peppers, Sauté (288)
Roast Grouse with Jelly Escarole Salad
Fig Pudding, Tyrolienne

162. Rissolettes Russe

Prepare a noodle paste as follows: Spread half pound sifted flour on a corner of the table, make a small hole in the centre. Crack into it three whole eggs; add a saltspoon salt, a tablespoon cold milk. Mix well with the hand until a very thick paste, which will take about ten minutes. Let rest for five minutes on a lightly floured table. Then roll it out three times its original size and let rest for five minutes. Roll it out to the thickness of a fifty-cent piece and let rest again five minutes. Then with a pastry cutter two inches in diameter cut as many pieces as possible, and with a beaten-up egg gently wet the edges of each piece all around. Neatly lay half teaspoon Russian caviare in the centre of each piece, fold them up in two; lightly steep them in beaten-up egg, roll in bread crumbs and fry in boiling fat until they have obtained a golden colour. Drain well. Dress on a dish with a folded napkin and serve.

163. Consommé Tapioca

Prepare a consommé as per No. 52. Strain it into a saucepan, and as soon as it comes to a boil add four ounces thoroughly washed tapioca. Mix well, boil for ten minutes, pour into a hot tureen and serve.

164. Halibut, Mornay

Marinade and cook three pounds very fresh halibut, cut in three slices, exactly the same as for bass (No. 25). Have one tablespoon melted butter in a small saucepan; add two tablespoons flour, mix and heat well and pour in one gill hot milk and five tablespoons "fish gravy." Stir well, season with a saltspoon salt and half saltspoon cayenne pepper; add one ounce grated Swiss cheese and one raw egg yolk. Briskly stir and let slowly cook for three minutes. Place the halibut on a dish, remove the spine bone; place six heads canned mushrooms on top of the fish, pour the sauce over the halibut. Sprinkle a tablespoon grated Parmesan cheese on the surface, arrange a few little bits of butter over all. Place in a hot oven to bake for ten minutes, or until of a golden colour. Remove it from the oven, decorate with six heart-shape croutons (No. 90) around the dish. Sprinkle a very little finely chopped parsley over and serve hot.

165. Potatoes Viennoise

Prepare the same quantity of potatoes as for potatoes brioches (No. 91). Divide the purée into six equal parts. Sift a little flour on a corner of the table. Roll out each piece to a nice oval form. Slightly flatten them with the blade of a knife to the forms of Vienna bread; then with the knife again make a double incision lengthwise on the surface of each. Lightly butter a baking pan, lay the potatoes into the pan; lightly glaze the surface of each with the yolk of an egg, then place them in a very brisk oven to bake for twelve minutes. Remove, dress on a hot dish and serve.

166. Ribs of Lamb, Prentanier

Procure a nice rib of young, tender lamb. Remove the bone opposite the loin. Neatly trim off the meat about one inch from the end bones of the ribs. Cut into leek form two sound carrots and two medium turnips; place them in a small saucepan with one ounce butter, one teaspoon salt and one teaspoon fine sugar, well sprinkled over. Gently cook the vegetables until of a nice light brown colour, tossing them well meanwhile. Lay the lamb on top of the vegetables, and place in a hot oven for fifteen minutes. If by that time it has obtained a good colour, moisten with a wineglassful of white wine, one gill tomato sauce (No. 16), half a gill demi-glace (No. 122), adding to the vegetables ten very small, sound, white onions. Cover the pan and place in the oven again for twenty minutes more. Remove from the oven. Dress the lamb in the centre of a hot dish, arrange the vegetables around the lamb and serve.

167. Roast Grouse with Jelly

Singe, cut the head and feet off, draw, wipe nicely and truss a fine, tender, fat grouse of two and a half pounds. Rub a good half tablespoon salt over the bird. Place it on a small roasting pan; spread a very light tablespoon melted butter over the grouse; pour into the pan one tablespoon hot water. Place the pan in a brisk oven for ten minutes, being

careful to baste it with its own liquor once in a while. Open the door of the oven, turn the pan, close and roast for ten minutes again. Remove from the oven, untruss, dress the grouse on a hot dish, decorate with a little watercress around the bird, strain the gravy over it and serve with two good tablespoons currant jelly separately.

168. Fig Pudding, Tyrolienne

Prepare and cook six puddings exactly the same as per No. 39, only adding four candied or brandied cherries, cut into small square pieces, to each mould before the custard preparation is poured over the pudding, and serve the same way.

Thursday, First Week of January

BREAKFAST

Stewed Prunes and Pears
Pettijohn
Omelette Créole
Broiled Beafsteak, Maître d'Hôtel
Hashed Potatoes, au Gratin
Soda Cake

169. Stewed Prunes and Pears

Prepare the same quantity of prunes exactly as in No. 1, but just before placing them on the fire add six halves of medium, not overripe, sound pears, peeled and cored. If fresh pears are not at hand, the same quantity of preserved will answer.

170. Pettijohn Food

Place in a saucepan a pint cold water, half pint milk, half teaspoon salt and let come to a boil. Add half pound Pettijohn. Mix well with a wooden spoon and slowly boil for forty minutes, occasionally stirring at the bottom to prevent burning. Pour into a hot, deep dish and serve with cold milk or cream and fine sugar separately.

171. Omelette Creole

Heat in a small saucepan a tablespoon oil; add one finely minced white onion and a finely minced green pepper and gently cook for six minutes, lightly stirring meanwhile. Then add three medium, peeled and crushed ripe tomatoes, also three finely minced canned mushrooms. Season with half teaspoon salt, two saltspoons sugar and one saltspoon white pepper. Mix lightly, then let simmer on the range for thirty minutes. Finely chop together half bean sound garlic with a branch of parsley and a branch of chervil and add to the pan, lightly mix and let cook for five minutes longer. Add one teaspoon fresh bread crumbs; mix a little and keep on the corner of the range. Meanwhile carefully crack eight fresh eggs into a bowl, add half gill milk, half teaspoon salt

and a saltspoon white pepper. Sharply beat up with a fork for two minutes. Heat a tablespoon butter in a large and very clean black frying pan. Pour in the eggs, briskly stir all over with a fork for two minutes; let rest for half a minute. Pour into the centre of the omelette half the Creole preparation, fold both ends up, let rest for a minute. Then turn it into a hot dish, arrange the balance of the Creole around the omelette and serve.

172. Broiled Beefsteaks, Maître d'Hôtel

Procure six small, tender beefsteaks of five ounces each. Pare them nicely and lightly flatten them evenly with a cleaver. Mix on a plate a tablespoon oil, a teaspoon salt and a half teaspoon white pepper. Gently roll the steaks in the seasoning, then arrange on a broiler and broil on a lively, clear coal fire for six minutes on each side. Dress them on a hot dish. Spread a maître d'hotel butter, prepared as per No. 7, over the steaks, evenly divided and serve.

173. Hashed Potatoes, au Gratin

Finely hash six medium, peeled potatoes. Place them in a sautoire with one ounce butter, half teaspoon salt, one saltspoon white pepper, one saltspoon grated nutmeg, two gills cold milk and one gill cream. Mix well; let the whole slowly boil for ten minutes, stirring once in a while with the wooden spoon.

Butter the bottom of a baking dish with a teaspoon butter. Transfer the potatoes into this dish, spread the surface with two tablespoons grated Parmesan or Swiss cheese, divide half ounce butter into little bits over the top of the cheese. Set the dish in a brisk oven to bake for ten minutes, or until of a golden colour. Remove and serve.

174. Soda Cake

Half pound sifted flour, two ounces fine sugar, two ounces butter, one ounce currants, half teaspoon carbonate soda, quarter of a pint cold milk and one raw egg.

Place in a basin the butter, flour and sugar, and knead thoroughly. Mix the soda with the milk, and then briskly mix all the ingredients together. Place the mixture into a lightly buttered tin. Set in the hot oven and bake for forty-five minutes. Remove, cut the cake into six equal pieces and serve.

LUNCHEON

Tomato Broth (2059)
Fried Scallops with Bacon
Pork Chops, Piquante Sauce
Mashed Potatoes
Apples with Rice

175. Fried Scallops with Bacon

Procure one and a half pounds fine fresh scallops. Clean them well, lay them on a dish and season with one teaspoon salt and a half teaspoon

white pepper. Mix the seasoning will in. Sprinkle two ounces flour over them and thoroughly mix again. Beat up two eggs in a bowl, roll the scallops thoroughly in the eggs, then roll them well in bread crumbs. Have some boiling fat on the range, place the scallops in the frying basket, shake them well, then fry until they have obtained a nice golden colour. Take them up and drain thoroughly. Sprinkle half teaspoon salt over equally. Dress on a hot dish with a folded napkin. Place six thin slices of bacon (No. 13) over them and serve.

176. Pork Chops, Piquante Sauce

Pare and flatten nicely six fairly thick, fresh pork chops. Season on both sides with a good teaspoon salt and half teaspoon white pepper. Keep them on a plate for forty-five minutes or one hour, turning once in a while. Heat one ounce butter in a sautoire. Place in the chops and cook on a brisk fire for seven minutes on each side. Dress the chops on a hot dish, pour a piquante sauce over them and serve.

177. Piquante Sauce

Hash very fine six peeled, medium-sized sound shallots, and place them in a saucepan with a teaspoon melted butter; heat well without browning. Hash up very fine six sound gherkins, a good tablespoon sound capers, one clove of garlic, one teaspoon fresh parsley. Add all these to the pan, season with a saltspoon salt and a saltspoon white pepper. Moisten with two tablespoons sherry wine or the same quantity good vinegar if no sherry is at hand, one gill tomato sauce (No. 16) and one gill half glaze (No. 122). Stir all well, let it gently reduce to one-half the quantity and serve.

178. Mashed Potatoes

Peel, wash and drain nicely six rather small, sound potatoes; cut them into quarters, place in a pan, cover with water and boil for thirty-five minutes; drain well and press them through a purée sieve into an enamelled pan. Season with a teaspoon salt, one saltspoon white pepper and one saltspoon grated nutmeg; add one tablespoon butter and a gill and a half hot milk. Mix well with the wooden spoon, while gently heating for five minutes. Turn into a hot vegetable dish, pass the blade of a table knife over the surface to give a delicate appearance and serve.

179. Apples with Rice

Prepare the same quantity of rice as for old-fashioned rice pudding (No. 140); but when removing the pan from the fire only add two eggs. Dress your rice nicely on a dish, lay the apples on top and serve.

180. Apples for Apples with Rice

Neatly peel and core six medium apples. Place them in a saucepan and boil in two quarts of water with half stick vanilla and four ounces sugar for thirty minutes. Remove very carefully with a skimmer without breaking them and place upon the rice. Take up the vanilla bean and put it in sugar to keep for other purposes.

DINNER

Radishes (58) Stuffed Olives
Minestra Milanaise
Weakfish, Vert-pré Potatoes Anglaise
Filet Mignon, Balthazard
Roast Duckling Apple Sauce
Salad, Doucette
Chocolate, Pudding
Ice Cream, Souveraine

181. Stuffed Olives

Stone twelve large Spanish olives. Stuff the interior of each with very finely hashed-up sweet peppers and serve on a dish with a folded napkin.

182. Minestra, Milanaise

Cut into small dice-shaped pieces one small carrot, one small turnip, one small onion, two leeks and one branch celery. Place them in a saucepan with half ounce butter and gently brown for ten minutes, carefully stirring with a wooden spoon occasionally. Moisten with three quarts water. Season with two teaspoons salt, half teaspoon white pepper, adding half saltspoon powdered saffron. Drop in a good beef bone or chicken bones; cook for forty-five minutes. Now add one ounce uncooked Italian spaghetti in one-and-a-half-inch equal pieces and one ounce raw rice. Boil for twenty minutes. Peel and cut into small dice-shaped pieces a small, sound potato, and a good, red, peeled tomato, cut the same way, and add to the soup. Gently boil twenty-five minutes more. Remove the bones, add one tablespoon finely chopped parsley. Mix well, then serve.

183. Weakfish, Vert-Pré

Procure a fine, fresh weakfish of two and a half pounds, clean well, remove the head and split in two lengthwise. Remove the spine bone as well as the fins. Place it in a sautoire, add one-half gill white wine, one gill water, a teaspoon salt, two saltspoons white pepper and half ounce butter. Cover the fish with buttered paper, let boil on the range for five minutes, then set in the oven to bake for twenty minutes. Remove, take up the paper, dress on a hot dish. Add two tablespoons fish liquor to the vert-pré sauce; gently mix, then pour it over the fish and serve.

184. Sauce Vert-Pré

Place in a mortar one fine peeled shallot, three branches very fresh parsley, two branches chervil, four branches chives and half clove sound garlic. Pound them to a paste; add one ounce butter, pound again until the butter is completely green. Press it through a fine sieve into a bowl and keep in a cool place till required.

Place and melt in a saucepan one-half ounce butter, add one tablespoon flour, stir and heat well; pour in one gill hot milk; sharply mix with a whisk till the sauce is free from any small lumps. Season with

good saltspoon salt and half saltspoon cayenne pepper. Remove the pan from the fire; immediately add the vert-pré butter little by little, briskly and continually whisking while doing so; set the pan on the fire whisking it for two minutes. Strain through a cheesecloth into a sauce-bowl and serve.

185. Potatoes, Anglaise

Boil in two quarts water with one tablespoon salt six medium-sized peeled potatoes for thirty-five minutes. Drain, cut them in halves and place in a sautoire. Season them with two saltspoons salt, one saltspoon white pepper and one saltspoon grated nutmeg. Mix gently with a fork. Dress on a hot dish; spread a very little lightly melted butter over each piece. Besprinkle with half teaspoon finely chopped parsley and serve very hot.

186. Filet Mignon, Balthazard

Cut out from a filet of two pounds six small, even pieces; neatly flatten them. Season with a teaspoon salt and two saltspoons white pepper. Heat one-half ounce melted butter in a frying pan, add the filets, one beside another, and cook for three minutes on each side. Place on a dish and keep hot.

Boil in a small saucepan two gills demi-glace (No. 122), add one-half teaspoon chopped chives and a quarter of a teaspoon chopped parsley and let reduce to one-half on the fire. Plunge one-half pint French flageolets into a pint boiling water for five minutes. Drain well, replace them in the saucepan. Season with two saltspoons salt and one saltspoon white pepper, adding half ounce good butter; mix well with a fork and heat for two minutes; then keep warm.

Prepare the same quantity glazed onions, as per No. 125. Place the filets on six round, toasted bread croutons. Garnish one side of the dish with the flageolets, the other side with the glazed onions, pour the sauce over the filets and serve very hot.

N. B. Sauce, flageolets and glazed onions should be prepared before the filets.

187. Roast Duckling, Apple Sauce

Cut off the head and legs, singe, draw, neatly wipe and truss a fine, tender duckling of about five pounds, keeping the livers. Place in a small roasting pan with half gill water, half ounce butter, well divided over the bird; sprinkle one teaspoon salt and half teaspoon white pepper over it. Set it in a moderate oven to roast for fifty minutes; turn it several times while roasting to get a good brown colour all around, not failing to baste it occasionally with its own gravy. Remove it from the oven, untruss, dress on a hot dish. Skim the fat from the surface of the gravy. Strain the gravy over the duck, decorate the dish with watercress, and send to the table with apple sauce separately.

188. Apple Sauce

Core, peel and cut into thin pieces four good-sized green, sound apples. Place them in a small saucepan with two ounces sugar, one

saltspoon salt, one saltspoon powdered cinnamon and half gill water; cover the pan, place it on the fire, briskly stir with a wooden spoon and mash very fine. Cook for twenty minutes, strain through a colander, let cool off and serve in a saucebowl separately.

189. Doucette Salad, "Corn Mache Petticus"

Procure a quart fine, fresh, green doucette (corn salad). Carefully pick off all stale leaves, if any adhering. Neatly pare the roóts. Plunge it into plenty of cold water and let it float for ten minutes; turn it over with the hands and gently shake it two or three times meanwhile. Change the water and see that no sand remains at the bottom of the vessel. Replunge it in cold water, gently turn it over in all directions for two minutes, change the water; repeat the same operation once more.

Lift it up with the hands, let the water run out, place it in a clean cloth, drain carefully but thoroughly without mashing it. Gently loosen it with the hands, then place it in a salad bowl. Season with four tablespoons dressing, as per No. 863. Mix well in a loose way and serve.

N. B. This salad being very delicate, it should never be seasoned except one minute before required. This delicious and wholesome article, I am sorry to say, is not sufficiently known in the United States.

190. Chocolate Pudding

Three tablespoons grated chocolate, one gill cold milk, one ounce powdered sugar, half ounce melted butter, half ounce sifted flour, two egg yolks, the whites of two beaten-up eggs, half ounce bread crumbs and half teaspoon vanilla essence. Place the chocolate and milk in a small saucepan, stir a little and just let come to a boil on a slow fire. Mix in another small saucepan the butter and flour, heat well without browning, briskly stirring meanwhile. Pour into this the chocolate-milk and all other ingredients and stir well for two minutes.

Lightly butter six small pudding moulds, fill them with this preparation. Lay them in a small pastry pan; pour in hot water up to half the height of the moulds. Set in a moderate oven to bake for twenty minutes. Take from the oven. Unmould on a hot dish with a folded napkin and serve with a Sabayon sauce (No. 102) separately.

191. Ice Cream Souveraine

Prepare half the quantity of vanilla ice cream as per No. 42. Crack four egg yolks in a copper basin with two ounces powdered sugar. Place the basin on the corner of the hot range, add to it half stick vanilla bean, then vigorously whisk it for fully ten minutes, or until well heated, remove and place it on the ice until cold, lightly mixing once in a while. Add half pint fresh thick cream whipped as per No. 337. Remove the vanilla bean and gently mix for two minutes. Have a well-cleaned ice-cream mould holding one quart; place the prepared pint of vanilla cream in the mould. Dip eight lady fingers in maraschino or rum, lay them over the vanilla, fill up the mould with the preparation, tightly close, then bury the mould in an ice-cream tub with plenty of cracked ice and

rock salt and freeze for two hours. Remove and plunge the mould into lukewarm water for a few seconds, take up, nicely wipe all around, unmould on a cold dish with a napkin and serve.

Friday, First Week of January

BREAKFAST

Baked Apples (44), Semoulina Cream
Scrambled Eggs, Plain
Shad, Maître d'Hôtel
Mutton Kidneys with Bacon
Potatoes, Allumette
Buns

192. Semoulina

Boil in a small saucepan a pint water and half pint milk with a saltspoon salt. Gradually drop in six ounces semoulina. Briskly mix with the whisk while adding it and gently boil for fifteen minutes, occasionally mixing to prevent burning at the bottom. Pour into a deep dish and serve with cold milk or cream and fine sugar separately.

193. Scrambled Eggs, Plain

Carefully break eight fresh eggs in a bowl. Season with half teaspoon salt and two saltspoons white pepper, add half gill cold milk. Briskly beat up with a wooden spoon for one minute. Thoroughly heat in a small saucepan half ounce butter, then drop in the eggs, gently stir with a wooden spoon, while briskly cooking for six minutes. Turn them on a hot dish and serve very hot.

194. Shad, Maître d'Hôtel

Procure from your fish dealer a small, fresh roe shad or half one of two pounds, clean and wipe well, pare and cut in two (if a whole one), scale it and remove the backbone. Season both sides with one teaspoon salt and a very little white pepper, nicely rubbed in. Roll it well in a tablespoon oil. Arrange in a double wire broiler and broil on a moderate fire for eight minutes on the split side and for four minutes on the skin side. Remove, dress on a hot dish, spread a maître d'hôtel butter (No. 7) over and serve with a few parsley greens around the dish and six quarters of lemon.

195. Broiled Mutton Kidneys with Bacon

Split, without separating, twelve fine, fresh, chocolate-coloured mutton kidneys. Skin them nicely. Have on a soup plate one tablespoon good oil, half teaspoon salt and two saltspoons white pepper; mix well, then drop in the kidneys and roll them in well. Arrange them on a double broiler well set and broil for three minutes on each side. Remove, dress them on six toasts, with a slice of bacon (prepared as per No. 13)

each on two kidneys. Divide a tablespoon melted butter on top of the kidneys and serve.

196. Potatoes, Allumettes

Peel and wash three good-sized, sound, raw potatoes and carefully cut them into match-like strips. Wash again, drain well, then place in a wire frying basket and fry them in boiling fat for five minutes, or until they attain a golden colour. Lift them up, drain thoroughly, sprinkle over them a light teaspoon salt and serve on a hot dish.

197. Buns

Half pound sifted flour, two ounces sugar, one teaspoon compressed yeast, half gill warm milk, two ounces melted butter, two ounces currants, a saltspoon salt and a saltspoon mixed spices.

Mix the flour, sugar, spices and currants. Make a hole in the centre, place in it the yeast and milk; knead the yeast and milk well, then add the butter, another half-gill of cold milk and the salt. Sharply knead with the hands until a soft dough. Divide the batter into six equal parts; work them up to egg shape. Lay them on a lightly buttered tin pastry pan; place in a warm place to raise for thirty minutes. Set them in a brisk oven for fifteen minutes. Remove to the oven door, wet the surface of each with a little milk, return them to the oven and bake for two minutes longer. Remove and serve on a dish with a folded napkin.

LUNCHEON

Fish Chowder
Omelette with Parsley
Canapés of Lobster
Calves' Brains, Horly
Apple Fritters

198. Fish Chowder

Have three quarts water in a saucepan on the fire. Add one sliced carrot, one sliced onion, one sliced leek, one branch chopped celery; two branches parsley, chopped up; half clove sliced garlic, one saltspoon thyme, half sprig bay leaf, two cloves, one tablespoon salt, half teaspoon white pepper. Cover the pan and boil gently for thirty minutes. Add fish heads, spines or any parings at hand, cover and cook slowly for thirty minutes more. Chop one sound onion very fine, also two leeks, adding one ounce lean salt pork, finely chopped. Place in a saucepan with half ounce butter and let get a nice light brown colour, mixing constantly with the wooden spoon. Strain the fish broth into this pan, stir well, and as soon as it boils add four medium-sized raw potatoes, peeled and cut into small dice. Cover the pan and boil for twenty minutes, add one saltspoon thyme and one pound fresh codfish, cut into very small dice. Boil five minutes. Dilute two ounces flour in three-quarters of a pint fresh milk and add to the broth, briskly stirring while adding it. Season again with half teaspoon salt and a saltspoon white pepper. Boil

slowly for five minutes, pour into a soup tureen, sprinkle with a little chopped parsley and serve.

199. Omelette with Parsley

Have a tablespoon well-washed, thoroughly drained and finely chopped parsley ready on a saucer. Carefully break eight fresh eggs in a bowl, pour in half gill cold milk. Season with half teaspoon salt and two saltspoons white pepper, add the parsley, beat up briskly with a fork for two minutes. Thoroughly heat two tablespoons melted butter in a frying pan, drop in the eggs, sharply stir with the fork for two minutes, let rest for half minute, fold up the opposite sides to meet in the centre, let rest for a minute. Then turn the omelette on a hot dish and serve.

200. Canapés of Lobster

Cut out from a sandwich loaf of bread six round slices half inch thick and three inches in diameter; toast to a golden colour. Evenly divide the lobster forcemeat over the toasts, giving them a nice dome form. Wet the tops of the canapés with beaten eggs, cover with bread crumbs and place in a lightly buttered tin. Spread a very little melted butter over each; set in a slow oven for ten minutes, or until of a golden colour. Dress on a folded napkin and serve.

201. Lobster Forcemeat

Boil a three-pound live lobster in plenty of salted water for twenty minutes. Remove it, let get cold; then split it in two and with a fork pick out all the meat from the tail, body and claws. Hash it up very fine with twelve canned mushrooms. Chop very fine one medium sound onion, and place it in a saucepan with one ounce butter and brown it well; then add two tablespoons sifted flour; stir well for one minute. Add three-quarters of a pint hot milk, stir again until it boils. Drop in the lobster and mushrooms. Season with a teaspoon salt, one saltspoon cayenne pepper, one tablespoon Worcestershire sauce, half teaspoon English mustard in powder, one saltspoon grated nutmeg. Stir all well with the wooden spoon, then let gently simmer for twenty minutes. Thicken with two egg yokes and slowly boil for five minutes. Remove from the pan, place in a china vessel, let get cold and use as required.

202. Calves' Brains, Horly

Place three pairs calves' brains into cold water for five minutes; take them up, skin well, wash again in cold water, drain, place in a small saucepan and cover with fresh water, adding a teaspoon salt, a saltspoon pepper, two tablespoons good vinegar and one bay leaf. Slowly boil for five minutes. Drain well, then roll them in flour, then in beaten eggs and lastly in bread crumbs. Place them in a frying basket and fry in boiling fat for five minutes, or till of a golden colour. Drain them thoroughly, dress on a hot dish and serve with two gills hot tomato sauce (No. 16) separately.

203. Apple Fritters

Peel and core three good-sized sound apples. Cut each apple in four even slices, lay them on a plate, dredge a tablespoon fine sugar over, pour in two tablespoons rum, then repeatedly turn them in the seasoning and let infuse for half hour, turning them in the rum once in a while. Dip the slices of apples in the frying batter, then gently drop them one by one into boiling fat and fry for eight minutes, frequently turning with a skimmer meanwhile. Take them up, and let drain on a wire grater. Neatly trim them all around. Pour a rum sauce, prepared as per No. 41, on a hot dish. Arrange the fritters over the sauce, one overlapping another. Sprinkle a little powdered sugar over and serve

204. Batter for Fritters

Place half pound sifted flour in a large bowl; add two tablespoons olive oil, half teaspoon salt, one tablespoon powdered sugar, three egg yolks, half gill cold water and a gill cold milk; also a teaspoon vanilla essence. Briskly stir with a wooden spoon for five minutes. Just before serving beat the white of the three eggs, add to the batter and gently mix for one minute; then it will be ready for use. (The same quantity of butter can be substituted for oil if preferred.)

DINNER

Oysters
Celery (86) Olives
Bisque of Crabs
Red Snapper, Ancienne Potatoes, Château
Chicken Sauté, Chasseur
Cauliflower, Sauce Mousseline
Scallops en Coquille
Roast Snipe on Toast
Romaine Salad
Pudding Saxonne

205. Bisque of Hard Crabs

Slice very fine one medium carrot, one medium onion, one branch celery, two leeks, two branches parsley and half clove sound garlic. Place these in a saucepan with one ounce butter and gently cook them for ten minutes, mixing well meantime. Have six raw hard crabs, well cleaned; pound them (shells and all) in a mortar to a fine pulp, then add to the pan. Stir well and cook for ten minutes; add two and a half ounces flour. Stir well, moisten with one quart hot milk and one and a half quarts white broth (No. 701). Season with a light tablespoon salt and two saltspoons cayenne pepper. Slowly boil for forty-five minutes. Strain the bisque through a cheesecloth into another saucepan, set it on the range and let come to a boil. Dilute one egg yolk into half gill cold cream and add it to the bisque; briskly mix with a whisk; add half ounce butter, mix again for one minute. Pour into a hot tureen and serve with bread croutons (No. 23).

206. Red Snapper, à l'Ancienne

Prepare and cook a fine, fresh, three-pound red snapper, exactly the same as per bass in Nos. 24 and 25. When ready place the fish on a baking dish, then proceed according to the following:

207. Sauce à l'Ancienne

Melt one tablespoon butter in a frying pan, add one tablespoon sifted flour; stir well while lightly browning for two minutes. Pour in one gill hot milk and half gill fish stock. Season with one-quarter teaspoon salt and a saltspoon cayenne pepper. Stir well with a wooden spoon for two minutes. Add two finely minced gherkins, one tablespoon capers and six minced canned mushrooms. Mix well while cooking for three minutes. Place the fish in a baking dish, then pour the sauce over the fish. Sprinkle a tablespoon grated Parmesan cheese over all. Place the fish in a hot oven to bake for eight minutes. Remove and serve.

208. Potatoes, Chateau

Peel, wash and boil four rather small, sound potatoes. Cut them into quarters, round the sides nicely to a pickle shape, wash again, then place in a saucepan with one quart water, a teaspoon salt and boil for ten minutes; drain, place in a frying pan with one ounce clarified butter. Toss them gently once in a while until of a good golden colour. Remove them with a skimmer, dress on a hot dish, sprinkle a little chopped parsley over and serve.

209. Chicken Sauté, Châsseur

Singe a tender chicken of two and a half pounds. Cut it into twelve pieces. Season with a teaspoon salt and half teaspoon white pepper. Heat well in a frying pan two tablespoons olive oil; add the chicken, the pieces one beside the other, and briskly fry for six minutes on each side; remove all the white meat from the pan, keeping it warm, and slowly fry the legs for five minutes longer. Add the white meat again to the dark. Slice very fine six sound shallots and half ounce lean, raw ham and add to the chicken. Toss all well and cook for two minutes, moisten with two tablespoons sherry, half gill tomato sauce (No. 16) and one gill half glaze (No. 122), adding eight sliced canned mushrooms. Cover the pan and let slowly cook for ten minutes. Pour into a hot dish, arrange six pieces heart-shaped bread croutons (No. 90) around the chicken, sprinkle a little chopped parsley over and serve.

210. Cauliflower, Sauce Mousseline

Trim off the outer leaves, cut off the stalk, clean and wash well a fine large, white head of cauliflower. Have a gallon of water in a pan with one tablespoon salt and half pint milk. When it boils add the cauliflower, cover the pan and boil for forty minutes. Drain, dress on a hot dish and serve with the Mousseline sauce separately.

211. Sauce Mousseline

Half gill sweet cream, two egg yolks, one ounce butter, two saltspoons salt, half saltspoon grated nutmeg and the strained juice of a sound lemon.

Place cream, egg yolks, salt and nutmeg in a saucepan, place the pan in a "Bain-Marie," seeing that the pan is fully half its height in the hot water; briskly beat it up with a whisk for five minutes, then add the butter, little by little, whisking constantly until the butter is dissolved. Strain the preparation through a napkin into a saucebowl and serve as directed.

212. Scallops en Coquilles

Boil in slightly salted water for five minutes one and a half pounds fresh scallops; drain. Hash very finely six sound shallots and place them in a saucepan with an ounce butter. Gently cook for five minutes without browning, stirring well, then add four tablespoons flour, stir until well heated, add two gills hot milk and one gill scallop liquor. Stir well until it boils. Drop in the scallops and season with a teaspoon salt, one saltspoon cayenne pepper, adding two tablespoons good sherry. Stir well again and let cook for three minutes. Have six clean individual "table shells" and fill them with the preparation. Spread two tablespoons grated Parmesan or Swiss cheese over them equally, and place in a hot oven to bake for eight minutes. Dress on a dish and serve.

213. Roast Snipe on Toast

Pick, singe, draw and stick a toothpick across the legs under the breasts of six fat, fresh snipes (keep the livers for further use). Pick out the eyes of each bird. Rub well with a teaspoon salt and half teaspoon white pepper. Arrange a slice thin, lean bacon around each. Lay them in a lightly buttered tin and roast in the oven for ten minutes. Hash the six livers very finely with two shallots and one teaspoon chopped parsley, neatly spread this preparation on top of six small toasts, place the toasts in the oven for two minutes. Remove both from the oven, arrange the toasts on a hot dish, lay the snipe on the toast. Pour one-quarter gill water into the tin pan, cook it for three minutes on the range, pour the gravy over the birds and serve with a little watercress around the dish.

214. Salad Romaine

Remove the outer green leaves of two medium heads very fresh romaine. If free from sand and other elements, detach the leaves and wipe carefully without washing. If necessary to wash them, do so rapidly in cold water; drain thoroughly in a wire basket, then on a napkin. Place in a salad bowl. Season at the last moment with four tablespoons dressing, as per No. 863. Mix it well and send to the table.

215. Pudding Saxonne

Two ounces sifted flour, two ounces butter, two ounces fine sugar, half pint milk, four egg yolks, the white of three eggs and half vanilla bean.

Place the milk and vanilla in a small saucepan and let come to a boil, then let stand on the corner of the range. Place the flour in another saucepan, pour in the milk, little by little, continually stirring with the wooden spoon meanwhile, add half the sugar and half the butter; stir well while cooking for five minutes, or until it thickens well. Transfer it to a large bowl and let cool off. Lift up the vanilla bean, add the rest of the sugar and butter, as well as the egg yolks, one by one, briskly mixing with the wooden spoon meanwhile. Briskly beat up the white of three eggs to a froth and add them to the rest. Lightly mix the whole for one minute. Then fill six well-cleaned individual pudding moulds with the preparation. Place them on a tin pan; pour in hot water up to one-half the height of the moulds. Place in the hot oven to steam for twenty-five minutes. Remove, unmould on a deep dish, pour a Sabayon sauce (No. 102) over them and serve hot.

Saturday, First Week of January

BREAKFAST

Baked Pears
Germea
Omelette with Peas
Broiled Lamb Chops with Bacon
Hashed Potatoes in Cream
Rice Flannel Cakes

216. Baked Pears

Neatly wipe and cut six medium, sound winter pears in halves, lengthwise; carefully cut away the cores with a knife. Place them on a tin with half gill cold water and one teaspoon butter; then dredge two tablespoons granulated sugar over them. Place in a hot oven to bake for thirty minutes or till soft, being careful to baste them frequently with their own liquor. Remove, dress on a hot dish, pour the juice over and serve. The addition of a pony of rum, cognac or Swiss kirsch, when the water is poured in, will give an excellent flavour.

217. Germea

Place in a saucepan one pint cold water, two gills cold milk and a saltspoon salt. Let come to a boil, then add half pint yellow Germea. Mix well with a wooden spoon, slowly cook for ten minutes. Pour into a hot dish and serve with cold milk, cream and sugar separately.

218. Omelette with Peas

Have three tablespoons cooked green peas or canned peas in a small saucepan with half pint water and a saltspoon salt and gently boil for four minutes. Drain well, replace them in the pan with half teaspoon butter. Season with a light saltspoon salt, a saltspoon sugar and a very light saltspoon white pepper; lightly toss till thoroughly hot.

Carefully crack eight fresh eggs in a bowl, pour in half gill cold milk. Season with half teaspoon salt and two saltspoons white pepper. Sharply beat with a fork for two minutes, then add the peas; lightly mix. Proceed to finish the omelette as per No. 75.

219. Lamb Chops with Bacon

Trim and nicely flatten six tender French lamb chops. Season them evenly with half teaspoon salt and two saltspoons white pepper. Arrange them on the broiler and broil on a brisk fire for four minutes on each side. Dress on a hot dish. Place a nice slice of freshly prepared bacon, as per No. 13, on each chop and serve.

220. Hashed Potatoes in Cream

Finely hash four medium, peeled, boiled potatoes. Drop them in a small saucepan, pour in one and a half gills cold milk and half gill cream. Season with half teaspoon salt, one saltspoon white pepper and half saltspoon grated nutmeg, adding a teaspoon butter. Thoroughly mix with a wooden spoon, gently cook for twelve minutes, lightly mixing occasionally. Turn them into a deep dish and serve.

221. Rice Flannel Cakes

Prepare the cakes the same as flannel cakes (No. 136), but using same quantity of rice flour instead of the other.

LUNCHEON

Celery Broth (951)
Oysters, Vaudeville
Loin of Pork and Beans
Rissotto, Piedmontaise
Biscuits au Café

222. Oysters, Vaudeville

Procure from your fish dealer thirty-six fresh Bluepoint oysters, opened. Plunge them into a saucepan containing half pint boiling water with half teaspoon salt. Cover the pan and boil the oysters for five minutes, then strain through a strainer. Place in another saucepan six medium, finely chopped shallots with one ounce butter and slowly cook on a moderate fire for five minutes without browning, stirring well meanwhile. Then add three tablespoons sifted flour. Stir well with a whisk until well heated, then pour in half pint hot milk. Mix again with the whisk until it boils. Now add the oysters with two tablespoons of their own juice, two tablespoons sherry, one saltspoon cayenne pepper and half teaspoon salt. Gently mix the whole well together with the wooden spoon and boil for two and a half minutes. Remove the pan from the fire, place it on a table, add, little by little, three-quarters of an ounce butter, continually mixing while adding it. Pour into a hot dish and serve.

223. Loin of Pork and Beans

Have a small loin of tender pork of about three pounds. Place it in a roasting pan. Sprinkle over one teaspoon salt and half teaspoon white pepper. Make an incision with a knife in the middle of the loin about one and a half inches deep. Immerse a sound bean of peeled garlic, then spread one tablespoon fat over the loin and pour half gill cold water into the pan. Set the loin in the hot oven and roast for one hour, taking care to turn it every ten minutes and to frequently baste it with its own gravy. Remove the loin, lay it on a hot dish, skim the fat off the gravy, then add to the pan one pound cooked and well-drained white beans, briskly toss them, place the roasting pan on the fire and let boil for two minutes. Arrange the beans around the loin and serve.

224. How to Boil White Beans

Soak one pound dried white beans in two gallons cold water for fourteen hours. Drain well and place them in a rather small saucepan with two quarts cold water, one medium carrot cut in quarters, one medium white onion cut in half, and two leeks tied up with two branches parsley. Add one-ounce piece lean salt pork, one bean sound garlic, one teaspoon salt and half teaspoon pepper. Cover the pan and let simmer on a slow fire for one hour and a half. Remove all the ingredients, drain the beans on a sieve and use as required. Hash up the ounce of salt pork, mix and use with the beans.

225. Risotto, Piedmontaise

Heat half ounce butter in a saucepan, add one medium, sound, finely chopped onion and gently brown to a golden colour for five minutes, stirring well meanwhile. Then add half pound well-cleaned Italian rice. Stir well with a wooden spoon until the rice has obtained a good golden colour, then gradually moisten with a pint and a half hot broth, as per No. 70, continually stirring meanwhile. Add one small cervelat sausage, one saltspoon diluted and strained Spanish saffron, one heavy teaspoon salt, half teaspoon white pepper. Mix well, cover the pan, and as soon as it comes to a boil place the pan in a hot oven for thirty minutes. Remove it, take up the cervelat sausage. Add three tablespoons grated Parmesan or Swiss cheese and half ounce good butter; mix well with a wooden spoon for two minutes. Dress the rice on a hot dish. Slice the cervelat into thin slices, arrange them around the rice and serve.

226. Biscuits au Café

Two ounces fine sugar, one and a half ounces sifted wheat flour, one whole egg, the yolks of three eggs, the whites of four eggs, half teaspoon vanilla essence, two tablespoons strong-made coffee and one ounce melted butter.

Place the sugar in a basin, crack in the whole egg and add the yolks of the three eggs; briskly beat up while heating for ten minutes, or until thoroughly thickened. Beat up the four whites to a stiff froth

in a copper basin and add to the first mixture; gently mix for one minute, then add the flour; briskly mix again for one minute, add the butter, vanilla and coffee. Mix well again, transfer the preparation into a pastry pan lightly buttered. Place in a moderate oven and bake for twenty minutes. Remove the pan, cut the cake into six equal pieces. Dredge a little powdered sugar over them and serve on a folded napkin.

DINNER

Radishes (58) Canapés of Anchovies (141)
Ox Tail à l'Anglaise
Broiled Pompano Potatoes, Hollandaise (26)
Fresh Beef Tongue, Gendarme Stuffed Green Peppers
Sweetbreads Braisé, Cheron
Roast Ruddy Duck, Fried Hominy Salad, Doucette (189)
American Pudding

227. Ox Tail, à l'Anglaise

Cut into small square pieces half a fresh ox tail. Cut in the same way one medium red carrot, one small, sound turnip, one medium onion, one leek and two branches celery; place these in a saucepan with half ounce melted butter. Mix well with a wooden spoon while cooking rather briskly for ten minutes, or until they are of nice golden colour. Then add six tablespoons well-washed barley, two tablespoons Worcestershire sauce, one tablespoon salt, half teaspoon white pepper and three quarts hot water or broth (No. 701). Mix well again. If any clean beef bones at hand, add to the soup, then as soon as it comes to a boil shift the pan, so as to let gently simmer for one hour and a half, taking care to skim the fat from the surface of the soup while cooking. Add one gill tomato sauce (No. 16), one gill demi-glace (No. 122). Mix and boil again for ten minutes. Pour into a hot soup tureen and serve.

228. Broiled Pompano

Procure two very fresh medium pompano of about one and a half pounds each; wipe them thoroughly. Roll in a tablespoon oil on a plate. Season on both sides with a teaspoon salt, two saltspoons white pepper, arrange them on a broiler and broil for five minutes each side. Dress on a hot dish. Spread a little maître d'hôtel butter (No. 7) over. Decorrate the dish with parsley greens and six small pieces of lemon and serve.

229. Fresh Beef Tongue, Gendarme

Wash well a fine, fresh, medium beef tongue. Slice one medium carrot, one onion, two branches celery, two ditto parsley, one clove sound garlic and one leek. Place all the vegetables in a large saucepan with half ounce butter, adding two cloves, one bay leaf, twelve allspice, eighteen whole black peppers and half teaspoon thyme. Brown the vegetables to a good brown colour, stirring well with a wooden spoon meanwhile, then lay the tongue over the vegetables, pour in one quart hot water, quarter of a pint claret, half pint tomato sauce (No. 16) and

two gills demi-glace (No. 122). Season with a teaspoon salt and half teaspoon white pepper. Cover the pan, and as soon as it comes to a boil place the pan in a moderate oven for two hours, being careful to turn the tongue once in a while. Take up the tongue and drop it into cold water for a minute, remove the skin and neatly trim it all around; keep it warm. Then place the pan on a brisk fire, reduce the sauce to a pint. Strain the sauce into another saucepan. Finely slice four medium, sound pickles, add six minced canned mushrooms; cut into small squares one red Spanish pepper and half ounce lean cooked ham, add to the strained sauce, mix well, boil for five minutes. Skim the fat off. Place the tongue on a hot dish, spread the sauce over and serve.

230. Green Peppers, Stuffed

Plunge into boiling water for two minutes one very small and three fine, large, sound green peppers. Remove and neatly peel them with a towel. Split the three large ones in even halves, lengthwise. Keep the smaller one as it is. Remove the seeds, nicely clean the pods, then fill with a stuffing prepared as per No. 230A. Spread a tablespoon fresh bread crumbs over their surface. Lay them on a lightly buttered pan, place over each pepper a dot of butter, then set in a brisk oven for ten minutes, or till of a nice golden colour. Remove, dress on a hot dish with a folded napkin and serve.

230A. Stuffing for Green Peppers.

Thoroughly heat a teaspoon butter in a small saucepan, add three finely chopped, sound shallots and half ounce finely chopped, cooked lean ham, lightly mix and gently cook for two minutes. Sprinkle a teaspoon flour over, stir well for half minute, then pour in a gill demi-glacé (No. 122); after removing the seeds from the remaining small pepper finely mince it up and add to the pan with four finely chopped canned mushrooms, half teaspoon finely chopped parsley and the meat of two raw sausages. Season with two saltspoons pepper and one saltspoon grated nutmeg. Mix all well together and cook for eight minutes. Remove the pan to a table, add three tablespoons fresh bread crumbs, thoroughly stir, then use as directed.

231. Sweetbreads Braisé, Cheron

Blanche six sweetbreads, as per No. 33, and proceed to prepare them precisely the same as No. 32. Prepare also a Béarnaise sauce, as per No. 34. Dress the breads on a hot dish, then spread a tablespoon Béarnaise sauce over each bread. Arrange six canned artichokes filled on top with a tablespoon hot macédoine and serve.

232. Artichoke Bottoms

Open a pint can fresh artichokes with a can opener (there are usually six artichokes to a can). After draining off the water dry the artichokes on a cloth. Heat well half ounce clarified butter in a frying pan, place the artichokes in the pan and cook them for three minutes on each side

and see that they obtain a good colour. Remove them with a skimmer and use as directed.

233. Macédoine of Vegetables

Cut with a very small vegetable scoop two medium-sized carrots and two ditto turnips; place them in a small saucepan with a pint hot water, one teaspoon salt and let boil for thirty minutes. Strain and replace in the saucepan with two tablespoons cooked green peas, two tablespoons cooked string beans in half-inch lengths, two tablespoons flageolet beans and a few small pieces cooked cauliflower (if at hand). Season with two saltspoons salt and a saltspoon white pepper, adding half ounce good butter. Mix well with a wooden spoon till thoroughly thickened and use as directed.

234. Ruddy Duck, Roasted

Carefully pick all over two fine, fat ruddy ducks. Draw and neatly wipe the inside of the birds with a towel. Season the inside of each with two saltspoons salt well divided. Run in the head of each from the end of the neck to back with a small branch celery. Truss them nicely. Lay them in a roasting pan. Season with a teaspoon salt over each. Spread a teaspoon melted fat on the breasts of the birds. Place in the oven to roast for eighteen minutes. Remove, untruss, place on a hot dish, remove the celery, throw a teaspoon hot water inside each bird, then serve with six slices hominy around the dish and currant jelly separately.

235. Fried Hominy

Boil the same quantity of hominy as per No. 45. Pour it into a pastry pan and let get thoroughly cold. Then cut the hominy into two-inch-square pieces, half inch in thickness. Gently pass each piece in flour, then in beaten eggs and lastly in fresh bread crumbs. Plunge them in boiling fat and fry until they have obtained a nice golden colour. Lift them up, drain thoroughly and serve.

236. American Pudding

Two eggs, one ounce granulated sugar, one ounce ground almonds, one ounce remnants of cakes or bread crumbs, one tablespoon cream, one ounce candied cherries, one gill preserved strawberries and half ounce melted butter.

Place the strawberries in a lightly buttered china soufflé dish. Separate the yolks from the white of the two eggs, place the yolks in a basin and the whites in an egg bowl on the ice. Stir the sugar into the yolks and briskly beat up to a cream; add the almonds and cakes or bread crumbs very gradually, briskly beating meanwhile. Rapidly whisk up the white of the two eggs and then gradually add it to the other preparation, add the cream and butter, mixing well while doing so. Place the preparation into the soufflé dish containing the strawberries. Nicely arrange the cherries on top. Place the dish in a moderate oven to bake for twenty minutes. Remove and send to the table.

Sunday, Second Week of January

BREAKFAST

Oranges (104)
Nudeln with Cream
Eggs au Miroir
Codfish Steaks, Meunière
Corned Beef Hash, American
German Fried Potatoes
Cocoanut Gingerbread

238. Nudeln with Cream

Half pound sifted flour, one cup milk, two ounces butter, three eggs, one saltspoon salt and one saltspoon grated nutmeg. Place all the above in a basin, then briskly stir with a wooden spoon until a firm, clear paste without grains. Lightly flour a corner of the table, drop the paste over it and let dry for ten minutes. Divide into four equal parts, then with a pastry roller roll out each piece as thin as you possibly can. Let dry again for fifteen minutes. Then cut into two-inch lozenge-shaped pieces. Have two quarts boiling water in a pan with a teaspoon salt; plunge in your nudeln and boil for six minutes, or till very tender. Remove with a skimmer, drain thoroughly. Place on a hot dish, spread a tablespoon fresh butter over them and serve with cream (cold) or milk.

239. Eggs au Miroir

Lightly butter six small shirred egg dishes. Carefully break two very fresh eggs into each dish without disturbing the yolks. Season them with a light saltspoon salt and a very little white pepper, well sprinkled over the eggs of each dish. Place them in a moderate oven for five minutes. Remove and serve very hot.

240. Codfish Steaks, Meunière

Procure three nice slices fresh codfish, three-quarters of an inch thick. Season on both sides with a teaspoon salt and two light saltspoons white pepper, well divided. Have a little cold milk on a plate, dip each slice on both sides in the milk, dredge them with a little flour on both sides. Have a very clean frying pan, large enough to contain the three steaks; oil the pan with one tablespoon olive oil; heat well, place the fish in the pan and fry them for five minutes on each side, or until of good golden colour. Then place the pan in the hot oven for ten minutes. Remove from the oven, lay them on a dish, remove the bone of each, suppress the oil in the pan, then place in the same pan one and a half light tablespoons butter and heat on a brisk range until of a light brown colour, tossing the butter without ceasing. Meanwhile squeeze in the juice of half a sound lemon, add a teaspoon chopped parsley, mix a little, then pour over the steaks and serve with six small squares of sound lemon.

241. Corned-Beef Hash, American Style

Have a tender, lean piece of corned beef from the rump part, of one pound. Wash it well in warm water, then place it in a saucepan with three quarts water, or see that the water is twice as high as the top of the beef in the pan. Cover the pan and boil for two hours. Remove, drain.

Finely hash the beef with twice its quantity of boiled potatoes. Mix both well together. Hash very fine one medium onion and one green pepper, and nicely brown these in a small saucepan with a tablespoon of melted butter; then add the beef and potatoes. Moisten with two gills hot broth (No. 701) or hot water. Season with two saltspoons pepper but no salt. Mix well and let cook until all the water is absorbed. Dress the hash in an omelette form on a dish. Arrange a few bread croutons around the hash and serve.

242. German Fried Potatoes

With the aid of a round cutter (Emporte piece) one inch in diameter, cut four good-sized, sound, raw, peeled potatoes. Then take the potatoes and cut them into slices as thin as a fifty-cent piece. Wash well and drain; then plunge into boiling fat for eight minutes. Lift them out, drain and immediately place in a frying pan with half ounce clarified butter and gently fry on the range until they have obtained a nice golden colour, which will take about six minutes. Drain them well, sprinkle half teaspoon salt over, dress on a hot dish with a folded napkin and serve.

243. Cocoanut Gingerbread

A gill molasses, one and a half ounces sifted flour, one and a half ounces rice flour, one-quarter ounce powdered ginger, two ounces butter, one ounce grated cocoanut, two ounces powdered sugar and the rind of half a medium, sound lemon. Place in a saucepan on the fire the molasses and butter, and as soon as it comes to a boil add all the other materials, briskly stirring with a wooden spoon for five minutes. Then with a tablespoon drop the paste into a lightly buttered pastry tin, to the desired form of the cake. Place in a moderate oven to bake for twenty minutes. Remove, dress on a dish with a folded napkin and serve hot or cold.

LUNCHEON

Chicken Broth with Rice (800)
Lobster, Haldeman
Sirloin Steaks, Cabaret
Spinach à l'Anglaise
Peach Pancakes

244. Lobster, Haldeman

With the red part of a medium carrot, one green pepper, six medium, sound shallots and half saltspoon thyme, make a nice smooth hash. Boil two lobsters of one and a quarter pounds each for ten minutes in salt water. Drain, then split and pick out all the meat from each; cut the

meat into one-inch pieces. Mix together one tablespoon very finely chopped parsley and half clove sound chopped garlic and keep apart. Heat in a large saucepan one tablespoon good oil, drop in the lobster and the first hash. Season with a teaspoon salt and a good saltspoon cayenne pepper, mix all well and cook on a brisk fire for ten minutes, frequently stirring meanwhile. Add the second hash, parsley and garlic and pour in two tablespoons brandy. Set fire with a match to the brandy and allow to burn till burned out. Add then a gill white wine and half gill pure tomato juice, strained. Mix well and let cook again for ten minutes on a brisk fire, gently mixing once in a while. Pour into a hot soup tureen and serve.

245. Sirloin Steaks, Cabaret

Mix on a plate one tablespoon oil with a teaspoon salt and half teaspoon white pepper; then gently roll in six small, nicely flattened sirloin steaks of five ounces each. Arrange them on a broiler and broil on a moderate charcoal fire for six minutes on each side. Remove, dress on a hot dish and keep hot.

Cut three medium, peeled, raw potatoes into half-inch squares. Wash and drain well. Heat two tablespoons lard in a small frying pan; add the potatoes. Season with half teaspoon salt and two saltspoons white pepper. Toss them well while heating for two minutes; then slowly cook on the range for ten minutes, frequently tossing them meanwhile; then set the potatoes in the oven for six minutes. Remove, lift up with a skimmer, place them around the steaks. Spread the cabaret sauce over the steaks evenly and serve.

N. B. Prepare the sauce first, and when the potatoes are placed in the oven broil the steaks, so that both will be ready at about the same time.

246. Sauce Cabaret

Chop up together very finely three medium-sized, sound shallots, half clove sound garlic and four branches fresh parsley. Place all in a mortar, add three-quarters of an ounce good butter, a tablespoon meat glaze (No. 3166) and the juice of quarter of a sound lemon. Pound to a firm paste and use as required, always cold.

247. Spinach à l'Anglaise

Trim away the stale leaves and stalks, clean and wash carefully in three different waters three quarts of fresh and sound spinach. Have in quite a large saucepan one gallon boiling water with one tablespoon salt. When the water is thoroughly boiling plunge in the spinach. Cover the pan and allow to thoroughly boil for ten minutes. Lift it up with a skimmer. Lay on a sieve to drain well.

Lightly brown in a saucepan one ounce good butter, then add the well-drained spinach. Season with half teaspoon salt, two saltspoons white pepper, adding one teaspoon powdered sugar. Mix well with a fork occasionally while cooking for five minutes.

248. Peach Pancakes

Prepare a French pancake batter exactly the same as per No. 17. In addition, add to the batter two preserved peaches finely chopped up. Lightly mix with the batter, then proceed to finish the cakes the same way.

DINNER

Oysters (18)
Celery (86) Salted Almonds (954)
Crème Egyptienne
Spanish Mackerel, Finnoise
Potatoes, Windsor
Capon Braisé, Valencienne Stuffed Tomatoes (30)
Coffee Punch
Roast Rib of Lamb, Mint Sauce Lettuce Salad (148)
Biscuit Venitienne

249. Crème Egyptienne

Place a pint can sweet corn in a saucepan with one quart milk and one quart and a half broth (No. 701). Season with one and a half teaspoons salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Set the pan on the fire and let boil for forty minutes. Prepare in another saucepan a roux with one ounce melted butter and two and a half ounces flour, stirring briskly while heating for two minutes. Pour in the milk and corn, stir well with a whisk until it comes to a boil, then add one egg yolk mixed with one-half gill cream; stir well for five minutes, then strain through a cheesecloth into a hot soup tureen, and serve with bread croutons (No. 23) separately.

250. Spanish Mackerel, Finnoise

Procure a fat, fresh Spanish mackerel of about two and a half pounds. Cut the head off, split it in two through the back, remove the spinal bone, wipe it neatly, slightly score and season with a teaspoon salt, one saltspoon white pepper; oil the parts with a tablespoon oil. Arrange it on a broiler and broil on a brisk fire for eight minutes on the split side and four minutes on the skin side. Remove, dress on a hot dish and serve with a Finnoise sauce over it.

251. Sauce Finnoise

Cut into very small, square pieces a good-sized, sound green pepper. Place it in a saucepan with one-half ounce butter and heat on a brisk fire for two minutes, without browning. Then mix in one teaspoon flour; stir well. Pour in two gills very fresh red tomatoes pressed through a sieve. Season with two saltspoons salt, one saltspoon pepper and three saltspoons fine sugar. Mix well and let reduce to one-half, occasionally mixing. Add, little by little, a good half ounce good butter, continually mixing while doing so until the butter is thoroughly melted. Remove and use as required.

252. Potatoes, Windsor

Peel and wash four sound, large potatoes; then with a Parisian potato scoop dip out as many pieces as you can. Place them in a small saucepan with enough water to cover them. Season with a teaspoon salt and boil for ten minutes; drain them well, replace in the same pan with half ounce butter, season with a saltspoon salt and a saltspoon white pepper and squeeze in the juice of half a sound lemon. Mix well for a minute and a half, being careful not to break them. Dress on a deep dish and serve.

253. Capon Braisé, Valencienne

Procure a fine, tender Philadelphia capon of three and a half pounds. Singe, cut the head and legs off, neatly draw, wipe well and truss it nicely. Lightly butter a saucepan. Slice one small carrot, one small white onion and a sound clove of garlic cut into four pieces; place these articles in the pan and let get a light brown, stirring well while doing so. Lay the capon over the vegetables. Pour in one quart hot broth (No. 701) or hot water and half pint tomato sauce (No. 16). Tie together two leeks, two branches celery and two branches parsley and add to the capon. Have in a small, clean piece of cloth two sprigs bay leaves, one clove, twelve allspice, twenty whole black peppers and a saltspoon thyme; tie a string around the cloth and add to the capon.

Season with a tablespoon salt, half teaspoon white pepper and a saltspoon Spanish saffron. Cover the pan, let come to a boil on the hot range, then place the pan in the hot oven for thirty minutes. Remove the carrots and onions, add four ounces well-cleaned Italian rice and three tablespoons Spanish red peppers, cut into very small pieces, and also three good tablespoons cooked peas. Mix with a wooden spoon; cover the pan and place in the oven for twenty-five minutes more. Remove from the oven, take up leeks, spices, etc. Dress the rice nicely on a hot dish. Untruss the capon, lay it on top of the rice and serve.

254. Coffee Punch

One quart lukewarm water, one gill very strongly made coffee, three sound lemons, three-quarters of a pound granulated sugar and the white of half an egg. Place all the above except the lemons in a copper basin, grate the rind of two lemons into the basin, squeeze in the juice of the three lemons. Sharply mix with the spatula for five minutes. Strain the preparation through a Chinese strainer into a small freezer, then proceed exactly the same as for vanilla ice cream (No. 42). Fill six punch glasses with the punch and serve.

255. Ribs of Spring Lamb, Roasted

Neatly trim a good-sized rib of spring lamb. Lay it in a small, lightly buttered roasting pan. Season with a teaspoon salt and a half teaspoon white pepper, well rubbed in all over. Pour a tablespoon hot water into the pan. Spread half ounce butter over the ribs. Set in a brisk oven to roast for ten minutes, then turn it over, baste it well and let roast for twenty-five minutes more. Dress on a hot dish. Skim

the fat from the gravy. Strain the gravy over the lamb. Decorate the dish with fresh watercress and serve with a gill of mint sauce in a saucebowl separately.

256. Mint Sauce (for one quart).

Clean and wash well a bunch of very fresh, sound mint, drain well, then pick off all the leaves from the stalks and mince them exceedingly fine. Place the mint in a large bowl with three ounces fine sugar, three-quarters of a pint good vinegar, half pint cold water and one tablespoon salt. Mix thoroughiy with a wooden spoon, then place in a large bottle or jar, tightly covered, and use as required, always being careful to thoroughly shake the bottle or jar just before serving.

257. Biscuits, Venitienne

Four egg yolks, two ounces fine sugar, two gills thick cream whipped, half a vanilla stick and one and a half ounces candied marrons very finely chopped up. Place the egg yolks, sugar, marrons and vanilla in a copper basin. Set the basin on the corner of the hot range, and with a wire whisk sharply beat it for eight minutes. Place the basin on the ice and continually whip it until thoroughly cold. Remove the vanilla, add the whipped cream; gently mix with a skimmer for one minute. Then fill six individual paper ice-cream cases, three inches long by one and a half wide; neatly smooth the surface of each with the blade of a knife. Place them carefully into a small freezer and put the freezer in a small ice-cream tub with plenty of broken ice and rock salt; cover the freezer and let freeze for two hours. Remove the biscuits, dress on a cold dish with a folded napkin and serve.

Monday, Second Week of January

BREAKFAST

Strawberries
Quaker Oats (105)
Fried Eggs with Green Peppers
Fish Balls with Bacon
English Mutton Chops
Potatoes, Julienne
Buckwheat Cakes (330)

258. Strawberries, Preserved

Divide a pint of preserved strawberries into six small saucers and serve with sugar separately.

259. Fried Eggs with Green Peppers

Plunge three, large, sound, thick, green peppers in boiling water for three minutes; remove, then take off the skin with a towel and cut them into halves. Suppress the seeds. Heat a teaspoon oil in a very small frying pan; cut half a pepper in four lengthwise slices; place the slices

in the pan; sprinkle two saltspoons salt over them evenly, then gently fry for one minute on each side. Carefully crack two fresh eggs on the peppers, fry for one and a half minutes on the range, then place in the hot oven for half a minute; remove, gently slide on a hot dish and keep warm; then proceed with five more in the same way and send to the table very hot.

260. Fish Balls with Bacon

Have a fish-cake preparation as per No. 5. Divide it into six equal parts. Sift two tablespoons flour on a corner of the table, then gently roll each piece in the flour, giving them nice ball forms. Plunge them into boiling fat and fry for eight minutes, or until of a golden colour. Remove, thoroughly drain, dress on a hot dish. Place a slice of broiled bacon (No. 13) on top of each, decorate with a little parsley greens and serve.

261. English Mutton Chops

Have six, fine, tender, lean English mutton chops, half pound each; neatly trim, then envelop them in a coarse towel, nicely flatten with a cleaver to round forms, roll on a plate with one tablespoon oil. Season well all over with a tablespoon salt and half teaspoon white pepper. Arrange on a broiler and broil for eight minutes on each side. Dress on a hot dish, decorate with a little watercress and serve.

262. Potatoes, Julienne

Peel and wash well three medium, sound, raw potatoes. If no julienne-shaped potato cutter is at hand, cut with a sharp knife into julienne match-shaped strips, wash again, drain well in a frying basket, then fry in boiling fat for six minutes. Take them up in the basket, drain thoroughly; sprinkle a good teaspoon salt over them. Shake them well, dress on a hot dish with a folded napkin and serve.

LUNCHEON

Goulash, Hongroise
Lamb Fries, Tomato Sauce
Carrots, Bourgeoise
Apricot Fritters, Sabayon

263. Goulash, Hongroise

Cut two pounds of the rump part of beef into one-inch squares. Heat two tablespoons melted lard in a saucepan, add the beef; season with a teaspoon salt and two saltspoons paprika; stir well with a wooden spoon. Finely slice one small carrot and two small, sound onions; when the meat is a light brown add the vegetables, stir well and cook for two minutes. Add one tablespoon flour, stir well again, then add two gills hot water, one gill claret, one gill tomato sauce (No. 16). Tie in a small piece of clean cloth twelve allspice, one bay leaf, two cloves and one saltspoon thyme and place in the pan. Peel two medium, raw potatoes, cut them into three-quarters of an inch squares and also add to the pan. Cover the pan and let slowly cook for thirty minutes. Add

now one tablespoon finely chopped parsley and one bean very finely chopped garlic. Cover the pan and cook again for twenty minutes. Remove the cloth with the ingredients. Pour the goulash into a hot dish and serve.

264. Lamb Fries, Tomato Sauce

Neatly skin and cut into halves twelve fresh lamb fries. Plunge them in a quart boiling water with a teaspoon salt for two minutes, drain well. Season with half a teaspoon salt and two saltspoons white pepper. Lightly roll them in flour, then in beaten-up egg and lastly in bread crumbs. Plunge them in boiling fat and fry for five minutes. Drain well, dress on a hot dish, and serve with a gill hot tomato sauce (No. 16) separately.

265. Carrots, Bourgeoise

Carefully scrape and pare twelve small, sound carrots; then cut into halves, lengthwise. Wash well, then place in a saucepan with four whole peppers, one teaspoon fine sugar, half ounce butter, one and a half pints hot broth or hot water. Cover the pan and cook on a very brisk fire for fifteen minutes, or till the carrots are thoroughly soft.

Place in a small saucepan three-quarters of an ounce butter with one tablespoon flour, stir and heat well, then strain the liquor of the carrots into this roux, adding a gill hot milk; mix well, and as soon as it comes to a boil transfer the carrots only into this pan, adding one teaspoon chopped parsley. Carefully mix without mashing the carrots; boil for five minutes longer. Pour into a hot, deep dish and serve.

266. Apricot Fritters au Sabayon

Prepare a batter for fritters as per No. 204. Place twelve preserved half apricots on a plate with a tablespoon sugar and a tablespoon kirsch wasser; mix well in the seasoning and let infuse for ten minutes. Plunge the apricots into the batter and roll well; then plunge, one by one, into very clear boiling fat for eight minutes, or until of a nice golden tint, frequently turning them meanwhile. Lift up with the skimmer, drain on a cloth, neatly trim all around, dress on a dish. Dredge a little powdered sugar over. Pour a Sabayon sauce, prepared as per No. 102, around the apricots and serve.

DINNER

Radishes Anchovies on Toast
Consommé, Julienne
Pickerel Sauté with Curry Potatoes, Bellinzonaise
Leg of Mutton, Lyonnaise
Haricot Vert au Beurre (130)
Roast Quails sur Canapé Chicory Salad
Cocoanut Pudding

267. Consommé, Julienne

Strain the consommé, prepared as per No. 52, into another saucepan. Cut into julienne-shaped strips two medium, sound, red carrots, one

ditto turnip, the white part of two leeks, two branches celery, one small white onion and a very small piece white cabbage. Spread all these vegetables on a table, sprinkle over them one teaspoon salt and two teaspoons fine sugar. Gently and thoroughly mix them with the hands for five minutes. Lightly butter a small saucepan, place the vegetables in it, spread half ounce butter over the vegetables. Pour into the pan one and a half gills hot water, then cover the vegetables with a buttered sheet of white paper. Cover the pan, place the pan on a hot range, and as soon as it boils set it in a hot oven for forty-five minutes. Remove and add the vegetables to the consommé, adding twelve small French string beans, one tablespoon extra fine canned peas and half teaspoon chopped parsley; boil the whole for ten minutes. Pour into a hot soup tureen and serve.

268. Pickerel Sauté with Curry

Cut the head off, split in half through the back and detach the spinal bone from a fine, fresh two-and-a-half-pound pickerel. Sprinkle half teaspoon good curry powder on each cut part of the fish, rubbing it in well with the fingers. Season with a teaspoon salt all around, then lightly roll it in flour. Heat in a large frying pan two tablespoons oil, lay the fish in the pan and fry for five minutes on each side; then bake in the oven for five minutes. Dress on a hot dish. Squeeze the juice of half a sound lemon over the fish, decorate with parsley greens and serve.

269. Potatoes, Bellinzonaise

Boil four medium, sound potatoes in a quart water with a teaspoon salt for thirty-five minutes. Peel, then cut into even quarters. Place in a frying pan with half ounce melted butter. Season with half teaspoon salt, two saltspoons white pepper; sprinkle over them one teaspoon fresh, finely chopped parsley. Gently toss while heating nicely for five minutes. Dress on a hot dish and serve hot.

270. Leg of Mutton, Lyonnaise

Procure a tender seven-pound leg of mutton, at least three days old. Beat it briskly with a flat cleaver all around, which will help to render the meat much more tender. Mix one tablespoon salt with a teaspoon white pepper and carefully rub the leg all over with it five or six hours before the time of cooking it. Make an incision with a small knife, two inches deep, along the shank bone (under the meat) and place in it a clove very sound peeled garlic, which will help to give an excellent appetising flavour to the meat. Place a mirepoix, as per No. 271, in a roasting pan. Lay the leg over it, spread one tablespoon melted fat on top, set in a hot oven to roast for one hour and ten minutes, being careful to pour one tablespoon hot water over the leg every ten minutes and to turn the meat over three or four times during that time.

Finely mince six medium, sound white onions, season them with half teaspoon salt, then carefully brown them in a frying pan with half ounce butter for fifteen minutes, briskly tossing them meanwhile. Place the onions on a large, hot dish; lay the mutton over the onions. Skim the fat off the gravy, pour a gill demi-glace (No. 122) into the pan, reduce it on the fire for three minutes, strain over the leg and serve.

N. B. The remaining mutton will be used to-morrow.

271. Mirepoix

Two ounces larding pork cut in small pieces, one small, sound, sliced carrot, one small, sound, sliced onion, one branch sliced celery, one stalk fresh sliced leek, two branches chopped parsley, one sound, crushed bean of garlic, twenty whole peppers, one sprig bay leaf, two cloves and one saltspoon thyme; then use as per directions.

272. Quail, Roasted, on Canapés

Pick, singe, cut the legs and heads off six nice fat quail; draw and wipe well; arrange a thin slice of lard on the breasts of each bird. Sprinkle half teaspoon salt over them, evenly divided. Lay them on a small roasting pan. Set the pan in a brisk oven and roast for fifteen minutes. Dress them on six canapés, decorate with a little watercress around the dish and serve.

273. Bread Canapés for Small Birds

Cut out from a stale loaf of sandwich bread six slices one and a half inches thick, trim neatly round the corners of each slice, making pieces two inches long by one and a half wide, then scoop out with a keen knife an oval piece (bed-like) lengthwise from end to end, so as to have the birds lay firmly on them. Plunge them in boiling fat and let get a golden colour. Remove, thoroughly drain and use as directed.

274. Cocoanut Pudding

Break into a bowl three eggs (keeping yolks and whites together), two ounces fine sugar and one teaspoon vanilla essence. Sharply whisk for two minutes, then pour in three gills cold milk and one gill cream; whisk again for two minutes, add two ounces shredded cocoanut, lightly mix for a minute, then pour the preparation into a quart pudding mould. Place in a small saucepan with hot water up to one-half the height of the mould. Set in a slow oven for forty minutes. Remove, unmould on a dish and pour the following sauce over:

Place two ounces granulated sugar in a very small saucepan with one and a half gills cold water; boil for two minutes; remove from the fire; add one teaspoon kirsch and one teaspoon maraschino. Lightly mix and use.

Tuesday, Second Week of January

BREAKFAST

Baked Apples (44)
Rice with Cream
Poached Eggs, Benedictine
Smelts Sauté, Meunière
Broiled Tripe
Fried Potatoes (8)
Wheat Cakes (9)

275. Rice with Cream

Wash well in cold water three ounces rice; drain well, then place in a saucepan with two gills cold water, three gills cold milk, a good saltspoon salt, half saltspoon grated nutmeg and two level tablespoons fine sugar. Place on the fire and boil for thirty-five minutes, mixing once in a while with a wooden spoon to prevent burning at the bottom. Pour into a hot dish and serve with cream and fine sugar separately.

276. Poached Eggs, Benedictine

Neatly dress six thin slices freshly boiled ham on six round-shaped hot toasts placed on a hot dish. Lay on top of the ham one poached egg (No. 106) on each. Then spread a tablespoon Hollandaise over each egg. Sprinkle a very little chopped parsley over all and serve very hot.

277. Broiled Ham

Have six very thin slices smoked ham. Neatly trim off the rough edges. Arrange them on a broiler and broil on a brisk charcoal fire for one and a half minutes on each side.

N. B. It would be advisable to have always on hand a nice, small, raw smoked ham of about seven to eight pounds, kept hung by the string in a cool place, enveloped in a coarse towel; also being careful always to cover again after using some of it.

279. Hollandaise Sauce

Place in a small enamelled pan one light tablespoon freshly crushed whole white pepper, add four tablespoons good vinegar (tarragon vinegar is the best), one good teaspoon fresh lemon juice, four leaves thoroughly washed and drained parsley and four leaves well-washed and drained chervil. Set the pan on the corner of the range and let slowly reduce to one-half the quantity, gently mixing once in a while. Then press it through a cheesecloth into a bowl, crack in one fresh egg yolk, sharply mix with a whisk for one minute; then carefully drop in drop by drop one gill hot melted (good) butter, briskly and continually mixing with the whisk while adding it. Season with two saltspoons salt and half saltspoon cayenne pepper, briskly whisk for one minute longer. Press through a cloth into a saucebowl and serve.

280. Smelts Sauté, Meunière

Wipe dry twelve medium-sized very fresh, fat smelts. Season them all over with a teaspoon salt and half teaspoon white pepper, then briskly roll in flour. Heat one and a half teaspoons melted butter or fat in a frying pan; lay in the pan, one beside the other, and fry on a brisk fire for five minutes on each side. Remove, drain well, dress on a hot dish; dry the pan in which the smelts were fried, place in it one tablespoon melted butter; briskly heat until a good brown colour, then squeeze in the juice of half a sound lemon, add a teaspoon chopped parsley, toss well for a minute, pour over the fish and serve.

281. Broiled Tripe

After cutting six two-inch-square pieces fresh and well-cleaned honeycomb tripe, season all around with a teaspoon salt and half teaspoon white pepper. Lightly roll the pieces in a tablespoon oil. Arrange them on a broiler and broil for five minutes on each side. Dress on a hot dish and serve.

LUNCHEON

Clam Broth (80)
Lobster en Brochette, Diable
Hashed Mutton en Bordure
Rhubarb Pie

282. Lobster en Brochette, Diable

Plunge into plenty of boiling water two fresh lobsters of two pounds each and boil for twenty minutes. Remove and let cool off. Separate the tails and claws; carefully pick out all the meat without breaking; then cut the meat into thin one-inch pieces.

Cut an equal number of pieces of bacon same size as the lobster but exceedingly thin. Arrange the lobster and bacon alternately on six skewers, evenly divided. Season all over with a teaspoon salt and half teaspoon white pepper; gently roll each skewer in devilled butter, as per No. 10, then in fresh bread crumbs. Lay them on a double broiler and broil for five minutes on each side, or until of a good golden colour. Remove, dress on a hot dish, over six hot toasts, pour one and a half tablespoons melted butter over and serve.

283. Mutton Hash, en Bordure

Prepare the same way the same quantity of potatoes purée as for potatoes brioche (No. 91). Slide a small dentilated tube at the bottom of a pastry bag; drop the mashed potatoes into the bag, then carefully press down the purée all around the border of a flat baking dish large enough to hold the hash.

Cut into small dice-shaped pieces the left-over mutton from yesterday. Cut into same size two medium, cold, peeled, boiled potatoes. Brown to a light-brown colour one medium, chopped onion with one tablespoon butter, then add the mutton and potatoes. Season with one teaspoon

salt, half teaspoon white pepper and a saltspoon grated nutmeg. Moisten with two gills hot broth or hot water and one gill tomato sauce (No. 16). Stir well with a wooden spoon and gently cook for fifteen minutes, mixing occasionally meanwhile.

Drop the hash into the centre of the dish with the border. Sprinkle one tablespoon grated Parmesan cheese over the hash. Set in a brisk oven for twelve minutes. See that it obtains a good golden colour. Remove and serve in the same dish.

284. Rhubarb Pie

Carefully scrape the skin of one pound sound, fresh rhubarb; cut into one inch pieces, then place in a saucepan with four ounces granulated sugar and one teaspoon cornstarch. Set the pan on a brisk fire, stir well with a wooden spoon, and let briskly cook for fifteen minutes, frequently stirring meanwhile. Prepare a pie paste and proceed to finish the pie as per No. 117.

DINNER

Oysters
Celery (86) Olives
Potage, Westmoreland
Filets of Sole, White Wine
Potatoes, Hollandaise (26)
Cotelettes of Tenderloin of Beef, St. Hilaire
Oyster Plants Sauté au Beurre
Roast Philadelphia Chicken
Lettuce Salad (148)
Chocolate Macaroons

285. Potage, Westmoreland

Place in a medium-sized saucepan a mirepoix prepared as in No. 271 Add one pound veal parings or bones, cut into small pieces; add one ounce fresh-salted pork, cut into very small pieces and one ounce butter. Place the pan on a lively fire, stir well with a wooden spoon and cook to a nice brown for fifteen minutes, carefully mixing frequently to avoid burning at the bottom. Add two ounces flour; stir well while cooking for ten minutes. Moisten with three quarts hot broth or hot water, adding one pint fresh or canned tomatoes, finely crushed. Season with a light tablespoon salt and two saltspoons cayenne pepper. Then as soon as it comes to a boil add one well-cleaned raw calf's foot. Cover the pan and slowly boil for one and a half hours. Remove the calf's foot, bone it thoroughly, then cut the meat into small, square pieces. Cut also twelve small pickles into same shape, place the two articles in a rather small saucepan and strain the broth through a fine Chinese strainer into the pan with the meat and pickles. Set the pan on the fire, pour in half gill sherry and one tablespoon brandy and let boil gently for thirty minutes. Skim the fat from the surface of the soup, pour into a hot soup tureen and serve.

286. Filets of Sole, White Wine

Cut off the head from a very fresh sole of three and a half pounds, make an incision on both sides, from head to tail, right in the centre, then with a small knife lift up the filets from the bones. Neatly skin and free them from any small bones that may adhere. Cut each filet into three equal, slanting pieces. Season with a teaspoon salt and half teaspoon pepper. Lay the filets in a lightly buttered sautoire, one beside another, add a finely sliced onion, two branches parsley, one tablespoon vinegar and one gill white wine. Cover the fish with a buttered paper, set on the range and let boil for five minutes. Then set in the oven to bake for fifteen minutes. Remove, gently lift up the filets with a skimmer, dress them on a hot dish and keep hot.

Mix in a saucepan one tablespoon butter with two tablespoons flour. Strain the fish gravy into this pan, add half gill cream, the juice of quarter of a sound lemon, two saltspoons salt, a saltspoon cayenne pepper and half saltspoon grated nutmeg; sharply mix with a whisk until the sauce comes to a boil, then let boil for five minutes. Pour the sauce over the filets and serve.

287. Côtelettes of Tenderloin of Beef, St. Hilaire

Hash very finely one and a half pounds raw tenderloin of beef with quarter of a pound fresh beef marrow. Place in a bowl; season with one teaspoon salt and half teaspoon white pepper. Hash one good-sized, sound bean of garlic with three branches fresh parsley and add to the hash with half gill cream; mix briskly with a spoon for five minutes.

Spread on a corner of the table two ounces fresh bread crumbs. Divide the hash into six equal parts. Gently roll in the crumbs and give them nice côtelette forms. Heat two tablespoons melted butter in a frying pan. Place the côtellettes in the pan and slowly fry for five minutes on each side. Remove, drain well, dress on a hot dish, crown-like. Pour over them a cabaret sauce prepared as per No. 121. Arrange six Spanish sweet peppers over the côtelettes and serve.

288. Spanish Sweet Peppers

Heat a teaspoon oil in a small frying pan. Split six Spanish sweet peppers in two, set them in the pan, season with half teaspoon salt, then fry on a brisk fire for three-quarters of a minute on each side; drain and use as required.

289. Oyster Plants Sauté au Beurre

Neatly scrape and trim well a large bunch fresh, sound oyster plants. Plunge them in cold water with two tablespoons vinegar for five minutes. Remove, drain and cut into one-inch-long pieces. Drop them in a saucepan with one tablespoon vinegar, one tablespoon flour, one tablespoon salt and three pints cold water. Cover the pan and slowly boil for forty minutes. Drain well. Heat in a frying pan one and a half tablespoons melted butter, place the oyster plants in the pan; season with two saltspoons salt and one saltspoon white pepper, then frequently toss them

while cooking for five minutes. Squeeze in the juice of half a sound lemon, adding a teaspoon finely chopped parsley. Gently toss again for one minute and serve.

290. Roast Philadelphia Chicken

Singe, cut the head and legs off, draw, wipe neatly and truss a tender two-and-a-half-pound roasting chicken. Lay it in a roasting pan; season with a teaspoon salt and half teaspoon white pepper; pour two tablespoons cold water into the pan. Glaze the chicken all over with a tablespoon melted butter, then place in a moderate oven to roast for forty-five minutes, taking care to baste it frequently with its own gravy, turning it over once in a while. Dress in a hot dish. Untruss, decorate the dish with watercress and serve.

291. Chocolate Macaroons

Prepare a macaroon paste just as per No. 43, adding to the paste, well mixed in, three tablespoons rasped chocolate, and proceed to finish the macaroons in exactly the same manner.

Wednesday, Second Week of January

BREAKFAST

Stewed Prunes (1)
Oatmeal Porridge (2)
Omelette with Chicken Livers
Perch Sauté, Fines Herbes
Broiled Beefsteak with Fried Onions
Potatoes Sautés (135)
Waffles

292. Omelette with Chicken Livers

Remove the galls from six fine chicken livers; soak them in cold water for thirty minutes; lift out and neatly wipe dry. Cut each one into four equal parts.

Heat in a frying pan one tablespoon melted butter or fat; drop in the livers; season with a teaspoon salt and half teaspoon white pepper. Toss them well on the fire for half a minute, and then gently fry for eight minutes, tossing frequently meanwhile. Drain well and replace in the same saucepan, adding one tablespoon good sherry wine, one and a half tablespoons tomato sauce (No. 16), one tablespoon demi-glace (No. 122), one saltspoon cayenne pepper and a saltspoon salt. Then briskly cook for three and a half minutes, tossing gently, and keep in a hot place till required.

Prepare an omelette as per No. 75, and just before folding it up place half the chicken livers in the centre of the omelette, fold up, turn it on a hot dish, neatly arrange the other half of the livers, etc., around the base of the omelette and serve.

293. Perch Sautés, Fines Herbes

Procure six medium-sized fresh perch; neatly draw and remove all the fins with a pair of scissors. Wash well and wipe dry. Season all over with a teaspoon salt and half teaspoon white pepper; then roll them in flour. Heat in a large frying pan one tablespoon melted butter; place the fish in the pan and fry for six minutes on each side. See that they obtain a good golden colour. Remove them with a skimmer. Dress on a hot dish. Chop very fine ten branches chives (ciboulette), one branch chervil and two branches parsley; sprinkle all over the six fish; squeeze the juice of half a sound lemon over them. Heat in a frying pan to a light brown colour half ounce butter and pour it over the herb mixture on top of the perch. Decorate the dish with six sections of lemon and serve.

294. Broiled Beefsteak with Fried Onions

Mix on a plate one tablespoon oil with a teaspoon salt and half teaspoon white pepper. Trim and neatly flatten six small sirloin steaks of five ounces each; repeatedly roll them in the seasoning. Arrange on a broiler and broil for six minutes on each side. Remove, arrange on a dish, dress the onions on top of the steaks and serve.

295. Fried Onions

Peel two medium-sized, sound Spanish onions. Slice them into thin, equal slices. Separate the rings with the hands. Season with half teaspoon salt and a light half teaspoon white pepper; roll gently in flour, then plunge into boiling fat and fry until they have obtained a fine golden colour, which will take about five minutes. Drain well; season again with half teaspoon salt and use as required.

296. Waffles

Crack into a basin three whole raw eggs, adding two tablespoons sifted flour, half saltspoon salt, two tablespoons fine sugar, three tablespoons cream and half saltspoon grated nutmeg. Then with a whisk briskly beat the whole well together for five minutes. Lightly butter a frying pan and heat it well on the range, then pour into the pan one and a half tablespoons of the batter and make a very nice thin pancake; cook for two minutes on each side; place on a hot dish, dredge a little powdered sugar over and proceed to make the other five in same way, serving very hot.

LUNCHEON

Consommé in Cups (52)
Beef Pot Pie
Spaghetti, Paysanne
Apples, Richelieu

298. Beef Pot Pie

Cut into one-inch squares two pounds raw rump of beef. Peel six small white onions, two medium-sized potatoes, cut same as the beef.

Tie together two branches celery, four branches parsley and two leeks. Place in a small, clean cloth twelve allspice, twenty black peppers, two bay leaves, four cloves and one saltspoon thyme; tie the cloth up firmly. Heat well in quite a large saucepan one ounce lard, then add the meat. Season with a teaspoon salt and half teaspoon white pepper. Stir well with a wooden spoon, then briskly cook for ten minutes, or until the meat obtains a good brown colour, stirring once in a while. Then add one very finely chopped onion, one ditto carrot and one sound, crushed garlic; stir well and cook again for five minutes. Add the six small onions, potatoes, celery, spice, etc., and one tablespoon flour. Gently mix for one minute, then add one gill demi-glace (No. 122) and two gills hot water. Cover the pan and allow to boil for ten minutes. Then place the pan in the hot oven for forty-five minutes. Remove it from the oven; remove the tied celery and spice; pour the stew into a deep baking dish. Cover nicely with a pie paste, prepared as in No. 117; trim the paste all around the dish. Glaze the surface with an egg yolk. Make a small chimney in the centre to allow to evaporate. Place in the oven to bake for twenty minutes, or till of a fine golden colour and serve.

299. Spaghetti, Paysanne

Plunge in two quarts boiling water three-quarters of a pound of the best quality spaghetti. Season the water with a tablespoon salt; cover the pan and boil for fifteen minutes. Then drain on a sieve; replace the spaghetti in the saucepan; season with a saltspoon salt and a saltspoon white pepper, adding one ounce good butter divided in small pieces; lightly mix with a wooden spoon for two minutes, then place the pan on the fire and add one ounce grated Parmesan cheese and one ounce grated Swiss cheese. Lightly mix again for five minutes while heating well. Dress on a hot dish and serve very hot.

300. Apples, Richelieu

Core and peel nicely six fine, sound, even, round apples of fairly good size. Have in a medium-sized saucepan one-half pound powdered sugar with two quarts cold water and half a small stick of vanilla; as soon as it comes to a boiling point carefully drop in the apples and boil for fifteen minutes, being careful to turn them over once in a while. Remove the apples only with a skimmer and keep warm. Let the liquor in which they were boiled reduce to half a pint, then add two tablespoons good rum.

Place in a small saucepan three ounces good, well-cleaned, raw rice, add the vanilla stick used to boil the apples, etc., one pint milk, one ounce powdered sugar; place the pan on the fire and let slowly boil for forty-five minutes, being careful to frequently mix with a wooden spoon meanwhile. Remove the vanilla stick, nicely dress the rice on a large dish, place the apples on top of the rice. Strain the syrup of the apples over all and serve.

DINNER

Radishes (58) Canapés of Ham
Purée Condé, aux Croutons
Black Bass, Grand Duc Potatoes, Duchesse
Larded Sirloin of Beef, Stanley
Stuffed Eggplant, Provençale
Roast Mallard Duck, Currant Jelly Salad, Basto
Malaga Pudding

301. Canapés of Ham

Place in a mortar three ounces cooked, lean ham and sharply pound it for ten minutes, that is, to a smooth pulp. Then add half ounce good butter, two tablespoons Worcestershire sauce, half saltspoon cayenne pepper and half teaspoon French mustard. Pound the whole well together for five minutes more, then place the paste on a plate. Prepare six small, round toasts, two inches in diameter and quarter of an inch thick. Divide the ham preparation evenly on the six toasts, and with a knife give the paste a nice dome shape. Dress on a dish with a folded napkin and serve.

302. Purée Condé, aux Croutons

Soak in a gallon cold water one pint dried red beans for twelve hours, changing the water three times. Finely mince one sound red carrot, one small, white onion, two leeks, two ounces salted pork, two branches fresh parsley and half a clove sound garlic. Place these ingredients in a medium-sized saucepan with half ounce butter; set the pan on a brisk fire, thoroughly stir with a wooden spoon for one minute, then let gently cook until they attain a nice golden colour, or about ten minutes, being careful to stir frequently meanwhile. Thoroughly drain the beans and add them to the pan; moisten with three and a half quarts hot water and one gill claret. Season with two teaspoons salt, half teaspoon white pepper, one sprig bay leaf and two cloves. Cover the pan and let gently boil for two hours and a half. Then press the whole through a sieve, then through a Chinese strainer into another saucepan. Boil again for ten minutes; add one-half ounce butter, divided into small bits, and a gill cream; briskly stir until thoroughly dissolved, but do not allow to boil again. Pour into a soup tureen and serve with a small plate of bread croutons (No. 23), separately.

303. Black Bass, Grand Duke

Trim, clean, wash and wipe well a fresh three-pound black bass. Place it in a frying pan with a tablespoon good butter. Season with a teaspoon salt, half teaspoon paprika; add half gill white wine, one and a half gills tomato sauce (No. 16) and six small heads well-cleaned and sliced fresh mushrooms. Cover the fish with a lightly buttered paper, boil on the range for five minutes; then set in the oven to bake for thirty minutes. Remove, lift up the paper; arrange the fish on a large dish, pour the sauce over and serve.

304. Potatoes, Duchesse

Prepare a potato purée as per No. 91. Divide it into six equal parts. Spread a little flour on a corner of a table, roll each piece of potato in the flour, then give to each a nice heart-shaped form; nicely criss-cross their surfaces with a knife. Butter a small pastry pan with a teaspoon butter, arrange the potatoes over, lightly butter their surface. Place the pan in a hot oven and bake for ten minutes, or until of a fine golden colour. Remove from the oven and with a skimmer lift them up and place on a dish with a folded napkin and serve.

305. Larded Sirloin of Beef, Stanley

Procure a boned, tender two-and-a-half-pound sirloin of beef. Pare and trim it nicely. Then with a small larding needle carefully lard the top of the beef, lengthwise, with thin strips of lard. Season with a very light tablespoon salt and half teaspoon white pepper.

Arrange in a small roasting pan a mirepoix as per No. 271. Lay the sirloin over the mirepoix; spread over two tablespoons hot fat and three tablespoons hot water. Set the pan in a brisk oven and roast for thirty-five minutes, turning it over once in a while and frequently basting it with its own gravy. Place the sirloin on a hot dish and keep warm.

Heat two tablespoons thick cream in a small saucepan, adding two ounces freshly grated horseradish, mix with a wooden spoon while heating for three minutes; then keep warm. Cut in half, lengthwise, three peeled bananas, lightly roll them in flour, and then fry in a pan with a teaspoon butter for two minutes on each side.

Skim all the fat from the gravy of the pan, add one gill demi-glace (No. 122); then let boil for five minutes on the range. Strain the gravy on the dish around the sirloin; gently spread the horseradish sauce over it; then place the six pieces of banana on the beef around the horseradish and send to the table as hot as possible.

306. Stuffed Eggplant, Provençale

Cut into even halves three very small, sound eggplants. Make a few incisions inside each piece without disturbing the peels; then gently drop them into boiling fat—inside parts downward—and fry for eight minutes. Remove them with a skimmer, and let drain on a towel for ten minutes again with cut parts downward. Then with a teaspoon scoop out all the meat and mince it fine.

Chop very finely six medium-sized sound shallots, and fry them in a frying pan with half teaspoon butter for one minute, then add the scooped-out chopped meat, with a tablespoon finely chopped parsley, two tablespoons chopped canned mushrooms, half clove sound, finely crushed garlic. Season with one teaspoon salt, half teaspoon white pepper; adding also half ounce fresh bread crumbs, one gill tomato sauce (No. 16) and one whole raw egg. Thoroughly mix with a wooden spoon until well thickened. Then fill the six eggplant shells with the force meat. Arrange on a baking dish; spread over each a small quantity

bread crumbs, with a few very little bits of butter on top, then set to bake in a brisk oven for fifteen minutes. Remove, dress on a hot dish and serve.

307. Mallard Ducks, Currant Jelly

Prepare two nice, fat Mallard ducks exactly the same as redhead ducks (No. 37) and serve with currant jelly.

308. Salad, Basto

Cut into julienne strips one very small stalk white celery; one sound, good-sized green pepper, cut the same way. Peel and core one good-sized sound apple and cut it into strips as the others. Neatly trim a small head fresh, crisp escarole (endive), detach the leaves, wash well and thoroughly drain and cut each leaf in half. Place the four articles in a large salad bowl. Season with four tablespoons salad dressing as per No. 863. Carefully mix, at the very last moment, and serve.

309. Malaga Pudding

One and a half ounces good butter, two egg yolks, one and a half ounces of cake crumbs or bread crumbs, one ounce of Malaga currants and two tablespoons Malaga or a similar wine. Place the butter and egg yolks in a basin and briskly beat up with a wooden spoon for five minutes, then add the sugar; beat for five minutes more; add the crumbs, wine and currants; mix sharply for one minute. Beat up the whites to a stiff froth and add to the preparation, then gently mix for one minute with the skimmer. Lightly butter six individual pudding moulds, sprinkle a little flour inside of the moulds all around. Fill them with the preparation, Place the moulds in a small, square tin, pour hot water into the tin up to half the height of the moulds. Place in a brisk oven to steam for twenty minutes. Remove, unmould carefully on a hot dish and serve with a Sabayon sauce (No. 102) separately.

Thursday, Second Week of January

BREAKFAST

Sliced Bananas in Cream (151)
Quaker Oats (105)
Eggs au Gratin
Yarmouth Bloaters
Lamb Chops with Bacon (219)
Potatoes, Maître d'Hôtel
Puff Cakes

310. Eggs au Gratin

Boil ten fresh eggs in boiling water for ten minutes, remove and drop them in cold water to cool for ten minutes. Remove the shells and cut each into eight even parts.

Heat one ounce butter in a saucepan, add two tablespoons sifted flour, stir well with a wooden spoon for one minute, then pour in two gills hot milk, briskly stir again for five minutes and as soon as it comes to a boiling point add the eggs. Season with half teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg. Gently stir for half minute. Place the preparation in a baking dish; dredge a tablespoon grated Parmesan cheese over the eggs and set in the oven to bake for eight minutes—seeing that they attain a good colour. Remove and serve.

311. Yarmouth Bloaters

Select six fine, soft, fat Yarmouth bloaters. Split them through the back without separating. Arrange on a double broiler and broil for five minutes on each side, or until of a nice brown. Dress on a hot dish; spread a very little melted butter over each. Decorate the dish with parsley greens and serve with six small quarters of lemon.

312. Potatoes, Maître d'Hôtel

Cut four fairly good-sized, peeled, cold boiled potatoes into medium-sized slices. Have in a saucepan one tablespoon melted butter and one tablespoon flour; stir well with a wooden spoon till well heated, then add one gill hot milk and one and a half gills cream. Season with half a teaspoon salt, one saltspoon white pepper and half saltspoon grated nutmeg. Mix well, then add the potatoes, a light teaspoon freshly chopped parsley and the juice of half a sound lemon. Toss them well in the pan while slowly cooking for ten minutes. Turn on a hot, deep dish and serve very hot.

313. Puffs

Place in a copper basin half pound sifted flour, two raw eggs, half saltspoon salt and half pint cold milk. Briskly beat the whole together with a whisk for five minutes, or until thoroughly thickened. Clean thoroughly six puff moulds. Fill them up with the preparation to half their heights. Place in a hot oven to bake for forty-five minutes. Remove, detach from the edges of the moulds with a knife, and serve on a dish with a folded napkin.

LUNCHEON

Stuffed Devilled Crabs (10)
Almondigas
Salad, Alsacienne
Lemon Custard Pie

314. Almondigas

Have one pound lean, tender, raw rump of beef, one pound tender loin of raw pork. Chop both very finely together with a cleaver.

Hash very finely and add to the meat one bean sound garlic and one teaspoon chopped parsley. Season with a teaspoon salt and half teaspoon white pepper. Mix the whole well together for five minutes. Lightly flour a corner of the table. Divide the preparation into twelve equal parts; give them egg forms; gently roll in the flour and keep till

required. Heat well in a frying pan one quart melted leaf lard, then lay the pieces in and fry for twelve minutes, turning over once in a while. Remove with a skimmer, lay on a towel to drain for ten minutes. Cut two medium-sized white onions and one green pepper into small square pieces; place in a sautoire with half ounce butter and nicely brown for eight minutes, stirring well with a wooden spoon meanwhile. Then add the balls, pour in two gills tomato sauce (No. 16), one gill demi-glace (No. 122); add two tablespoons green peas, two tablespoons sweet, Spanish red peppers cut in square pieces. Season with half teaspoon salt, a saltspoon cayenne pepper and half saltspoon Spanish saffron. Cover the pan and let boil for ten minutes. Then place the sautoire in the oven to bake for thirty minutes. Transfer into a hot dish and serve.

315. Salad, Alsacienne

Plunge three frankfurter sausages into one quart boiling water and boil for six minutes. Remove and let get cold. Then slice into thin slices. Slice also four medium-sized cold boiled potatoes, one medium-sized, sound white onion, six medium, sound pickles and one very small, thoroughly cleaned and well-drained head of lettuce.

Place all these articles in quite a large bowl. Season with four tablespoons salad dressing as per No. 863. Mix well and serve.

316. Lemon Custard Pie

Lightly butter a pie dish one and a half inches deep. Line it with a pie paste as per No. 117. Trim well all around the edges. Cover the paste with a buttered paper; fill the plate with dried white beans; set in the oven and bake for twenty minutes, or until the paste is perfectly firm and well browned. Set the dish on a table to cool for five minutes, then remove the beans and paper.

Place three ounces fine sugar in a vessel, break in four whole eggs and sharply beat up for five minutes; then add a pint cold milk, one teaspoon vanilla essence and the juice of a good-sized, sound lemon; briskly mix for three minutes longer. Strain through a Chinese strainer into the pie dish. Place in a brisk oven to bake for thirty minutes. Remove, let get cold and serve.

DINNER

Oysters (18)
Celery (86) Rissolettes, Moèllé
Mutton Broth, Indienne
Halibut, Fleurette Potato Noisettes
Mignons of Beef, Hussarde
Sweet Corn, Sauté
Roast Turkey, Cranberry Sauce (67) Salad Escarole (100)
Strawberry Ice Cream
Soufflé au Maraschino

317. Rissolettes, Moèllé

Prepare twelve small rissolettes exactly the same as rissolettes russe (No. 162), but instead of caviare use beef marrow, as follows:

Procure from your butcher about five ounces fresh beef marrow and cut into slices a quarter of an inch thick. Have a saucepan on the fire with a quart boiling water and a teaspoon salt. Carefully slide the marrow into the water and boil for one minute; then shift the pan to the corner of the range and let stand for five minutes. Carefully strain all the water from the pan, without breaking the marrow. Season with one saltspoon salt and a saltspoon cayenne pepper. Chop up very finely together the equivalent of a teaspoon parsley with a sound clove garlic and add to the marrow; add also one tablespoon demi-glace (No. 122). Carefully mix with a fork without breaking and it will be ready to fill the rissolettes; then proceed precisely as per No. 162.

318. Mutton Broth, Indienne

Cut into very small dice pieces one medium, red carrot, one medium, sound turnip, two branches celery, one small white onion, two leeks and one pound lean, raw mutton from the leg, cut also the same way. Place all these articles in a large saucepan with two tablespoons melted butter. Cook for ten minutes, or till they are of a fine golden colour, being careful to stir with a wooden spoon quite frequently meanwhile. Add one teaspoon good curry powder, stir well; then pour in three quarts hot water. Season with two teaspoons salt, two tablespoons Worcestershire sauce. (If any mutton bones on hand add them to the soup, which will give an excellent additional flavour.) Cover the pan and let gently boil for thirty minutes. Then add one and half ounces good rice and one gill tomato sauce (No. 16). Cover the pan and gently boil for forty-five minutes. Remove the bones (if any); skim the fat from the surface, pour into a soup tureen and serve.

319. Halibut, Fleurette

Place three slices three-quarters of a pound each of chicken halibut in a sautoire with half ounce butter, two gills hot water, half gill white wine and a tablespoon good vinegar. Season with a teaspoon salt. Cover the fish with a buttered sheet of paper, boil for five minutes on the range, then place in a hot oven for ten minutes. Remove the fish with a skimmer from the pan, dress on a hot dish. Remove the spinal bones. Spread the Fleurette sauce over the fish and serve.

320. Fleurette Sauce

Heat in a small saucepan two tablespoons melted butter, add one and a half tablespoons sifted flour, stir well with a wooden spoon for one minute, then add one gill hot milk and half gill of the fish stock (broth); mix well with a whisk for five minutes. Season with two saltspoons salt, one saltspoon cayenne pepper and half saltspoon grated nutmeg. Mix well and let boil for five minutes. Add one teaspoon chopped parsley and one teaspoon chopped chives (ciboulette). Mix

well again, add half ounce of good butter by very small bits and seven drops lemon juice. Mix well again and use as required.

321. Potato Noisettes

Peel four large, sound raw potatoes. Scoop out with a small Parisian potato scoop as many pieces as possible. Place them in a saucepan with a quart boiling water and a teaspoon salt and boil for eight minutes. Drain well. Heat in a frying pan a tablespoon butter, place the potatoes in the pan and fry until they have obtained a golden colour, tossing quite frequently. Season with half teaspoon salt and one teaspoon chopped parsley. Mix well and serve.

322. Mignons of Beef, Hussarde

After procuring from your butcher six nice, tender, even filets mignons of four ounces each, neatly trim and lightly flatten. Season all over with a teaspoon salt and half teaspoon white pepper. Gently roll in flour, then dip in beaten egg and then lightly in bread crumbs, finally turning them over in two tablespoons sweet oil on a plate. Arrange on a broiler and broil for five minutes on each side. Have a brown horseradish sauce on a hot dish; arrange the mignons crown shape over the horseradish sauce. Decorate the dish nicely with glazed, small white onions, prepared as per No. 125, and the sweet corn placed in the centre of the crown, then serve.

323. Brown Horseradish Sauce

Boil in a saucepan for five minutes half gill tomato sauce (No. 16), and half gill demi-glace (No. 122), with a tablespoon fine, white, freshly grated horseradish, thoroughly stir with a wooden spoon, and serve.

324. Sweet Corn, Sauté

Heat in a frying pan one tablespoon melted butter, add half pint well-drained sweet corn. Season with half teaspoon salt and a saltspoon white pepper. Toss them well in the pan while cooking for six minutes; then use as directed.

325. Soufflé au Maraschino

Place in a saucepan half ounce sifted flour and one gill cold milk; sharply whisk for five minutes, then add half ounce butter, two ounces powdered sugar and two tablespoons of Maraschino. Set the pan on a moderate fire and slowly boil for five minutes, constantly stirring meanwhile. Remove from the fire, break in five egg yolks, one by one, constantly stirring while doing so, then let get cold.

Beat up to a stiff froth the whites of the five eggs and add them to the preparation, carefully mixing for one minute. Lightly butter a soufflé dish. Pour the preparation into it; dredge a tablespoon powdered sugar over all. Set in the oven to bake for twenty minutes. Remove and immediately serve.

Friday, Second Week of January

BREAKFAST

Stewed Rhubarb (73)
Cornmeal Mush
Scrambled Eggs with Parsley
Broiled Bluefish, Maître d'Hôtel
Stewed Smoked Beef, in Cream
Baked Potatoes (683)
Buckwheat Cakes

326. Cornmeal Mush

Half pint cold milk, half pint cold water, two saltspoons salt, one and a half gills cornmeal, one ounce powdered sugar and the peel of one sound lemon. Place all the above in an enamelled saucepan. Briskly stir with a wooden spoon all around till the flour is thoroughly thickened. Let slowly boil for twenty-five minutes and carefully stir at the bottom frequently to prevent burning. Remove the lemon peel and serve with cold cream or milk and sugar, separately.

327. Scrambled Eggs with Parsley

Prepare the eggs the same way as per No. 193, but while beating up the eggs add one tablespoon finely chopped parsley.

328. Broiled Bluefish, Maître d'Hôtel

Have a three-pound piece of fresh bluefish; bone it nicely, trim, clean and neatly wipe dry. Season with a teaspoon salt and half teaspoon white pepper. Lightly oil the surface with a tablespoon oil. Arrange on a broiler and broil for six minutes on each side. Dress on a hot dish. Spread a maître d'hôtel butter (No. 7) over and serve with quartered lemons around the dish.

329. Stewed Smoked Beef in Cream

Finely mince one pound and a quarter smoked beef; drop it in boiling water and cook for two minutes. Remove from the water and thoroughly drain.

Have in a small saucepan two tablespoons melted butter, one and a half tablespoons flour. Stir briskly with a whisk for one minute, then heat up well; add one gill hot milk and one gill cream, mix well until boiling. Drop in the beef; season with half teaspoon salt, a saltspoon cayenne pepper, half a saltspoon grated nutmeg; thoroughly mix and allow to boil for ten minutes. Pour into a hot, deep dish and serve.

330. Buckwheat Cakes

Place in a bowl two ounces buckwheat flour, one ounce cornmeal flour, one ounce wheat flour, one saltspoon salt, one whole egg, two gills cold milk, half gill lukewarm water, one teaspoon butter, one teaspoon

sugar, half teaspoon baking powder and a tablespoon molasses. Sharply mix the whole together with a whisk for five minutes.

Lightly grease a large frying pan; then with the aid of a small ladle drop in sufficient batter to make at one time four separate cakes, two and a half inches in diameter, and cook for one and a half minutes on each side, or until they have attained a good golden colour. Lift up with a cake turner, place on a hot dish, keep warm; then proceed to cook eight more in the same way, and send to the table with maple syrup.

LUNCHEON

Clam Chowder
Scallops with Curry (53)
Minced Turkey on Toast
Noodles au Beurre
Choux, à la Crème

331. Clam Chowder

Chop very fine two medium white onions, two branches soup celery, two leeks, one ounce lean salt pork. Heat up in a saucepan one tablespoon butter; add all the above ingredients and stir well with a wooden spoon while gently cooking for ten minutes. Pour in two and a half quarts hot water or broth. Boil for sixteen minutes. Peel and cut into small, dice-shaped pieces three good-sized, sound raw potatoes; wash and drain well, then add to the soup. Boil for six minutes. Chop very finely and add to the soup eight large, fresh clams, saving the liquor. Cut into small pieces three good-sized peeled red tomatoes and add to the soup; also two tablespoons Worcestershire sauce, six drops tabasco sauce, two saltspoons thyme, one teaspoon salt, a saltspoon pepper; pour in the liquor of the clams; mix well with a wooden spoon. Briskly boil for thirty minutes. Add six crushed soda crackers and a teaspoon finely chopped parsley. Mix lightly. Boil for ten minutes more. Pour into a soup tureen and send to the table.

332. Minced Turkey on Toast

Mince very finely the meat of the turkey left over from yesterday and keep it on a dish. Hash very finely six sound shallots and place them in a saucepan with one tablespoon melted butter, gently stirring with a wooden spoon while cooking for three minutes; then add two tablespoons flour; stir briskly, add two gills hot milk and one gill cream. Stir briskly for one minute, then add the turkey. Mix all well and cook for five minutes. Season with half teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg. Stir well again for a minute, then add one teaspoon chopped parsley, mixed with half clove finely hashed sound garlic. Mix well again and gently cook for eight minutes longer. Have six small, hot toasts on a hot dish. Divide the hash equally on the toasts and serve.

333. Noodles with Butter

Plunge one pound noodles into two quarts boiling salted water and cook for fifteen minutes. Drain well, replace in the same pan, season with half teaspoon salt, two saltspoons white pepper, adding one ounce good butter. Gently mix, without breaking the noodles, until the butter is thoroughly dissolved and serve.

334. How to Prepare the Noodle Paste

One pound sifted flour, five whole raw eggs, two saltspoons salt, two tablespoons cold milk. Place the flour on a table; make a small fountain in the centre; crack the five eggs into the fountain; add the milk and salt, then carefully and briskly knead the whole until a firm paste. Roll it up to a ball shape, then flatten to a cake form and let rest for ten minutes. Then roll out to half inch in thickness; let rest for five minutes; then roll out again to the thickness of a sheet of paper and let rest again for five minutes. Cut the paste in two equal parts. Roll out each half evenly to a cigar shape, but without tapering the ends, leaving them straight at both ends. Then carefully slice the paste into very thin slices. Place the noodles in a piece of paper and let get dry for fifteen minutes, when they will be ready for use.

335. Choux, à la Crême

Place a tube one-third inch in diameter at the bottom of a pastry bag, then drop in the pâte-à-choux and press the paste carefully down on a baking sheet, into six round cakes of equal size two inches high. Set the pan in a moderate oven and bake for twenty-five minutes, or until they obtain a golden colour. Remove from the oven and let cool off for ten minutes. Then with a keen knife make an incision at one side of the cakes. Fill the inside of each with vanilla whipped cream, as per No. 337. Dredge them liberally with powdered sugar. Dress on a dessert dish and serve.

336. Pâte-à-Choux

Place in a saucepan one gill cold milk, one gill cold water, two ounces butter and one saltspoon salt. Place the pan on the range, lightly mix, and as soon as it comes to a boil immediately add one-quarter pound sifted flour and sharply stir with the spatula for two minutes; then stand the pan on a table, break in one egg, sharply stir for one minute, break in another egg, stir again for one minute; repeat the same with three more eggs and pâte-à-choux is ready to use.

337. Whipped Cream, à la Vanille

Pour two gills thick, fresh cream into a well-cleaned basin. Place the basin on another larger one with some broken ice and a little cold water at the bottom. Then with a soft wire egg whip beat up the cream rather slowly at the start, and increase in briskness until it is a firm froth. Sweeten with one and a half ounces fine sugar and add one good tea-

spoon vanilla essence, beating constantly for two minutes, and it will be ready for use. Suppress all the superfluous milk which may adhere to the cream at the bottom of the basin before using it.

DINNER

Radishes (58) Olives
Bisque of Oysters
Planked Shad Sliced Cucumbers
Chicken Sauté, Créole
Peas, Française (145) Asparagus, Hollandaise
Roast Beef (126)
Doucette Salad (189)
Chestnut Pudding

338. Bisque of Oysters

Boil in a saucepan one quart and a half water, add forty-eight medium freshly opened oysters with their liquor and let boil for ten minutes; shift the pan to the corner of the range. Have in a small saucepan one and a half ounces butter, add two and a half ounces sifted flour, mix thoroughly with a whisk for a minute, then add three-quarters of a pint hot milk and strain in the broth of the oysters. Season with two light teaspoons salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Briskly mix with the whisk for five minutes, then let slowly boil for ten minutes.

Beat up two egg yolks with a gill cold cream and add it to the bisque, adding also half ounce butter in small bits. Place the pan on a table and mix well until the butter is thoroughly dissolved. Cut each oyster in half and place them in a hot soup tureen; then strain the bisque through a clean cheesecloth into the tureen and serve.

339. Planked Shad

Procure a fine, fresh shad of three pounds. Scale, wash well and wipe dry. Cut off the head, as well as the tail, then split it open through the stomach with a knife, without separating. Detach the spinal bone; season both sides with a light tablespoon salt and half teaspoon pepper. Have two tablespoons flour on a flat dish; repeatedly turn over the shad in the flour.

Heat in a large frying pan three tablespoons melted fat or sweet oil, lay the shad in the pan, split side downward, and rapidly fry for five minutes, or until a nice brown. Carefully turn it with a skimmer and fry for five minutes on the other side. Have a nice, clean oak plank (board), lightly oiled on the surface with a tablespoon oil; then carefully lift the fish with the skimmer, lay it on the plank skin side downward. Spread half a tablespoon melted butter over the shad. Place in a hot oven and bake for twenty minutes. Remove, spread a light maître d'hôtel (No. 7) over. Decorate with quartered lemon and parsley greens and serve on the plank.

340. Sliced Cucumbers

Peel and slice into very thin, even slices two small, sound, young, cold cucumbers. Place them in a small flat glass dish. Season with three tablespoons dressing, as per No. 863. Mix well and serve.

341. Chicken Sauté, Créole

Remove the head and legs of a tender two-and-a-half-pound chicken; then cut into twelve even pieces. Heat in a sautoire two tablespoons olive oil, add the chicken; season with a teaspoon salt, half teaspoon white pepper and gently cook for fifteen minutes, or until a nice golden colour, frequently tossing the chicken meanwhile.

Slice rather finely two medium, sound, white onions, two sound green peppers, and twelve very small, round, fresh mushrooms, peeled and thoroughly cleaned, and add all to the chicken. Mix well with a fork and cook on a steady fire for ten minutes, lightly mixing meanwhile. Then moisten with a gill broth, as per No. 701, add four medium, sound, ripe, peeled and seeded tomatoes cut into small pieces; mix well, add one clove finely chopped garlic, one teaspoon chopped parsley and lightly mix. Cover the pan and let cook for fifteen minutes more. Dress on a hot dish and serve.

342. Asparagus, Hollandaise Sauce

Carefully open a quart can fine asparagus. Place in a saucepan with two quarts hot water, not boiling, and a tablespoon salt; warm up for ten minutes; carefully lift with a skimmer, drain thoroughly on a sieve. Then place on a hot dish with a folded napkin and serve with a hot Hollandaise sauce, prepared as per No. 279, served in a bowl separately.

343. Chestnut Pudding

Two ounces raw beef marrow, half ounce remnants cakes or bread crumbs, half ounce butter, one ounce fine sugar, two whole raw eggs, three tablespoons crushed candied marrons (chestnuts), one tablespoon corn flour, two tablespoons picked dried currants and one good tablespoon Swiss kirschwasser.

Pound the marrons to a paste in a mortar, then pass through a sieve into a bowl. Add the butter, briskly stir for six minutes; add the sugar and eggs, one by one; rapidly stir again for five minutes, or until of a creamy consistency. Then add all the other ingredients; thoroughly mix for one minute. Lightly butter six individual pudding moulds. Fill them up with the preparation. Place the moulds in a pastry tin, pour hot water into the tin to half the height of the moulds. Set the tin in a hot oven to steam for twenty minutes. Remove from the oven, unmould on a hot dish and serve with a pineapple sauce separately.

344. Pineapple Sauce

Have two ounces granulated sugar in a saucepan with one and a half gills cold water on a hot range and boil for five minutes, lightly

mixing meanwhile. Then add two slices pineapple cut into small dice pieces and boil again for five minutes. Add one tablespoon kirsch; gently mix and serve.

Saturday, Second Week of January

BREAKFAST

Grape Fruit (130) Hominy (45)
Eggs, Renauldt
Pike Sauté, Meunière
Salisbury Steak
Fried Potatoes, in Quarters
Rice Cakes

345. Eggs, Renauldt

Skin and slice very fine three small uncooked country sausages. Heat in a frying pan one tablespoon butter, add the sausages and quickly cook for three minutes. Lightly butter six cocotte egg dishes, then equally divide the sausages into them. Crack two fresh eggs into each dish. Season with half saltspoon salt and half saltspoon white pepper (each dish). Pour over the eggs one tablespoon hot tomato sauce (No. 16); spread a light teaspoon grated Parmesan cheese over each; place on a tin and set in the oven to bake for five minutes. Remove and send to the table.

346. Pike Sauté, Meunière

Clean and well wipe six small, fresh pike. Season them equally with a teaspoon salt and half teaspoon pepper, then gently roll in flour. Heat in a frying pan three tablespoons leaf lard or oil, arrange the fish, one beside another, and fry for five minutes on each side. Dress them on a hot dish. Clean the pan of all fat, add one ounce butter, shuffle the pan till the butter is a good brown; squeeze in the juice of half a lemon and pour over the pike; arrange six quarters of lemon around the dish; decorate with a little parsley greens and serve.

347. Salisbury Steak

Mince very finely two pounds raw rump of beef. Season with one and a half teaspoons salt and a half teaspoon pepper. Break in one whole raw egg, mix well with the hand for five minutes. Divide the hash into six equal parts; give them a nice egg form; arrange on a double broiler; lightly glaze with a little sweet oil and broil for eight minutes on each side. Dress on a hot dish, giving them a crown shape, and serve.

348. Fried Potatoes, in Quarters

Peel, clean and cut into quarters five medium-sized, sound potatoes. Plunge them into boiling fat and fry for twelve minutes. Lift into a basket, sprinkle a teaspoon salt over them, shake well in the basket. Dress on a hot dish and serve.

349. Rice Cakes

One-quarter pound rice flour, two eggs, half ounce powdered sugar, half pint cold milk and half ounce baking powder. Place all the ingredients except the powder in a bowl, sharply mix with a whisk for five minutes, then add the baking powder and gently mix for one minute.

Lightly butter a large frying pan, making four cakes at a time each two and a half inches in diameter. Cook for one and a half minutes on each side. Lift with a skimmer; place on a hot dish. Proceed the same with the other and serve very hot with maple syrup separately.

LUNCHEON

Frogs' Legs, Poulette
Veal Cutlets, Milanaise
Spaghetti, Milanaise
Lima Beans
Pear Pie

350. Frogs' Legs, Poulette

Clip off with a pair of scissors the claws of one and a half pounds fresh frogs' legs. Neatly wash and dry well. Heat up in a sautoire half ounce butter. Add the frogs' legs and season with a good half teaspoon salt and two saltspoons cayenne pepper. Mix with a fork and gently cook for five minutes. Then add four sound, very finely chopped shallots. Mix well again and cook for six minutes more; add one good tablespoon flour, stir well, moisten with half gill sherry, one gill hot milk and half gill cream, adding six sliced canned mushrooms. Mix again with a fork and let cook for five minutes more. Add half teaspoon chopped chives, lightly mix, cook for two minutes longer. Dilute one egg yolk with a tablespoon cream and half ounce good butter; add to the frogs' legs, continually toss while heating for two minutes without boiling. Pour into a chafing dish or a soup tureen and serve.

351. Veal Cutlets, Milanaise

Neatly trim and well flatten six nice veal cutlets. Season all over with a teaspoon salt and half teaspoon white pepper; lightly roll in a little flour, then lightly dip in a beaten-up egg and roll lightly in fresh bread crumbs.

Heat well in a frying pan three tablespoons leaf lard, arrange in the pan, one beside another and slowly cook for ten minutes on each side. Have a spaghetti Milanaise in the centre of a hot dish. Dress the cutlets crown-like over the spaghetti and serve.

352. Spaghetti, Milanaise

Have two quarts boiling water in a saucepan on the range with a tablespoon salt. Break three-quarters of a pound best spaghetti into strips one and a half inches long. Drop them into the water and boil for twenty-five minutes. Drain well on a sieve; then place in a sautoire

with half ounce butter, three saltspoons salt and two saltspoons white pepper, adding two gills tomato sauce (No. 16), one medium truffle cut into fine julienne strips, eight sliced canned mushrooms, and one ounce cooked smoked beef tongue also cut into julienne strips; lightly mix, then cook for five minutes. Add two ounces grated Parmesan cheese, mix well, cook for two minutes longer and serve.

353. Lima Beans

Open a pint can of lima beans; plunge them into boiling water for five minutes. Drain well, then place in a saucepan with half ounce butter, half teaspoon salt, two saltspoons pepper and half teaspoon chopped parsley. Mix well with a wooden spoon, thoroughly heat for five minutes, tossing gently once in a while, and serve.

354. Pear Pie

Remove the stems and peel eight medium, good, sound, fresh pears. Cut them in halves; remove the seeds, then cut into slices and place in a bowl. Season with two ounces vanilla sugar and half teaspoon ground cinnamon; turn them well in the seasoning. Then proceed to make the pie exactly as per No. 117.

DINNER

Canapés, Moreno-Russe Radishes (58)
Consommé, Farina
Oysters, Marinière
Mutton Steaks, Marchand de Vin Celery, Braisé
Roast Leg of Venison, Currant Jelly
Éclairs, Chantilly

355. Canapés, Moreno-Russe

Prepare six one-and-a-half-inch-square pieces of toast. Lightly and nicely spread a teaspoon Russian caviare on top of each toast. Chop very finely three sweet Spanish red peppers and evenly spread over the caviare. Dress on a dish with a few small leaves of well-cleaned and well-drained lettuce around the dish and serve.

356. Consommé, Farina

Strain a consommé prepared as per No. 52 into another saucepan and set on a hot range. Wash well in cold water four ounces farina, thoroughly drain on a cheesecloth, and when dry drop the farina into the boiling consommé and continually mix with a whisk for ten minutes. Pour into a hot soup tureen and serve.

357. Oysters, Marinière

Plunge twenty-four unopened fresh bluepoint oysters into plenty of cold water, brush them with a coarse brush very carefully, wash once more and drain thoroughly. Mince very finely ten medium, sound shallots and place in a large saucepan with half ounce butter, stir well while cooking for three minutes, then add the oysters, with shells; add

one gill white wine. Cover the pan and cook for ten minutes. Add one teaspoon chopped parsley and half clove crushed garlic. Season with a teaspoon salt and a saltspoon cayenne pepper, adding a gill good cold cream. Mix rapidly for one minute. Cover the pan and let cook again for ten minutes. Pour into a large, deep dish and serve.

358. Mutton Steaks, Marchand de Vin

Have your butcher saw off from a tender leg of mutton three nice mutton steaks of three-quarters of a pound each. Neatly trim off the skin all around them. Season with a teaspoon salt and half teaspoon white pepper, well divided all over.

Heat in a large frying pan half ounce melted butter, place the steaks in the pan and fry for eight minutes on each side. Dress on a hot dish and keep hot. Add to the gravy in the pan half a medium-sized, finely minced white onion, stir and cook until a nice light brown, then add half teaspoon flour, stir briskly, pour in half gill claret, half gill tomato sauce (No. 16), half gill demi-glace (No, 122), adding half teaspoon chopped chives or parsley and one clove sound, finely crushed garlic. Mix well with a wooden spoon and let reduce to half the quantity. Then pour over the steaks and serve.

359. Celery, Braisé

Place a small mirepoix in a roasting pan, as per No. 271, with one ounce melted butter. Let the mirepoix get a nice light brown, then lay six stalks fine, well-cleaned white celery over the vegetables. Season with a teaspoon salt and half teaspoon white pepper; pour in hot water or broth to nearly cover the celery. Briskly boil for five minutes on the range. Cover the celery with a sheet of buttered paper. Set the pan in the oven for forty minutes. Remove, dress the celery on a hot dish and serve.

N. B. Place the remaining mirepoix into the demi-glace pot (No. 122).

360. Roast Leg of Venison, Currant Jelly

Procure a five-pound piece from a tender leg of venison. Divide the meat into two equal pieces (keep one half for Monday's luncheon). Season the other half with a teaspoon salt and half teaspoon pepper, well rubbed over. Place it in a roasting pan; spread two tablespoons hot leaf lard over it, set in the hot oven to roast for forty minutes, turning it over once in a while, and frequently basting it with its own gravy. Remove, dress on a hot dish. Skim off the fat from the gravy; strain the gravy over the venison. Decorate the dish with watercress and serve with three tablespoons currant jelly on a saucer separately.

361. Éclairs, Chantilly

Prepare a pâte-a-choux, as per No. 336. Slide a tube one-third of an inch in diameter in the bottom of a pastry bag. Drop the paste into the bag. Have a well-cleaned pastry pan ready, then carefully press down the preparation on the pan, three inches long by half an inch wide. Set the pan in the oven and bake for twenty minutes. Remove and let cool

off for ten minutes. Make an incision with a knife at one side only. Then fill the apertures of the éclairs with a vanilla-whipped cream, as per No. 337. Dredge a little powdered sugar over them all and serve.

Sunday, Third Week of January

BREAKFAST

Stewed Prunes and Peaches (169)
Wheaten Grits (131)
Eggs, Omar Pasha
Broiled Beefsteaks (172)
Potatoes, Lyonnaise (78)
Scotch Scones

362. Stewed Prunes and Peaches

Prepare the above exactly the same as per No. 169, using same quantity of peaches instead of the pears.

363. Eggs, Omar Pasha

Poach twelve fresh eggs, as per No. 106. Lay two on each of six individual shirred-egg dishes and keep warm. Heat one and a half tablespoons melted butter in a small saucepan, add two tablespoons flour and thoroughly stir for one minute, then add two gills hot milk and briskly whisk until it comes to a boil. Season with half teaspoon salt, a saltspoon cayenne pepper and half saltspoon grated nutmeg, adding two tablespoons grated Parmesan cheese and one raw egg yolk. Sharply whisk for two minutes, then equally divide the same over the eggs. Sprinkle half teaspoon grated Parmesan cheese over the eggs in each dish. Place in a hot oven to bake for three minutes. Remove and serve.

364. Scotch Scones

Half pound sifted flour, one teaspoon baking powder, half pint cold milk and two saltspoons salt. Place the flour in a bowl, make a small fountain in the centre, place all the ingredients in it; then knead it thoroughly with the hand to a thick paste. Roll it out to the thickness of an inch. Cut the paste into six equal square parts. Lightly butter a frying pan, heat it thoroughly, then place the scones in the pan, one beside another; set in a hot oven and when a good golden colour, which will take about twenty minutes, remove and serve.

LUNCHEON

Broiled Lobster, Sauce Ravigote
Squab Pot Pie
Omelette with Parmesan Cheese
Angel Cake

365. Broiled Lobster, Sauce Ravigote

Cut away the large and small claws from three live lobsters of one and a quarter pounds each. Split each one in two; arrange on a double

broiler; season with a teaspoon salt and two saltspoons paprika and baste with a tablespoon oil. Crack the claws with a cleaver, place in a small tin and bake in the hot oven for twenty minutes. Broil the six half lobsters on a brisk fire, the cut parts upward, for ten minutes; then place in a hot oven to bake for ten minutes more. Nicely dress all the lobsters on a large, hot dish with a folded napkin and serve with a hot Ravigote sauce (No. 366) in a bowl separately.

366. Sauce Ravigote, Hot

Place in a mortar three anchovies in oil, two sound gherkins, one sound, medium shallot, one tablespoon freshly chopped parsley, one tablespoon chopped tarragon, half tablespoon chervil. Pound all well for five minutes, or until a fine paste; then rub through a fine sieve. Place in a small saucepan, add six tablespoons thick, hot cream; briskly whisk on the corner of the range for two minutes, then add one egg yolk; briskly stir for two minutes; add another egg yolk, briskly stir, then add another one and briskly whisk for five minutes. Remove the pan from the range; season with a good saltspoon salt and a saltspoon cayenne pepper. Stir for one minute more and serve.

367. Squab Pot Pie

Singe, and remove the heads and feet of six fat, fresh squabs. Draw, wipe neatly and cut into six pieces each. Place in a medium-sized saucepan half ounce melted butter, two finely chopped white onions, half a chopped green pepper and one ounce salt pork cut into small, square pieces; stir well with a wooden spoon until a nice light brown colour; then add the squabs and cook until they attain a good golden colour, being careful to mix with the spoon once in a while. Then gradually add two tablespoons flour, briskly mix for two minutes; add one quart hot broth or hot water and mix well again for two minutes. Add one carrot cut in quarters, three leeks, tied up with four branches parsley and two bay leaves. Season with a teaspoon salt and half teaspoon white pepper, mix well for another minute; cover the pan and let gently simmer for twenty-five minutes. Remove the tied-up herbs and carrots. Skim the fat from the surface of the broth, etc. Transfer the preparation into a deep pie dish. Sprinkle a tablespoon chopped parsley over; cover the pie with a pie paste (No. 117); trim well all around, then set in a hot oven to bake for seventeen minutes. Remove and serve.

368. Omelette with Parmesan Cheese

Break eight fresh eggs into a bowl. Season with half teaspoon salt, half saltspoon cayenne pepper; add half gill cold milk; briskly beat up with a whisk for two minutes. Add two ounces grated Parmesan cheese; lightly mix, then proceed to make the omelette as per No. 75, and serve very hot.

369. Angel Cake

Beat up to a stiff froth six egg whites; then gently mix in three-quarters of an ounce powdered sugar and one ounce sifted flour, then

thoroughly mix for one minute; transfer it into a lightly buttered pan and bake in a moderate oven for twenty minutes. Remove from the oven and let get cold. Cut the cake into six equal pieces and serve on a dish with a folded napkin.

DINNER

Blue Point Oysters (18)
Celery (86) Olives
Mulligatawney, Manila
Salmon, Demidoff Potatoes, Lorette
Tenderloin of Beef, Larded, Trevise
Sweetbreads Braisé, Czarina Peas with Mint
Punch aux Roses
Roast Capon Salad Romaine (214)
English Puddjng
Neapolitan Ice Cream

370. Mulligatawney, Manila

Have the following articles ready: Half sliced carrot, one medium sliced onion, half medium sliced turnip, one sliced leek, one branch sliced white celery, one sliced parsley root, quarter of medium sliced eggplant, two sprigs bay leaf, one of thyme, two medium, ripe, sliced tomatoes, two sliced shallots, one bean sound, crushed garlic, one sound, sliced apple, one sliced green pepper, half ounce lean raw ham or bacon cut into small dice pieces, two cloves and one piece lemon rind.

Heat one ounce butter in a saucepan, add all the above ingredients and gently brown them for five minutes, mixing well with the spatule. Add one tablespoon flour, mix all well and allow to briskly cook for eight minutes, mixing with the spatule once in a while. Moisten with two and a half quarts hot broth (No. 701). Mix well with a spoon; season with a light tablespoon salt, half teaspoon white pepper, a light saltspoon cayenne pepper and one saltspoon grated nutmeg, adding one good teaspoon curry powder diluted in a little water. Mix well again with the spoon and let gently simmer for one hour. Skim the fat off the surface; pass it through a strainer into another saucepan; add a tablespoon cocoanut milk or a tablespoon sweet cream, two tablespoons boiled rice and two tablespoons cooked chicken cut into very small dice; mix a little while heating, but be very careful not to allow the soup to boil again after the cocoanut has been added. Pour into a hot soup tureen and serve.

371. Salmon, Demidoff

Procure three slices fresh salmon one inch thick; place them in a saucepan with one gill white wine, one gill fish broth or water; half ounce good butter, one teaspoon salt and a saltspoon white pepper. Cover the fish with a buttered paper; place the saucepan on the fire, and as soon as it comes to a boil place the pan in a hot oven and bake for ten minutes. Remove from the oven; lift the pieces of fish from the pan with a skimmer, place on a hot dish and keep warm.

Place the pan with the gravy on the fire and let reduce to one-quarter, which will take about five minutes; then strain through a cheesecloth into another saucepan, adding three egg yolks; sharply mix with a whisk for three minutes on the corner of the range. Drop in, little by little, two tablespoons very hot melted butter, continually stirring without allowing it to boil. Then pour the sauce over the salmon. Place six very thin slices of truffles on top of the salmon and serve.

372. Potatoes, Lorette

Have the same quantity of potato preparation as per potato brioche (No. 91). Divide it into six equal parts. Roll out each part on a lightly floured table to the thickness of a pencil, then cut into pieces two inches long. Gently place in a frying basket and fry in boiling fat for two minutes; lift up, thoroughly drain; sprinkle a half teaspoon salt over them; dress on a hot dish with a folded napkin and serve.

373. Tenderloin of Beef, Trevise

Have a piece of tenderloin of beef larded and cooked exactly the same as per No. 144. When cooked, remove it from the pan, lay it on a hot dish and keep warm. Skim the fat from the surface of the gravy; place the pan on the fire, pour in half gill tomato sauce (No. 16) and half gill demi-glace (No. 122); thoroughly mix with a wooden spoon; let boil for five minutes; strain the sauce through a Chinese strainer over the filet. Arrange six medium stuffed tomatoes (No. 30) around the filet and serve.

374. Sweetbreads Braisé, Czarina

Blanch six heart sweetbreads as per No. 33. Neatly trim them all round. Cut two ounces lean raw ham into thin strips one inch long; then with the aid of a larding needle carefully lard the top of the breads. Finely slice one small carrot, one small white onion, two branches celery, two branches parsley and one ounce larding pork. Place these articles in a sautoire with half ounce butter; lay the breads on top, sprinkle over a teaspoon salt and half teaspoon pepper. Set the pan on the fire and nicely fry for six minutes. Pour in one gill white wine, then let reduce to almost a glaze. Pour in two gills hot broth (No. 701). Cover the breads with a buttered paper, then set in the oven for thirty-five minutes. Remove, lift up the breads with a fork, lay on a baking dish, one beside another. Skim the fat from the surface of gravy. Heat in a small saucepan a tablespoon fresh butter, add six finely sliced, freshly peeled mushrooms and fry for five minutes, then mix in one ounce flour, pour in half gill cream and strain in the gravy of the sweetbreads; briskly mix until it comes to a boil; then add one egg yolk, sharply mix for one minute. Pour the sauce over the breads. Sprinkle a tablespoon grated Parmesan cheese over the breads. Set the dish in the oven to bake for ten minutes, or till a good golden colour. Remove and serve.

375. Peas with Mint

Open a pint can of green peas; suppress the water, plunge them in slightly salted boiling water and boil for two minutes. Drain, then place in a saucepan with a teaspoon butter, half teaspoon salt, one saltspoon white pepper, half teaspoon sugar and half teaspoon very fresh, finely chopped mint. Toss all well on the fire for one minute and serve in a hot vegetable dish.

376. Lemon Ice

Place in a bowl half pound granulated sugar, one quart lukewarm water; squeeze in the juice of three medium, sound lemons, the grated rind of one lemon and the white of an egg. Briskly mix with a wooden spoon for five minutes. Strain through a Chinese strainer into a small ice-cream freezer. Cover the freezer, place in a tub with broken ice mixed with rock salt all round; then freeze for thirty-five minutes.

377. Punch aux Roses

Pour a tablespoon rose flavouring into the freezer of the above lemon water ice when ready; mix well with the wooden spoon, then fill up six sherbet glasses and serve.

378. Roast Capon

Pick all the feathers out, cut off the head and feet, draw, singe and wipe the inside of a tender capon of five and a half to six pounds. Sprinkle the inside with a teaspoon salt; truss well; place a thin piece larding pork on the breasts of the capon, tying a string around. Lay it in a roasting pan with quarter gill cold water; place in a moderate oven and roast for thirty minutes; then turn it over, baste all over with its own gravy and roast for forty minutes more. Remove it, untruss, dress on a hot dish, decorate with watercress all around. Skim the fat from the gravy, then pour in two tablespoons broth, boil for two minutes. Strain the gravy over the capon and serve.

379. English Pudding

Have in a bowl two ounces granulated sugar, three whole raw eggs, two ounces sifted flour, one ounce dry cake or bread crumbs, half ounce candied lemon, one ounce picked currants,* half ounce chopped raw beef marrow, half ounce chopped citron, two tablespoons Jamaica rum, one teaspoon pounded allspice, one saltspoon salt and one gill cold milk. Mix all the ingredients with a wooden spoon until thoroughly amalgamated.

Lightly butter and flour six small moulds, then fill them up with the preparation. Place the moulds in a baking tin, fill up with boiling water to half the height of the moulds. Set in the oven for thirty-five minutes. Remove from the oven. Unmould on a hot dish; pour a brandy sauce over and serve hot.

* To clean and prepare Sultana currants and raisins for pastry, see No. 3281.

380. Brandy Sauce

Place in a saucepan one and a half ounces granulated sugar, one gill cold water, the rind of one-quarter of a lemon and let come to a boil, then add two and a half tablespoons brandy and half tablespoon good butter, remove the pan from the fire and briskly whisk the sauce till the butter is melted. Remove the lemon peel and use as directed.

381. Neapolitan Ice Cream

Prepare a quart vanilla ice cream exactly the same as per No. 42. Have a well-cleaned quart brick mould with the bottom lined with a sheet of white paper. Place one-third the prepared vanilla into the mould and keep it buried in ice. Have a clean, empty pint tin can on ice, then drop another third of the vanilla into the can. Mash and strain through a sieve six tablespoons preserved strawberries and drop the liquor into the freezer with the remaining third of the vanilla, adding two drops strawberry colouring. Thoroughly mix with a wooden spoon and let stand in the freezer. Pour one teaspoon pistache essence into the tin can containing one part of the vanilla. Mix briskly with a wooden spoon. Remove and spread the strawberry ice cream from the freezer over the vanilla in the brick, then the pistache over the strawberry cream. Arrange a piece of white paper on top of the pistache. Close the mould and bury it in the tub in which the vanilla was first prepared; then freeze for fully one hour. Remove the brick, dip the tin in lukewarm water for a few seconds, wipe well; unmould on a cold dish with a folded napkin and serve. (As soon as you begin to prepare the Neapolitan brick, it should be done as rapidly as possible so as to avoid melting.)

Monday, Third Week of January

BREAKFAST

Baked Apples (44)
Boiled Rice (275)
Eggs, Cleveland
Findon Haddock (76)
French Mutton Chops (49)
Hashed Potatoes in Cream (220)
Flannel Cakes (136)

382. Eggs, Cleveland

Carefully skin three fresh lamb kidneys, then cut into thin slices. Heat a tablespoon melted butter in a small frying pan, add the kidneys; season with half teaspoon salt and two saltspoons white pepper; toss well while cooking for five minutes. Pour in one tablespoon good sherry, two tablespoons tomato sauce (No. 16), two tablespoons demi-glace (No. 122), adding six sliced canned mushrooms and half teaspoon finely chopped parsley; stir well with a wooden spoon while cooking for

two minutes. Lightly butter six individual shirred-egg dishes; carefully break two fresh eggs into each dish. Place in a hot oven for five minutes. Remove them from the oven; divide the kidneys evenly over the eggs and serve.

LUNCHEON

Stuffed Devilled Crabs (10)
Goulash of Venison with Dumplings
Macaroni à la Crème
Orange Custard Pie (316)

383. Goulash of Venison with Dumplings

Cut two pounds raw venison from a leg into pieces one and a half inches square. Heat one tablespoon butter in a saucepan, add the venison; season with a saltspoon salt and half teaspoon paprika. Stir well with a wooden spoon and briskly cook for ten minutes, or until a good golden colour; then add one tablespoon flour, a sliced carrot and a sliced onion. Stir well again; moisten with a gill claret, half pint broth or hot water, half gill tomato sauce (No. 16) and one gill demi-glace (No. 122), adding a sprig bay leaf and a saltspoon thyme. Stir with the spoon and let boil for five minutes; then add two medium, raw potatoes, peeled and cut into pieces three-quarters of an inch square. Cover the pan and slowly cook for ten minutes. Place the pan in a hot oven and cook again for forty minutes. Remove from the oven, take up the bay leaf, skim the fat from the surface. Pour the goulash into a hot dish and serve with six dumplings placed over. While the goulash is in the oven prepare the dumplings.

384. Dumplings for Stews, etc.

Have in a saucepan half gill hot water, half gill hot milk and a tablespoon butter; place the pan on the fire, and as soon as it comes to a boil add three tablespoons sifted flour. Stir well, then add one raw egg, stir well for two minutes, add another egg, stir well for two minutes, then add two tablespoons plain mashed potatoes. Season with half teaspoon salt and two saltspoons white pepper; mix well with the spoon. Have in a pan two quarts boiling water and half teaspoon salt. Drop the preparation on a lightly floured plate; divide it into twelve equal parts; gently roll them up to round shape, then plunge into the boiling water and cook for five minutes. Lift with a skimmer, drain well and serve.

385. How to Cook Macaroni

Have in a saucepan three quarts boiling water. Season with half tablespoon salt. Plunge in half pound best quality unbroken macaroni and boil for forty minutes. Neatly drain on a sieve and use as required.

386. Macaroni in Cream

Place one and a half tablespoons butter in a saucepan, adding one good tablespoon flour; briskly stir and heat for two minutes, then add

one gill hot milk and one gill cold cream. Season with three saltspoons salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg; stir well, then drop in the macaroni, as per No. 385, and gently cook for two minutes, lightly mixing with a fork; add half ounce grated Parmesan and half ounce grated Swiss cheese. Carefully mix with the fork without breaking while cooking for one minute. Serve very hot.

386A. Orange Custard Pie

Prepare the above pie exactly the same as lemon custard pie (No. 316), but using the same quantity of orange flavouring instead of the lemon flavouring.

DINNER

Radishes (58) Olives
Potage, Paysanne
Broiled Fresh Mackerel
Sliced Cucumbers (340)
Caneton à l'Estragon Potato Croquettes
Haricots Verts, à l'Anglaise
Roast Leg of Lamb, Mint Sauce
Celery and Apple Salad with Mayonnaise
Ginger Pudding

387. Potage, Paysanne

One small sliced red carrot, one small sliced turnip, one small sliced onion, two sliced leeks, one branch sliced white celery, four small sliced cabbage leaves, all sliced exceedingly fine; two pounds lean raw rump of beef and a few beef bones.

Have three and a half quarts boiling water in a large saucepan with a tablespoon salt and a teaspoon white pepper; add the beef and the bones; cover the pan and let boil for fifteen minutes. Uncover, skim off the scum and add the above vegetables. Cover the pan again and slowly boil for two hours. Remove the beef and bones (keep the beef for to-morrow). Skim the fat from the surface of the broth. Pour the soup into a hot soup tureen, add six slices French bread toasted and serve.

388. Broiled Fresh Mackerel

Neatly clean and wipe a fine, fresh mackerel of three pounds; split open through the back; suppress the head as well as the spine bone. Have a very light tablespoon oil on a plate with a teaspoon salt and half teaspoon white pepper; mix well, then repeatedly roll the fish in the seasoning; arrange on a broiler and broil on a moderate fire for six minutes on each side. Remove, dress on a hot dish; spread a little maître d'hôtel butter (No. 7) over; decorate with a little parsley greens and six quarters of sound lemon and serve.

389. Caneton à l'Estragon

Cut off the head and legs, draw and neatly wipe the inside of a fat five-pound duckling (Caneton). Singe and truss; place a mirepoix, as per No. 271, in a large saucepan; lay the bird over the mirepoix

Season with two teaspoons salt and one teaspoon white pepper, adding one ounce melted butter. Place the pan on a brisk fire and let cook for fifteen minutes, turning over once in a while. Add two tablespoons flour to the mirepoix, stir well with a spoon; pour in one-quarter pint claret, half pint beef broth (No. 701) and half pint tomato sauce (No. 16). Mix well again, cover the pan, let boil for ten minutes.

Have three branches fresh or preserved tarragon, pick off all the leaves, put them aside and add the stalks to the duck. Place the pan in a hot oven for forty-five minutes, turning the duck once in a while. Remove, untruss, place on a hot dish and keep warm. Place the pan on the fire, skim the fat from the surface of the sauce and briskly boil for eight minutes. Strain the sauce through a sieve into another saucepan, add the tarragon leaves and ten sliced mushrooms, then let the sauce reduce to half pint, mixing occasionally meanwhile. Pour the sauce over the duck and serve.

390. Potato Croquettes

Have a preparation ready, as per potato brioche (No. 91). Divide it into six equal parts, dredge a little flour on a corner of the table, roll out each piece to cork shape. Dip them in a beaten-up egg, then roll lightly in bread crumbs; arrange in a frying basket and fry in boiling fat for five minutes. Lift them up, thoroughly drain, dress on a hot dish with a folded napkin and serve.

391. String Beans, à l'Anglaise

Open a pint can of string beans; drain the water off, plunge them into boiling water for five minutes. Drain on a sieve; place in a saucepan with a teaspoon salt, two saltspoons white pepper and one ounce butter; divide into small bits, mix well with a fork while heating for a few seconds, then serve on a vegetable dish.

392. Roast Leg of Lamb, Mint Sauce

Procure a medium-sized, tender leg of lamb, from five and a half to six pounds. Season with a tablespoon salt and half teaspoon white pepper, well rubbed all around. Place the leg in a roasting pan, pour in three tablespoons hot fat and three tablespoons cold water. Place in a hot oven to roast for one hour and twenty minutes, taking care to baste it quite frequently with its own gravy. Remove it, dress on a hot dish, skim the fat from the surface of the gravy, then strain the gravy over the leg. Decorate with a little watercress and serve with mint sauce (No. 256) separately.

393. Celery and Apple Salad with Mayonnaise

Scrape, pare and thoroughly clean and drain well two stalks crisp white celery. Peel and core three medium, sound apples, Cut both celery and apples into thin julienne-shaped strips. Place them in a salad bowl. Season with three tablespoons salad dressing (No. 863); gently mix, and just before serving add two tablespoons mayonnaise (No. 70); mix again and serve immediately.

394. Ginger Pudding

Place in a basin one ounce butter, two raw eggs and one saltspoon salt. Sharply mix with a wooden spoon for five minutes. Add one and three-quarter ounces granulated sugar, one level tablespoon grated, preserved ginger, one ounce remnants of cakes or bread crumbs, two gills cold milk and one teaspoon vanilla essence. Mix all well together with a wooden spoon for five minutes. Then fill up six lightly buttered individual pudding moulds. Place the moulds in a small roasting tin, pour in boiling water up to half the height of the moulds, place in a hot oven for thirty minutes. Remove, unmould on a hot dish. Pour a Sabayon sauce over them, prepared as per No. 102, and serve.

Tuesday, Third Week of January

BREAKFAST

Oranges (104)
Quaker Oats (105)
Green Omelette
Broiled Sausages (241) Fried Potatoes (8)
Cerealine Cakes

395. Green Omelette

Hash up together very finely three branches thoroughly washed parsley, same quantity very fresh watercress and the green part of a branch chervil, and place the herbs in a bowl. Carefully break in eight fresh eggs, adding half gill cold milk. Season with half teaspoon salt and two saltspoons white pepper; sharply beat up the whole together for two minutes with a fork, and then proceed to make the omelette same as in No. 75.

396. Cerealine Cakes

Place in a basin quarter of a pound cerealine flour, break in two eggs, add half ounce powdered sugar, half pint cold milk and one saltspoon salt; briskly whisk up for five minutes; add one teaspoon baking powder; gently mix for half minute. Heat in a large frying pan one tablespoon melted butter, then drop in, with a ladle, batter to make four separate cakes two and a half inches in diameter each. Cook for one and a half minutes on each side. Dress on a hot dish, then proceed to prepare eight more in a similar way and send to the table with maple syrup separately.

LUNCHEON

Fried Soft Clams with Bacon
Mironton of Beef
Spinach with Cream
Apricots with Rice

397. Fried Soft Clams

Procure thirty-six good-sized, fine, fresh, soft clams, without the shells. Discard all stringy and sandy parts, keeping nothing but the

perfect bodies. Place them on a plate; season with a teaspoon salt, half teaspoon paprika; mix well in the seasoning, lightly roll in flour, then dip lightly in beaten egg and lastly in bread crumbs. Plunge in boiling fat and fry for five minutes. Lift up with a skimmer, thoroughly drain, sprinkle a teaspoon salt over them evenly. Dress on a hot dish; arrange six thin slices broiled bacon (No. 13) over them, decorate the dish with six quarters of lemon and serve.

398. Mironton of Beef

Peel and slice very finely three medium, sound, white onions and place them in a frying pan with one ounce melted butter and gently brown for five minutes, lightly stirring meanwhile. Thicken with two tablespoons flour, briskly stir for one minute, then shift the pan on the corner of the range.

Slice the two pounds boiled beef left over from yesterday into pieces one-quarter of an inch in thickness and one and a half inches square and add to the onions; mix well with a wooden spoon. Season with a level tablespoon salt, half teaspoon white pepper, two saltspoons grated nutmeg, adding three-quarters of a gill good vinegar, half pint hot broth (No. 71), half gill tomato sauce (No. 16) and one gill demi-glace (No. 122). Mix all well. Cover the pan, boil for five minutes, then place the pan in a hot oven for forty minutes. Remove from the oven; add half teaspoon chopped parsley and half teaspoon minced chives; mix a little, then pour into a hot dish and serve.

399. Spinach with Cream

Procure three quarts fresh spinach. Discard all stale leaves or stalks, if any adhering; then wash in three different fresh waters, take them up and drop into a pan with one gallon boiling water with a tablespoon salt and let boil for five minutes. Drain well on a sieve and completely squeeze the water out, then hash up very finely. Have one ounce melted butter in a saucepan with two tablespoons flour; stir well with a wooden spoon while heating for one minute; then pour in three-quarters of a gill cold cream and same quantity cold milk. Season with a teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg and briskly whisk for one minute. Add the spinach, mix well with a spoon, cook for five minutes and serve in a vegetable dish.

400. Apricots with Rice

Wash and drain well one gill best quality rice; place it in a small saucepan with one pint cold milk, one saltspoon salt, three tablespoons powdered sugar, one teaspoon vanilla essence and the rind of a quarter of a sound lemon. Stir well with a wooden spoon. Set the pan on the fire and let slowly cook for fifty minutes, stirring once in a while meantime. Dress the rice on a hot dish.

Open a pint can of apricots, drop them with the liquor into a small

saucepan and let come to a boiling point. Lift the apricots up with a skimmer, arrange on top of the rice. Pour one tablespoon Swiss kirsch into the liquor of the apricots, boil for ten minutes, then pour the liquor over the apricots and serve.

DINNER

Celery (86) Olives
Cream of Jerusalem Artichokes
Halibut Steaks, Colbert Sauce Potatoes, Bignon
Croquettes of Lamb, Macédoine
Roast Chicken, with Cress Doucette Salad (189)
Pudding, Weimar

401. Cream of Jerusalem Artichokes

Peel and wash well in cold water twenty-four medium, sound, Jerusalem artichokes; place them in a saucepan with half sliced carrot, half sliced onion, two well-cleaned sliced leeks, one sliced stalk celery, one chopped branch fresh parsley, one quart broth or water, one quart milk. Season with a teaspoon salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg. Cover the pan and let slowly boil for thirty minutes.

Have in a saucepan one ounce melted butter and two ounces flour. Stir well while heating for one minute. Strain the artichokes, etc., through a Chinese strainer into this saucepan and briskly whisk for two minutes; as soon as it comes to a boil add one gill cold cream and half ounce good butter; whisk briskly for two minutes, then strain the cream through a cheesecloth into a hot soup tureen and serve with a plate of bread croutons No. 23 separately.

402. Halibut Steaks, Colbert Sauce

Have a teaspoon olive oil, a teaspoon salt and half teaspoon white pepper on a plate; mix well, then roll three halibut steaks of three-quarters of a pound each in the seasoning. Arrange on a broiler and broil for six minutes on each side. Remove, place on a hot dish, pour a hot Colbert sauce, prepared as per No. 121, over the fish and serve.

403. Potatoes, Bignon

Neatly wipe six medium, round, sound, unpeeled potatoes. Place them on a tin and bake in the oven for forty minutes. Remove, cut in halves, scoop out the "meat" and place it in a bowl, keeping the shells. Season with a teaspoon salt, two saltspoons white pepper and a saltspoon grated nutmeg, adding one gill hot milk, one tablespoon good butter. Lightly brown for two minutes in one teaspoon butter, two skinned and sliced country sausages and six very finely chopped shallots and add it to the potatoes. Mix well with a wooden spoon for five minutes. Then fill up the potato shells with the mixture. Place on a tin; sprinkle a tablespoon grated Permesan cheese over them, equally divided. Place

in a hot oven and bake for ten minutes, or until a nice golden colour. Remove, place on a hot dish with a folded napkin and serve.

404. Croquettes of Lamb, Macédoine

Pick off all the meat from the leg of lamb left over from yesterday and cut into very small dice pieces. Hash very finely one white onion, place in a saucepan with one and a half ounces butter and gently cook for five minutes; then add two ounces of flour; stir well, pour in one pint white broth; mix well, and when it comes to a boil add the lamb; mix well. Season with one teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg; stir well and cook for fifteen minutes, mixing occasionally. Add one tablespoon chopped parsley and three raw egg yolks; briskly mix and cook again for five minutes. Remove the pan from the fire, add two ounces bread crumbs, mix for one minute; then transfer it on a cold dish and let cool off. Divide the preparation into twelve equal parts. Lightly flour a corner of a table, gently roll out each piece into croquette shape, dip them in the whites of two beaten eggs, then lightly roll in bread crumbs; place in a frying basket and fry in boiling fat for five minutes. Remove, drain thoroughly. Dress on a hot dish in crown form. Fill up the centre with a hot macedoine, prepared as per No. 233, and serve.

404a. Roast Chicken with Watercress

Prepare and roast a tender Philadelphia chicken precisely the same as per No. 290. Dress it on a hot dish, decorate with a little watercress and serve.

405. Weimar Pudding

Place in a large bowl two ounces good butter and thoroughly stir with a wooden spoon for ten minutes; then add the yolks of three eggs, one by one, sharply stirring meanwhile; add two ounces grated cocoa, two ounces granulated sugar and one ounce cake or bread crumbs. Mix well for one minute, then add the whites of the three eggs, well beaten up, and gently mix with the skimmer for half minute.

Fill six lightly buttered individual pudding moulds with the preparation; lay the moulds in a tin, pour boiling water up to half their height; set in the hot oven for thirty minutes. Remove, unmould on a hot dish. Pour a chocolate sauce over them and serve.

406. Chocolate Sauce

Pour half pint cold milk in a small saucepan with two ounces grated chocolate; place the pan on the fire and slowly boil for two minutes, occasionally stirring. Have in another small saucepan two ounces granulated sugar with two egg yolks and quarter of a teaspoon vanilla; briskly whisk for two minutes; then gradually add the milk and chocolate, whisking constantly meanwhile. Place the pan on the fire and continually whisk for five minutes. Strain the same through a Chinese strainer and use as directed.

Wednesday, Third Week of January

BREAKFAST

Sliced Pineapples
Hominy (45)
Eggs, Point du Jour
Fried Frost Fish
Broiled Mutton Kidneys (195)
Potatoes Sautées (135)
Rice Cakes (349)

407. Sliced Pineapples

Peel, neatly trim and pick all objectionable eyes out of a very small, sound pineapple. Cut in half, lengthwise; cut out the hard part in the centre, then slice into thin slices. Place them in a vessel. Season with three tablespoons powdered sugar; pour in two tablespoons Jamaica rum. Mix well. Dress on a cold dish, pour the liquor over and serve.

408. Eggs, Point du Jour

Lightly butter six well-cleaned individual shirred egg dishes. Break two fresh eggs into each dish. Divide half teaspoon salt and two saltspoons white pepper among them evenly. Place in the oven for five minutes. Remove, arrange a very thin slice of truffle on top of each egg yolk and serve.

409. Fried Frost Fish

Clean and neatly trim three medium, fresh frost fish. Have two tablespoons cold milk on a plate with a teaspoon salt and half teaspoon white pepper; mix well, then roll the fish in the seasoning and then in flour. Heat in a frying pan two tablespoons olive oil, place in the fish and fry on a brisk fire for seven minutes on each side. Dress on a hot dish, decorate with parsley greens and six sections of lemon and serve.

LUNCHEON

Lobster, Americaine
Roulade of Beef, Arlequin
Baked Potatoes (683)
Peach Pie

410. Lobster, American Style

Wash well two fresh lobsters of two pounds each; cut each one into twelve pieces. Place in a frying pan two tablespoons melted butter, and when thoroughly hot add the lobsters. Season with a level tablespoon salt and a light teaspoon paprika. Mix well with a wooden spoon and let cook for ten minutes, mixing occasionally.

Hash up very finely six sound shallots, half green pepper, the red part of a medium carrot, one bean garlic, two branches parsley, one saltspoon thyme, one sprig bay leaf, and add all to the lobster. Mix all well for one minute, then add half gill sherry, two tablespoons brandy and four medium, ripe, peeled, seeded tomatoes, cut into small pieces.

Mix well again, cover the pan and let cook on a rather brisk fire for fifteen minutes. Dress on a hot dish and serve.

411. Roulade of Beef, Arlequin

Procure a piece of the flank of beef, of three pounds, twice as long as wide; trim off the fat, split it in two in the centre, crosswise, without separating. Season with a teaspoon salt and half teaspoon white pepper.

Prepare a stuffing as follows: Three raw country sausages, skinned, two ounces fresh bread crumbs, one saltspoon thyme, half tablespoon chopped parsley, one ounce cooked lean ham cut into small pieces, two raw eggs, one saltspoon grated nutmeg, half teaspoon salt, half teaspoon white pepper and one medium-sized onion, finely chopped and lightly browned in butter. Thoroughly mix the whole together until well amalgamated, and then spread the stuffing evenly over the cut-apart beef. Roll up lightly, tie all around with a string. Place a mirepoix, as per No. 271, in a large frying pan, lay the roulade on top, drop two tablespoons melted lard at the bottom of the pan, place the pan in a hot oven to bake for twenty-five minutes, or until a nice golden tint. Then add two tablespoons flour, stir it well in the bottom of the pan with a spoon; add to the pan one gill claret, half pint hot broth or water, one gill tomato sauce (No. 16) and one gill demi-glace (No. 122). Mix well again; reset the pan in the oven and bake fifty-five minutes, turning the beef occasionally. Remove, untie, place on a hot dish and keep warm. Strain the gravy through a Chinese strainer into another saucepan, skim off the fat from the surface and let the sauce reduce on the fire to three-quarters of a pint; add three good-sized sliced pickles and three sweet Spanish peppers (red) cut into small, square pieces. Briskly cook for five minutes more, untie the roulade, pour half of the sauce over it. Pour the other half into a saucebowl and serve separately.

412. Peach Pie

Open a pint can of fine peaches. Slice into thin slices. Sprinkle three tablespoons of fine sugar over them, thoroughly mix. Prepare a pie paste as per No. 117 and proceed to finish the pie the same way.

DINNER

Oysters (18)
Olives Anchovies on Toast (41)
Potage Santé
Baked Shad, Madrid Potatoes, Dauphine
Small Sirloin, Casserole Mascotte
Mousse of Ham, en Caisse
Roast Saddle of Venison, Currant Jelly
Watercress Salad
Scotch Pudding

413. Potage Santé

Have in a saucepan three ounces lean salt pork cut into small pieces, one sliced white onion, three small sliced leeks, two sprigs bay leaf and

one tablespoon melted butter. Place the pan on the fire, stir with a wooden spoon and cook until a nice golden colour; add six large, peeled, well-washed and sliced raw potatoes; moisten with two and a half quarts hot water; season with a teaspoon salt, half teaspoon pepper and a saltspoon grated nutmeg. Mix all well together; cover the pan and let slowly simmer for forty-five minutes. Carefully clean and suppress the stalks of one quart fresh sorrel, cut into thin slices. Place in a saucepan with half ounce butter and briskly cook for five minutes, continually mixing with a wooden spoon. Then strain the purée into the sorrel pan through a Chinese strainer; mix all well together and let boil for thirty minutes; add a pint cold milk; mix again and let it come to a boil; then add one egg yolk beaten up in half a gill cream; mix well, heat without boiling for two minutes. Pour into a hot soup tureen and serve.

414. Baked Shad, Madrid

Procure half a fine, fresh two-and-a-half-pound shad. Scale, remove the backbone and neatly wipe. Season with a teaspoon salt, half teaspoon white pepper, well rubbed in all over. Lightly oil the bottom of a roasting tin; place the fish in the tin, spread a tablespoon oil over the fish, then place in the oven to bake for ten minutes. Draw the pan to the oven door. Slice three fine, ripe tomatoes, carefully place the slices on top of the fish. Finely mix four sound shallots with a small green pepper and sprinkle over the tomatoes. Season the top with half teaspoon salt and a saltspoon Spanish saffron, well distributed, reset the pan in the hot oven and bake for fifteen minutes longer. Remove, lift up the fish with a skimmer, Dress on a hot dish, pour the gravy over and serve.

415. Potatoes, Dauphine

Pour a gill cold milk into a small saucepan, add one tablespoon melted butter, stir well, and when it comes to a boil add one and a half ounces sifted flour, stir well; break in one whole egg, stir briskly; add another egg, briskly stir. Now add two quite large, freshly boiled potatoes. Mash, thoroughly stir; break in another egg, briskly stir again. Season with a teaspoon salt, half saltspoon cayenne pepper and half saltspoon grated nutmeg; mix well while cooking for two minutes. With a tablespoon take up as much as the spoon can hold of the preparation and immediately drop it into boiling fat; rapidly proceed in like manner with the rest of the preparation and fry for ten minutes, gently turning with the skimmer. Remove, thoroughly drain on a cloth. Dress on a hot dish with a folded napkin and serve.

416. Sirloin Steaks, Casserole Mascotte

Have two sirloin steaks of one and a quarter pounds each. Trim well and flatten nicely. Season with a teaspoon salt and half teaspoon white pepper. Heat in an earthen pan one tablespoon melted butter; lay the steaks in the pan and cook on a hot range for seven minutes on each side. Take them up and keep warm on a dish.

Cut into halves and slice three medium, sound, white onions and

place in the pan with the gravy. Season with half teaspoon salt, toss well once in a while as they cook for ten minutes, then place the steaks over the onions; pour in half gill hot demi-glace (No. 122) and quarter of a gill claret, adding half pint canned, drained, green peas. Arrange all around the steaks. Cook for five minutes. Sprinkle a teaspoon finely chopped parsley over and send the casserole to the table.

417. Mousse of Ham in Cases

Finely mince one pound lean cooked ham, place it in a mortar with the yolks of two eggs and pound to a paste; then press through a sieve into a bowl. Season with a saltspoon grated nutmeg, a saltspoon cayenne pepper, adding one tablespoon sherry wine; mix well with a spoon, then gradually add one gill cold cream, continually mixing meanwhile. Beat to a stiff froth three egg whites and gently mix with the preparation. Fill up six small paper cases. Place the cases in a tin and bake in the oven for fifteen minutes. Remove, dress on a dish with a folded napkin and send to the table.

418. Roast Saddle of Venison, Currant Jelly

Procure a nice small saddle of venison of about four pounds. Neatly tie it with string all around. Season with a level teaspoon salt and half teaspoon pepper, well rubbed in. Lay the saddle on a small roasting tin; pour a tablespoon hot fat over the saddle and two tablespoons water in the bottom of the pan. Set in the oven and roast for forty-five minutes, being careful to turn and baste with its own gravy quite frequently. Remove from the oven, dress on a hot dish; skim the fat from the surface of the gravy, then strain the gravy over the venison and send to the table with currant jelly, separately.

419. Watercress Salad

Carefully discard any stale leaves and neatly trim the stalks; wash well and thoroughly drain two good-sized bunches very fresh watercress; place in a salad bowl; season with three tablespoons salad dressing, as per No. 863. Gently but quickly mix and immediately serve.

420. Scotch Pudding

Soak in a cup of cold milk two ounces bread crumbs for five minutes. Take up the bread with the hand, press out the milk and place in a saucepan with one ounce raw beef marrow, chopped up. Mix all well together with a wooden spoon for one minute, then add one ounce granulated sugar, one ounce picked currants, one tablespoon rum, half teaspoon vanilla essence and three egg yolks. Sharply stir with a wooden spoon for five minutes. Beat up the white of the three eggs to a stiff froth and add to other preparation, gently mixing. Then fill up six lightly buttered individual moulds, place them into a pastry tin with boiling water up to half their height. Place in the oven to bake for thirty-five minutes. Remove, unmould on a hot dish. Pour a Sabayon sauce (No. 102) over the puddings and serve.

Thursday, Third Week of January

BREAKFAST

Apples with Butter-Vanillé
Farina (74)
Scrambled Eggs with Ham
Broiled Devilled Sardines (81)
Hamburg Steaks with Fried Onions (109)
Cocoanut Cakes

421. Apples with Butter-Vanillé

Peel three large, sound, green apples; cut in halves, cut out the cores, then cut each half in four slices. Place in an earthen baking dish, arranged in the form of a crown, one overlapping another; sprinkle with two tablespoons fine sugar, drop two teaspoons vanilla essence evenly over them. Divide a half ounce good butter in small bits, and place the apples; cover with a lightly buttered piece of white paper. Place in a hot oven to bake for fifteen minutes or till soft; remove, dress six saucers with four slices of apple, pour the liquor over, evenly divided, and serve.

422. Scrambled Eggs with Ham

Cut two ounces lean cooked ham into very small, dice-like pieces and lightly brown in a frying pan with one teaspoon melted butter for two minutes.

Carefully break eight fresh eggs in a bowl, add half gill cold milk, half teaspoon salt and two saltspoons white pepper; sharply beat up with a fork for one minute, then pour the beaten eggs over the ham. Stir with a wooden spoon while briskly cooking for six minutes. Pour into a hot dish and serve.

423. Cocoanut Cakes

Have a wheat-cake preparation, same as per No. 136, adding *en plus* to the batter half ounce grated cocoanut, then proceed to finish the cakes in the same manner.

LUNCHEON

Celery Broth (951)
Canapés Danois
Irish Stew
French Pancake, au Kummel

424. Canapés Danois (Danish Canapés)

Prepare six medium-sized bread canapés, rounded to two and a half inches in diameter. Toast them to a golden colour. Cover each with a very thin slice of cooked ham cut the same as the canapés. Spread a very little French mustard over the ham. Cut out six very thin slices smoked salmon, but only half the size of the ham, and arrange on top of half the ham; spread half teaspoon Russian caviar over the other half

of the ham of each canapé. Hash up very finely one cold, hard-boiled egg and sprinkle it over the canapés evenly. Dress on a dish with a folded napkin. Decorate with six quarters of lemon and a little parsley greens and serve.

425. Irish Stew

After procuring a small neck of lamb, cut it into two-inch-square pieces, then plunge them into slightly salted boiling water and boil for five minutes; drain thoroughly, replace the lamb in the same pan and pour in sufficient hot water to cover the meat. Season with a tablespoon salt, one teaspoon white pepper and a saltspoon grated nutmeg.

Tie up together two well-cleaned leeks, two branches celery, two branches parsley, one sprig bay leaf and one sprig thyme. Cover the pan and let boil for ten minutes. Scoop out with a Parisian potato scoop two medium-sized red carrots, two sound, medium turnips and place with above. Skim the fat from the surface of the broth. Cover the pan and slowly boil for twenty minutes. Then add six small, peeled, white onions and boil five minutes. Scoop out and add three medium, peeled, raw potatoes. Cover the pan and boil for fifteen minutes more. Remove the bouquet of herbs, carefully skim the fat from the surface. Dilute one ounce flour with half pint cold milk, pass it through a strainer into the stew. Mix lightly while cooking for two minutes. Pour into a hot, deep dish. Sprinkle over a teaspoon finely chopped parsley. Arrange six small dumplings, prepared as per No. 384, around the dish and serve.

426. French Pancakes, au Kummel

Have a French pancake preparation, the same as No. 17, adding one tablespoon kummel to the batter; mix well and proceed to make the cakes in exactly the same manner.

DINNER

Celery (86) Radishes (58)
Potage, Lomballe
Kingfish, Trouville Potatoes, Persillade (63)
Cotelettes of Mutton, Soubise
String Beans, au Beurre (139)
Asparagus, Sauce Hollandaise (342)
Roast Duckling, Apple Sauce (187) Salad Chicory (38)
Pudding, Diplomatic
Strawberry Ice Cream

427. Potage, Lomballe

Plunge one pint split green peas into boiling water for five minutes; drain well, then place the peas in a saucepan with three quarts boiling water and half gill white wine. Set the pan on the fire; season with two teaspoons salt, half teaspoon white pepper, adding half medium sliced carrot, half medium sliced onion, two sliced leeks, two chopped branches parsley, one medium peeled, raw minced potato, one clove crushed

garlic, two ounces lean, raw ham and a sprig bay leaf. Cover the pan and let slowly boil for one hour and ten minutes. Strain through a fine sieve into another saucepan. Place on the fire, and as soon as it comes to a boil add one gill Brazilian tapioca. Mix well with a wooden spoon and let boil for twenty-five minutes; then add one gill cold milk; let boil again for two minutes, lightly mixing meanwhile. Pour it into a hot soup tureen and serve.

428. Kingfish, Trouville

Clean, wash and dry well two medium-sized fresh kingfish of one and a half pounds each. Place them in a frying pan with half pint hot water, half gill white wine, half ounce butter, one tablespoon vinegar, a teaspoon salt and a saltspoon cayenne pepper. Set in the oven and bake for twenty-five minutes. Remove, lift the fish with a skimmer, lay on a hot dish and keep warm.

Heat one tablespoon melted butter in a small saucepan, add two tablespoons flour, briskly stir, then strain the fish gravy into this roux and briskly whisk while heating for two minutes; let boil for ten minutes. Dilute one egg yolk with the juice half sound lemon and add to the sauce; stir well again. Plunge eighteen freshly opened Little Neck clams into boiling water for two minutes, take up, drain and add to the sauce; lightly mix. Then pour the sauce over the fish and serve very hot.

429. Cotelettes of Mutton, Soubise

Neatly trim and lightly flatten six nice, tender mutton chops. Season with a teaspoon salt and half teaspoon white pepper. Heat in a frying pan one tablespoon melted butter, then place the cotelettes in the pan, one beside another, and fry on a range for four minutes on each side. Place on a hot plate and keep hot.

Prepare a sauce Soubise as per No. 94. Place the Soubise sauce on a hot dish, arrange the chops over the sauce, one overlapping another, and serve.

430. Diplomatic Pudding

Place in a basin two ounces bread crumbs, one and a half ounces fine sugar, half ounce butter, one ounce picked currants, half ounce finely hashed sweet almonds, three egg yolks and one tablespoon maraschino. Mix all well together for two minutes with a wooden spoon. Then fill six lightly buttered individual pudding moulds with the preparation. Lay the moulds in a tin pan, pour in boiling water up to half their height; set in the oven, and after thirty minutes remove, unmould on a hot dish; pour a hot rum sauce, as per No. 41, over the pudding and serve.

431. Strawberry Ice Cream

Press through a sieve into a bowl half pint preserved strawberries. Have a vanilla ice-cream preparation, as per No. 42, and when removing it from the fire add the strawberry purée (strained); mix well with a wooden spoon; then strain through a sieve into the freezer and proceed to freeze the same as for vanilla.

Friday, Third Week of January

BREAKFAST

Sliced Bananas in Cream (151)
Pettijohn Food (170)
Fried Eggs, Turned Over
Codfish Steaks, with Brown Butter
Broiled Pigs' Feet
Jelly Cakes

432. Fried Eggs, Turned Over

Lightly butter a small frying pan; carefully break in two fresh eggs. Season with a very light saltspoon salt, a third of a saltspoon white pepper; place the pan on the fire and fry the eggs for two minutes; turn them over by a very rapid turn of the handle of the pan, fry for one minute more; slide on a hot serving dish and keep warm. Proceed to prepare five more pair in a similar way and serve.

433. Codfish Steaks with Brown Butter

Season with a teaspoon salt and half teaspoon white pepper, three slices fresh codfish steaks one inch in thickness. Heat one and a half tablespoons melted butter in a large frying pan; place in the steaks, one beside another, and slowly fry for ten minutes on each side. Remove with a skimmer, place on a hot dish. Set the pan on the fire, add half ounce butter, toss on the fire until brown, then squeeze in the juice of half a sound lemon, toss once more, pour it over the fish and serve.

434. Broiled Pigs' Feet

Split in two three fine, fat, cooked pigs' feet. Season with half teaspoon salt and a saltspoon white pepper, evenly divided. Have a tablespoon oil on a plate, lightly roll each half foot in the oil, then in fresh bread crumbs. Arrange on a double broiler and broil on a brisk fire for five minutes on each side. Remove, dress on a hot dish; spread a maître d' hôtel butter (No. 7) over them and send to the table.

434A. Rice Jelly Cakes

Prepare the cakes exactly the same as in No. 221, and as soon as the cakes are made spread a teaspoon currant jelly over each cake and serve.

LUNCHEON

Oyster Stew
Coquille of Lobster, Parisienne
Omelette with Asparagus
Corned Beef and Cabbage
Savarins Framboisés

435. Oyster Stew

Procure thirty-six medium Bluepoint oysters. Open and place them in a saucepan with their liquor and one pint cold water; add one

pint extra oyster liquor; season with a teaspoon salt and half teaspoon white pepper. Set the pan on the fire and just let come to a boil. Skim the scum from the surface, then add three gills hot milk and half ounce butter; lightly mix, and as soon as it comes to a boil serve.

436. Coquille of Lobster, Parisienne

Boil two live lobsters of two pounds each in salted water for twenty minutes; take them up and let cool off. Pick out all the meat from the shells, after splitting them and cracking the claws; then cut the meat into pieces half an inch long. Heat two tablespoons melted butter in a saucepan, add three level tablespoons flour. Stir briskly, then add three-quarters of a pint hot milk. Season with a teaspoon salt, a saltspoon cayenne pepper and one saltspoon grated nutmeg; briskly whisk and let boil for two minutes. Then add the lobster and twelve sliced canned mushrooms, gently mix and let boil for five minutes.

Fill up six individual table shells with the lobster. Sprinkle two tablespoons grated Parmesan cheese over the preparation. Place the shells on a tin, set in an oven to bake for ten minutes. Remove, dress on a hot dish with a folded napkin and serve.

437. Omelette, with Asparagus

Drop half pint canned asparagus tips in boiling water for two minutes. Drain well and place in a small frying pan with a taplespoon melted butter. Season with half teaspoon salt and a saltspoon white pepper. Toss them well and cook for three minutes.

Prepare a plain omelette as per No. 75, and just before folding it up place half the asparagus in the centre of the omelette, well spread over. Fold up, dress on a hot dish, arrange the other half of the asparagus around the omelette and serve.

438. Corned Beef and Cabbage

Have in a saucepan one two-pound piece brisket of corned beef, with one and a half gallons cold water; place on the fire and boil for one and a half hours. Cut a small white cabbage into four equal parts. Trim off the stalk and outer leaves and place cabbage in the pan with the beef. Cover the pan and boil for thirty minutes. Add six medium-sized peeled, raw potatoes. Cover the pan again and boil for twenty-five minutes. Lift up the beef; slice it into thin slices. Remove the cabbage with a skimmer, place on a large hot dish, arrange the corned beef on top, one slice overlapping another, place the potatoes around the dish and serve.

439. Paste for Savarins (Cakes)

Four ounces sifted flour, one and a half ounces butter, half ounce fine sugar, one gill lukewarm milk, five whole eggs, half saltspoon salt, quarter ounce compressed yeast, two tablespoons finely chopped sweet almonds and two tablespoons cream. Dilute the yeast in a bowl with the milk. Sift the flour into a small basin, make a small fountain in the centre, then pour the diluted yeast into the fountain and carefully

knead with the hand for five minutes; then gradually incorporate half the flour around and place the remaining flour on top of the paste. Cover the basin with a slightly wetted cloth and lay in a warm place for thirty minutes. Then add the salt, sugar, cream, butter, eggs and almonds. Sharply knead the whole with the hand for ten minutes, in every direction. Cover again with the cloth; lay it in the same warm place to raise for twenty-five minutes.

Then fill up six small, lightly buttered savarin cake moulds to three-quarters of their height. If any of the paste is left after filling the six moulds, fill up one or two other moulds. Place the moulds in a warm place until the paste is raised to the brim. Arrange into a pastry-pan; set in the oven to bake for twenty minutes. Remove, unmould and let get cold.

440. Raspberry Syrup

Have in a small saucepan two ounces granulated sugar, one gill cold water, one gill raspberry juice and one tablespoon Jamaica rum. Boil for ten minutes, remove the pan from the fire, then it will be ready for use.

441. Savarins, Framboisés

Plunge the savarins, prepared as per No. 439, into the above syrup for five minutes. Lift them up with a skimmer, arrange on a cold dish, then pour the remaining juice over the cakes and serve.

DINNER

Olives Salted Peanuts (954)
Bisque of Pickerel
Vol-au Vent, Marinière
Chicken, Maryland
Roast Beef, Anglaise Salad Macédoine
Swedish Pudding

442. Bisque of Pickerel

Slice a medium-sized onion, one medium-sized carrot, two chopped branches parsley, two sliced leeks, two stalks sliced celery, one bean crushed garlic, two saltspoons thyme, one sprig bay leaf, two cloves, ten black peppers and twenty allspice. Place all these ingredients in a saucepan with three quarts cold water. Season with one tablespoon salt and half teaspoon white pepper and boil for forty-five minutes. Cut a fresh pickerel of two pounds into small pieces and add to the broth. Cover the pan and boil again for twenty minutes.

Have in a saucepan one and a half ounces melted butter with two and a half ounces flour; briskly stir while heating for two minutes. Then strain the fish broth into the pan with the flour, briskly whisk for a minute, add a saltspoon grated nutmeg, mix a little, boil for five minutes. Dilute one egg yolk in half gill cold cream, add to the bisque, with half ounce good butter, mix well; heat without boiling for five minutes. Strain the bisque into a soup tureen and serve with bread croutons (No. 23) separately.

443. Vol au Vent, Marinière

Place in a saucepan twenty-four large oysters, twelve fresh shrimps, twelve heads canned mushrooms, twelve cooked mussels and six very thin slices of truffles. Pour in one gill white wine, adding half ounce good butter. Season with one teaspoon salt. Cover the pan and place it in a hot oven for ten minutes. Remove from the oven.

Heat in a small saucepan one and a half tablespoons melted butter. adding two tablespoons flour. Stir well, then strain the gravy of the above preparation into the pan. Season with a saltspoon cayenne pepper, whisk briskly with the whisk for two minutes; boil for three minutes, add a Hollandaise sauce, as per No. 279, mix well for a minute, then add all the contents of the fish pan. Mix well again and heat for two minutes without allowing to boil. Then with the preparation fill a vol au vent, prepared as per No. 757. Dress on a dish and serve.

444. Chicken Maryland

Cut two fine, small spring chickens of one and a quarter pounds each into five pieces each. Place them on a plate, season with a teaspoon salt and half teaspoon white pepper. Then roll the pieces in a little flour, lightly immerse in beaten-up egg and then roll lightly in bread crumbs.

Heat in a frying pan three tablespoons melted lard, add the chicken and fry for eight minutes on each side, or until a nice golden colour. Then place the pan in a slack oven for fifteen minutes. Pour a cream sauce in the centre of a hot dish. Dress the chicken over the sauce in crown shape. Arrange six thin slices fresh broiled bacon (No. 13) on top of the chicken and, lastly, place six freshly prepared crisp corn fritters (No. 446) around the dish and serve.

445. Cream Sauce

Place in a small saucepan three-quarters of an ounce clarified butter and two tablespoons flour; briskly stir while cooking for two minutes. Pour in three-quarters of a gill hot milk and three-quarters of a gill cold cream. Season with half a light teaspoon salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg; briskly whisk for two minutes, then let gently boil for five minutes and serve.

446. Corn Fritters

Drain well half pint can sweet corn; place it in a bowl, season with half teaspoon salt and two saltspoons white pepper, adding three tablespoons flour, two whole eggs, three tablespoons cold milk, one teaspoon chopped parsley and two saltspoons baking powder. Mix the whole well together with a wooden spoon for two minutes.

Heat in a large frying pan four tablespoons leaf lard, then with a tablespoon take up as much of the preparation as the spoon can hold and drop into the pan, in round shape; repeat the same process with the rest of the preparation and gently fry for three minutes on each side. Lift up with a skimmer, drain on a cloth thoroughly and use as required.

447. Roast Beef à l'Anglaise

Prepare and roast a piece of beef same as per No. 126, garnish the dish with six fairly good-sized, freshly boiled and peeled potatoes and serve a small saucer of freshly grated horseradish separately.

448. Macédoine Salad

Prepare a macédoine of vegetables, as per No. 233. (If inconvenient to do that, thoroughly drain a pint of canned macédoine.) Place in a salad bowl. Season with four tablespoons French dressing, as per No. 863. Mix well and serve.

449. Pudding, Suedois (Swedish)

One ounce thick honey, two ounces bread crumbs, one tablespoon fine sugar, quarter of a sound lemon, one whole egg, the whites of two eggs, half ounce butter, one ounce flour, half gill cold millk and a tablespoon Swiss kirsch.

Place all the ingredients except the whites of the eggs in a bowl. Briskly mix with a wooden spoon for two minutes. Beat up the whites to a stiff froth and add to the preparation, gently mix, and then fill six lightly buttered pudding moulds. Place them in a tin, pour boiling water into the pan up to half the height of the moulds and set in a hot oven for thirty minutes. Remove, unmould on a hot dish and serve with a gill hot maple syrup poured over.

Saturday, Third Week of January

BREAKFAST

Stewed Rhubarb (73)
Oatmeal Porridge (2)
Poached Eggs, Sauce Curry
Broiled Devilled Ham
Stewed Mutton Kidneys, Madeira Sauce
Potatoes, Mount Vernon
Corn Muffins (51)

450. Poached Eggs, Curry Sauce

Prepare twelve poached eggs, as per No. 106. Have a large hot dish with six hot toasts on it; place two eggs on each toast. Evenly divide a curry sauce, prepared as per No. 54, over the eggs and serve.

451. Broiled Devilled Ham

Have six slices raw ham one-fifth of an inch thick; arrange them on a broiler and broil for two minutes on each side. Remove from the broiler, then roll each piece in a devilled butter, as per No. 11, lightly roll them in bread crumbs, arrange again on the broiler and quickly broil again for one minute on each side; remove, dress on a hot dish and serve.

452. Stewed Mutton Kidneys, Madeira Sauce.

Carefully skin twelve very fresh, good-sized mutton kidneys. Cut each one in even quarters. Heat in a black frying pan one tablespoon

melted lard, drop in the kidneys, toss them well for half minute; briskly cook for three minutes, gently tossing meanwhile, and drain on a sieve.

Heat a teaspoon melted butter in a very small saucepan, add six small, finely chopped shallots and cook for one minute without browning. Add the kidneys, with half gill sherry and one gill demi-glace (No. 122). Season with half teaspoon salt and a saltspoon cayenne pepper; lightly mix with a wooden spoon and briskly cook for five minutes. Dress on a hot, deep dish, sprinkle a very little chopped parsley over and serve.

453. Potatoes, Mount Vernon

Peel, wash and dry well three large, sound raw potatoes. Cut them crosswise into slices a quarter of an inch thick.

Heat in a large frying pan three tablespoons leaf lard; lay in the potatoes carefully, one beside another; season with a teaspoon salt and half teaspoon white pepper. Cook them for five minutes on each side, or until a good golden colour; then place the pan in a hot oven and bake for ten minutes. Remove, arrange them crown-shape on a hot dish and serve.

LUNCHEON

Scallops, Provençale
Roast Beef Hash, Zingara
Spaghetti, Italienne (15)
Plum Pie

454. Scallops, Provençale

Plunge one and a half pounds fresh scallops into half pint lightly salted boiling water for two minutes. Drain on a sieve, keeping the liquor. Finely chop two small, sound shallots, one small onion, and lightly brown in a saucepan with one ounce butter for two minutes. Add three tablespoons flour and briskly stir; moisten with all the liquor of the scallops and briskly whisk for a minute. Season with a saltspoon cayenne pepper and one saltspoon grated nutmeg; whisk again, then add the scallops, mix a little and boil for five minutes; add a teaspoon chopped parsley and half clove very finely chopped garlic; mix well, then dilute two egg yolks in a tablespoon cold milk, add it to the preparation, gently mix and heat without boiling for three minutes. Pour the scallops, etc., into a large baking dish; sprinkle two tablespoons grated Parmesan cheese over; set in a hot oven and bake for five minutes, or until a nice golden colour. Remove and serve with six thin slices French bread, toasted.

455. Roast Beef Hash, Zingara

Carefully cut away all the meat from the roast beef remaining from yesterday; discard all the fat, then mince the beef into very small disc-shaped pieces. Mince the same quantity cold, boiled potatoes the same way as the beef. Place in a small saucepan one finely hashed green, sound pepper, one onion and one ounce lean, raw ham, also finely chopped, adding one and a half tablespoons melted butter; then cook on a slow

fire for eight minutes, frequently stirring meanwhile. Add a teaspoon flour, stir well, then add the beef and potatoes; moisten with half pint hot broth or hot water and one large peeled and crushed red tomato. Season with half teaspoon salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg; thoroughly mix and cook for five minutes. Cover the pan, then place in a hot oven to bake for forty minutes. Remove, mix well, pour into a hot dish, sprinkle a little chopped parsley over and serve.

456. Plum Pie

Remove the stems from a pint of canned or fresh plums. Place them on a plate, dredge two tablespoons powdered sugar over them, mix well, then proceed to make the pie as per No. 117.

DINNER

Radishes (58) Caviare (59)
Purée of Tomato, Andalouse
Smelts, Britannia Potatoes, Duchesse (304)
Fricandeau of Veal, Bourgeoise
Fried Eggplant
Roast Turkey, Cranberry Sauce (67) Tomato Salad
Beignets Carnaval

457. Purée of Tomato, Andalouse

Have in a saucepan two ounces lean, raw ham, cut in very small pieces, half a small sliced carrot, one small sliced onion, two sliced leeks, half sliced green pepper, one branch sliced celery, two branches chopped parsley and half bean crushed garlic, adding one ounce butter; then cook the vegetables to a nice light brown, or about ten minutes, frequently stirring meanwhile. Add two heavy tablespoons flour, stir briskly; add one quart fresh crushed tomatoes, or same quantity canned tomatoes, and two quarts hot water; mix well, then add one saltspoon thyme, one sprig bay leaf, one clove, one teaspoon allspice, a teaspoon salt, one tablespoon sugar and half light teaspoon white pepper. Cover the pan and let slowly simmer for one hour and fifteen minutes.

Boil two ounces vermicelli in a little white broth or hot water in a saucepan for eight minutes; strain the tomato purée through a Chinese strainer into another saucepan. Drain the vermicelli and add to the tomato; boil for five minutes. Pour into a hot soup tureen and serve.

458. Smelts, Britannia

Remove the heads and tails and thoroughly clean one and a half pounds very fresh, medium-sized smelts. Cut them into half-inch pieces, crosswise. Cut the same number very thin slices lean bacon the same length as the smelts. Have six clean skewers; run a skewer through the centre of a piece of bacon, then the same with a piece of fish, a piece of bacon, a piece of fish, and so on, until the pieces of fish and bacon are equally divided alternately on the six skewers, in the centre of same. Have on a plate one teaspoon salt, half teaspoon white pepper,

one teaspoon curry powder and a tablespoon olive oil; mix well with a fork, carefully roll the skewers in the seasoning, then lightly in bread rumbs. Place on a double broiler and broil for six minutes on each side. Remove, dress on a hot dish, squeeze the juice of half a sound lemon over and serve.

459. Fricandeau of Veal, Bourgeoise

Have a three-pound piece round of veal, sawed from a leg. Season with a teaspoon salt and half teaspoon white pepper. Thoroughly heat two tablespoons leaf lard in a saucepan, place the veal in the pan and briskly cook for ten minutes on each side. Remove it from the pan and keep warm. Add to the gravy two tablespoons flour; stir well, then add a gill claret, one pint hot broth or water, one gill tomato sauce (No. 16), half gill demi-glace (No. 122); mix well, and as soon as it comes to a boil add the veal again.

With a Parisian potato scoop, dig out as many pieces as possible from two medium-sized, peeled carrots and two medium-sized turnips and add them to the pan. Tie up in a bunch two leeks, two branches celery, two branches parsley, one sprig bay leaf and one sprig thyme, and add to the pan; cover the pan, then place in a hot oven for twenty-five minutes. Add six very small, peeled white onions and six sliced mushrooms. Cover the pan and put back in the oven for fifty minutes longer. Remove, place the veal on a hot dish, removing the bunch of vegetables. Arrange all the vegetables from the pan around the veal, pour the contents of the pan over the fricandeau, sprinkle a teaspoon chopped parsley over all and serve.

460. Fried Eggplant

Peel a nice, firm, medium-sized eggplant. Cut it into twelve equal slices. Season them all over with one teaspoon salt and half teaspoon white pepper; turn in a little flour, lightly dip in a beaten egg and, lastly, roll gently in bread crumbs. Plunge into boiling fat and fry for five minutes. Drain well, sprinkle just a little salt over, dress on a hot dish and serve.

461. Tomato Salad

Plunge four large or six medium-sized sound red tomatoes into boiling water for half a minute. Lift them up, peel and let get thoroughly cold. Cut into quarters, place in a salad bowl, season with four tablespoons French dressing, as per No. 863, mix well and serve.

462. Beignets Carnaval

Prepare a pâte-à-choux as per No. 336. When the paste is finished add the rind of half a medium, sound lemon cut into small pieces, mixing for two minutes with a wooden spoon. Then with a tablespoon drop the paste into hot fat—not quite up to a boiling point—pressing the paste down with a finger, giving nut forms. Repeat until all the paste is used and fry till they attain a nice golden colour, being careful to turn them once in a while with a skimmer. Lift them up, drain well on a

cloth and liberally sprinkle with fine sugar. Dress on a hot dish with a folded napkin and serve.

Sunday, Fourth Week of January

BREAKFAST

Peaches and Cream
Rice Flour and Milk
Eggs, Soleil Codfish Cakes (5)
Mutton Chops (40) French Fried Potatoes (8)
Grilled Cakes (9)

463. Peaches and Cream

Open a pint can fine peaches. Place them on a compotier dish, either as they are or sliced, keeping the liquor. Serve with cream and powdered sugar separately.

464. Rice Flour and Milk

Pour half pint boiling water and half pint boiling milk into a small saucepan with half teaspoon salt and a saltspoon grated nutmeg; add four ounces rice flour, briskly stir with a wooden spoon and slowly cook for ten minutes, lightly mixing meanwhile, and serve with cold milk and powdered sugar separately.

465. Eggs, Soleil

Lightly butter six shirred-egg dishes. Boil twelve fresh eggs in boiling water for eight minutes; take up and drop into cold water for a minute, remove and shell them. Cut each one into halves, lengthwise; then cut each half into three equal strips, also lengthwise. Arrange the pieces evenly in the egg dishes, giving a sun-like shape. Spread a cream sauce, prepared as per No. 445, over the eggs; sprinkle a teaspoon grated Parmesan cheese over the eggs of each dish. Then place in a hot oven and bake for five minutes, or until they obtain a nice colour; remove and serve.

LUNCHEON

Chicken Broth in Cups (578)
Canapés of Shrimp Couronne, Palma
Kirsch Omelette

466. Canapés of Shrimp

Cut in two, lengthwise, then crosswise, one pint fresh, medium-sized shrimp; place them on a plate, season with a teaspoon salt and a saltspoon cayenne pepper, mixing the seasoning well in.

Cut out of a loaf of sandwich bread six pieces, quarter of an inch thick and two and a half inches square. Toast to a nice colour. Equally divide the shrimps over the toasts. Place in a mortar one ounce butter, one ounce grated Parmesan cheese, one tablespoon anchovy paste and one saltspoon paprika; pound the whole to a paste, then spread the paste equally over the canapés, lay them in a tin and bake in the oven for

eight minutes. Remove, dress on a hot dish, decorate with parsley greens and serve.

467. Couronne, Palma

Prepare a risotto the same as in No. 225. Dress it on a hot, round dish in crown form and keep warm. Finely mince all the meat of the turkey from yesterday. Heat in a small frying pan one tablespoon melted butter; add one minced green pepper, half minced white onion and six small, well-peeled and cleaned, fresh, sliced mushrooms. Mix all well together and gently cook for five minutes, lightly mixing occasionally. Add the turkey and three medium, fresh, ripe crushed tomatoes. Season with two saltspoons salt, one saltspoon white pepper and half teaspoon sugar. Mix well, then add a gill hot tomato sauce (No. 16), lightly mix again and briskly cook for ten minutes. Pour the preparation in the centre of the dish of the risotto and serve.

468. Kirsch Omelette

Carefully crack eight fresh eggs into a bowl. Season with a tablespoon fine sugar and half teaspoon salt, half gill cold cream or rich milk. Sharply beat up with a fork for two minutes. Thoroughly heat in a frying pan one tablespoon good clarified butter, drop in the eggs and sharply stir with a fork while briskly cooking for two minutes, then let rest for half a minute; fold the side nearest the handle first, then the opposite side, so that both sides will meet in the centre; let rest for half a minute longer, then carefully turn it on a hot dish. Dredge two tablespoons fine sugar over the omelette, then glaze the sugar on top with a red-hot poker. Pour two and a half tablespoons of Swiss kirsch over it and send to the table. Set fire to the kirsch, and with a tablespoon keep it burning on top and sides of the omelette until a nice colour.

DINNER

Oysters (18)

Celery (86) Olives

Consommé, Imperatrice

Sheepshead, Chambord Potatoes Brioches (91)

Sirloin of Beef, Voisin

Sweetbreads Braisé, Cocotte

Punch, Violette

Roast Partridge, Bread Sauce (97) Salad Chicory (38)

Charlotte aux Poires

Prunelle Ice Cream

469. Consommé, Imperatrice

Prepare a consommé as per No. 52. Strain through a napkin into a saucepan, adding three tablespoons well-drained canned asparagus tips, one quarter of small, previously cooked cauliflower (perfectly picked-off flower only) in small pieces, and one teaspoon fine sugar. Boil for five minutes, then add three tablespoons of the breast of a cooked chicken, if at hand, cut into very small dice pieces. Heat up for a minute, pour into a hot soup tureen and serve.

470. Sheepshead, Chambord

Procure a very fresh three-pound sheepshead; scale, wipe dry and neatly trim. Lay the fish in a large sautoire. Season with a tablespoon salt, half teaspoon white pepper and one saltspoon Spanish saffron. Moisten with one gill claret, one gill tomato sauce (No. 16) and half pint demi-glace (No. 122). Cover the fish with a buttered paper. Set the pan on the fire and let boil for ten minutes; then place the pan in the oven and bake for ten minutes. Draw the pan to the oven door, remove the paper and add to the pan six whole fresh shrimp, six heads small fresh mushrooms, twelve small fresh scallops, six large freshly opened oysters and six very thin slices truffles. Cover the fish with the paper again, put the pan back in the oven and bake for fifteen minutes more. Remove from the oven, lift the fish with two skimmers and dress on a large hot dish. Set the pan on the fire, boil the gravy for ten minutes, add half ounce good butter, stir with a wooden spoon until the butter is melted and pour the whole over the fish. Sprinkle a teaspoon chopped parsley over. Arrange six heart-shaped bread croutons as per No. 90 around the dish and send to the table.

471. Sirloin of Beef Larded, Voisin

Prepare and lay a mirepoix on a small roasting pan as per No. 271. Neatly trim and lard the surface of a piece of tender sirloin of beef of two and a half pounds, place it over the mirepoix, baste it all over with a tablespoon melted lard and pour two tablespoons water into the pan. Season the beef with a light tablespoon salt and half teaspoon white pepper, well divided all over. Set the pan in a brisk oven to roast for thirty-five minutes, turning the sirloin and frequently basting with its own gravy meanwhile.

Peel three large, raw, ripe, red tomatoes, cut each one into six equal quarters and place in a frying pan with a tablespoon melted butter. Season with half teaspoon salt, one teaspoon sugar and two saltspoons white pepper; briskly cook on the range for three minutes, then place the pan in the oven to bake for five minutes. Remove and keep warm. Open a pint can string beans and plunge three-quarters of them in a small saucepan of boiling water for two minutes. Drain on a sieve and put back in the saucepan with a tablespoon butter. Season with a light half teaspoon salt and a saltspoon white pepper; mix well with a fork while cooking for one minute and a half.

Dress the sirloin on a hot dish, thoroughly skim the fat from the surface of the gravy, then strain the gravy over the sirloin. Garnish one side of the dish with the string beans and the other with the tomatoes, nicely arranged, and serve.

472. Sweetbreads Braisé, Cocotte

Blanche and braisé six sweetbreads, as per No. 33. With a small vegetable scoop dig out all you can from two medium-sized carrots and two medium-sized turnips. Place them in a saucepan with two gills water, one tablespoon butter, half teaspoon salt and two saltspoons

white pepper. Set on the fire and let boil for two minutes, then place the pan in the oven for thirty minutes. Remove it from the oven, add three tablespoons cooked green peas to the pan, gently mix with a spoon and heat for two minutes longer.

Arrange the sweetbreads crown shape in an earthen cocotte dish. Drain the cooked vegetables and place them in the centre of the sweetbreads; strain the sweetbread sauce through a Chinese strainer and pour it around the breads. Then thoroughly heat on the range and serve in the cocottiere.

473. Punch, Violette

Prepare a lemon ice, as per No. 376, but adding to the preparation before freezing two tablespoons essence of violette.

474. Pear Charlotte

Lightly butter a plain quart pudding mould. Cover the bottom with a slice of bread quarter of an inch thick. Cut out of an American loaf of bread a piece the height of the mould; pare off all the crust, cut into even slices quarter of an inch thick, then cut each slice into three equal strips lengthwise. Dip each in clarified butter and arrange around the mould, standing up and close to one another.

Peel, cut in halves and remove the seeds from eight fairly good-sized, sound, fresh pears. Place them in a frying pan with an ounce good butter, two ounces granulated sugar and one teaspoon vanilla essence; gently toss for half a minute, then cook for eight minutes. With the aid of a spoon fill the mould with the prepared pears and liquor. Cover the pears tightly with a quarter-inch slice of bread dipped in butter. Should the bread around the mould reach higher than the height of the pears trim off all around. Place the mould in a slow oven for one and a quarter hours. Remove, unmould on a large dish, pour a rum sauce, as per No. 41, all around the charlotte and serve.

475. Prunelle Ice Cream

Have a vanilla ice cream prepared as per No. 42, but just before freezing add two tablespoons prunelle liquor.

Monday, Fourth Week of January

BREAKFAST

Stewed Prunes (1)
Rice and Cream (275) Omelette, Lyonnaise
Fried White Perch (293)
Broiled Beefsteaks (172) Potatoes, Maître d'Hôtel (110)
Buckwheat Cakes (330)

476. Omelette, Lyonnaise

Finely mince two medium-sized, sound white onions. Place them in a black frying pan with one tablespoon melted butter and lightly brown for six minutes, stirring quite frequently meanwhile.

Carefully crack eight fresh eggs into a bowl. Season with a teaspoon salt and half teaspoon white pepper, adding half gill cold milk. Sharply beat up with fork for two minutes, drop the preparation over the onions, finish the omelette as per No. 75 and serve.

LUNCHEON

Oysters en Brochette
Ragout of Lamb, Solferino
Fondue, Suisse Crème au Caramel

477. Oysters en Brochette

Procure thirty-six very fresh medium oysters and have the same number of thin pieces lean bacon about an inch square. Arrange oysters and bacon alternately on six skewers; pour a tablespoon oil on a plate with a teaspoon salt and half teaspoon paprika. Mix the seasoning well, roll the skewers in the seasoning and then in bread crumbs. Arrange the skewers on a double broiler and broil on a brisk fire for six minutes on each side. Remove, dress on a hot dish with six freshly prepared toasts. Spread a maître d'hôtel butter, as per No. 7, over the brochettes and serve.

478. Ragout of Lamb, Solferino

Cut a neck of lamb into pieces one and a half inches square. Heat in a saucepan two tablespoons oil, add the lamb with a tablespoon salt and half teaspoon white pepper and briskly brown for ten minutes, occasionally stirring meanwhile. Add two tablespoons flour, stir well, moisten with one pint white broth or hot water, half pint tomato sauce (No. 16), one gill demi-glace (No. 122) and one gill claret. Mix well, cover the pan and boil for ten minutes. Scoop out two medium carrots and two turnips with a small Parisian potato scoop and add to the stew. Tie in a bunch two leeks, two branches celery, two branches parsley, one sprig thyme and one sprig bay leaf and place in the stew, adding also a quarter of the dried rind of a lime. Cover the pan and gently cook for twenty minutes. Peel ten small, sound white onions and add to the stew. Cook for ten minutes longer. Scoop out all you can of two medium, peeled raw potatoes and add to the pan, then cook again for fifteen minutes. Remove the bunch of herbs, add three tablespoons canned green peas, lightly mix, skim the fat from the surface of the ragout, pour into a hot dish and serve.

479. Fondue, Suisse

Heat in a saucepan one gill white wine. Cut into small, thin slices eight ounces very rich Swiss cheese and add it to the pan; season with a saltspoon cayenne pepper and a light saltspoon salt, adding a teaspoon Worcestershire sauce, then briskly stir with a wooden spoon until thoroughly melted. Break in a whole fresh egg, briskly and rapidly stirring for half minute. Have six freshly prepared and lightly buttered toasts ready. Place the toasts on six hot plates, then carefully divide the cheese evenly over the six toasts and serve.

N. B.—Always have the toast prepared before beginning to prepare the cheese and keep hot.

480. Crème au Caramel

Place in a copper basin one ounce powdered sugar with a quarter gill cold water; boil till a light brown, then mask the bottom of six individual pudding moulds with it. Beat up two eggs in a bowl with the yolk of another, adding two ounces fine sugar, two gills cold milk, one gill cold cream and half teaspoon vanilla essence. Sharply whisk up for two minutes. Strain the preparation through a Chinese strainer into the six moulds, equally divided. Lay them in a tin, pour in boiling water up to half the height of the mould and set in the oven for twenty minutes. Remove, let get cold, unmould on a dish and serve with the liquor of the caramel.

DINNER

Radishes (58) Canapés of Anchovies (141)
Potage, Jackson
Halibut, St. Augustine
Rack of Veal, Bretonne
Broiled Spring Chicken with Bacon (12)
Fried Sweet Potatoes (116)
Economical Pudding

481. Potage, Jackson

Heat in a small saucepan half ounce butter, add three sliced, well-cleaned leeks, half a medium sliced onion, two ounces lean salt pork, cut into small squares, and two sprigs bay leaves. Stir well with a wooden spoon and brown to a nice light colour for eight minutes, occasionally stirring. Add eight medium, peeled and sliced raw potatoes; moisten with two and a half quarts hot water and half pint cold milk. Season with a tablespoon salt, one teaspoon white pepper and a saltspoon grated nutmeg; lightly mix. Cover the pan and let gently boil for fifty-five minutes. Strain through a fine sieve into another saucepan, boil for five minutes, add one gill cream and half ounce good butter; divide into small bits; mix well for one minute. Pour into a hot soup tureen and serve with bread croutons, as per No. 23.

482. Halibut, St. Augustine

Procure two slices very fresh halibut of one and a half pounds each. Slice exceedingly fine three small white onions, place them in a frying pan with half ounce melted butter and carefully cook without browning for six minutes, frequently stirring meanwhile. Place the steaks in the pan over the onions. Season with a teaspoon salt and half teaspoon white pepper. Peel and cut into quarters four medium red tomatoes and place around the fish. Cover the fish with a lightly buttered paper, cover the pan, place on the fire and boil for five minutes. Set the pan in the oven and bake for fifteen minutes. Remove, lift up the paper, take up the fish with a skimmer, dress on a dish, pour all the contents of the pan over the halibut and serve.

483. Rack of Veal, Bretonne

Trim nicely a rack of veal of three pounds and place in a small roasting pan. Season with a teaspoon salt and half teaspoon white pepper. Spread two tablespoons melted lard over the veal, pour one-quarter gill cold water into the pan; set in the oven and roast for forty-five minutes, being careful to turn it once in a while, and frequently baste with its own gravy. Remove, dress on a hot dish and garnish with beans Bretonne prepared as per No. 484. Skim the fat off the gravy, strain it over the veal and serve.

484. White Beans, Bretonne

Soak one pint dried white beans in cold water for twelve hours. Drain and place them in a saucepan with two quarts cold water. Season with a tablespoon salt and a teaspoon white pepper, adding two medium white onions cut in halves, three small branches parsley greens tied with a sprig of bay leaf; add half-pound piece salt pork, cover the pan, set on the fire and let slowly cook for two hours.

Heat in a saucepan two tablespoons melted butter, add one medium chopped onion and three tablespoons flour; cook for five minutes, continually stirring meanwhile. Then strain all the gravy of the beans into this pan. Mix well and boil for two minutes. Remove all the ingredients from the beans, then add the cooked beans to the sauce; add a tablespoon chopped parsley, gently mix with a wooden spoon and serve.

485. Economical Pudding

Break two eggs into a bowl, add two ounces granulated sugar and briskly beat for five minutes; add one and a half ounces flour and half teaspoon baking powder; beat up to a light batter; add one teaspoon vanilla essence and mix well. Lightly butter six individual pudding moulds, then fill them with the batter and place in a pastry tin. Drop in boiling water up to half the height of the moulds and bake in the oven for ten minutes. Remove, unmould on a hot dish, pour a Sabayon sauce, prepared as per No. 102, over them and serve.

Tuesday, Fourth Week of January

BREAKFAST

Oranges (104)
Wheaten Grits (131)
Boiled Eggs
Fried Filets of Sole, Tartare Sauce
Broiled Lamb Chops with Bacon (219
Saratoga Potatoes (156)
Apple Puffs

486. Boiled Eggs

Carefully drop twelve fresh eggs in boiling water and boil for three minutes. Lift them up with a skimmer, place on a hot dish with a folded napkin and serve, with six egg cups.

487. Fried Filets of Sole, Tartare Sauce

Procure a fine fresh sole (flounder) of three pounds. Cut off the head, make an incision with a small knife down the back, open the fish and carefully lift up the filets; turn over and remove the other filets. Skin them nicely then cut each filet in two diagonally. Season with a teaspoon salt, lightly roll in flour, then in beaten egg, and gently roll in bread crumbs. Fry in boiling fat for ten minutes. Drain well, dress on a hot dish, decorate with six sections of lemon and parsley greens, and serve with a tartare sauce (No. 48) separately.

488. Apple Puffs

Peel two fine medium apples, drop them into a pint boiling water with a tablespoon powdered sugar and boil for ten minutes. Take up and press through a fine sieve. Have a puff preparation, as per No. 313. Add the strained apples to the preparation and proceed to cook exactly the same.

LUNCHEON

Radish Broth (2164)
Lobster, McWade
Pork Tenderloin, Piquant Sauce
Mashed Potatoes (178)
Pumpkin Pie

489. Curried Lobster, McWade

Heat a tablespoon butter in a saucepan, add one finely chopped onion, one ditto green pepper, two ditto shallots and the red part of a medium carrot. Stir all well while browning for five minutes; then add two medium-sized live lobsters of two pounds each, cut into one-inch pieces, shells and all; mix well. Cover the pan and cook for ten minutes, or until it has obtained a good red colour, then add one medium chopped, sound apple, one sprig bay leaf, one saltspoon thyme, one teaspoon chopped parsley, half bean crushed garlic. Season with one and a half teaspoons salt, one saltspoon cayenne pepper and one teaspoon curry powder, adding two medium peeled and crushed red tomatoes and pour in one and a half gills white wine. Mix well, cover the pan and let reduce for twenty minutes. Dress a boiled rice, prepared as per No. 490, crown shape around the hot dish. Pour the lobster in the centre of the dish and serve.

490. Boiled Rice, "Malay," for Curries

Carefully wash half pound good rice in three fresh waters. Drain well on a sieve. Have plenty of boiling water in a pan with a teaspoon salt. Plunge the rice into it, gently mix with a wooden spoon and cook till about three-quarters done, that is, twelve minutes. Drain well, then place in a colander and lay in a rather slow oven for ten minutes, or until it is nicely dry, leaving the oven door open meanwhile and taking care to mix it frequently with a fork to prevent the rice from sticking together; in other words, the grains should be separated. Use as required.

491. Pork Tenderloin, Piquant Sauce

Split in halves, lengthwise, three medium loins of pork. Heat in a frying pan one tablespoon butter, add the filets. Season with a teaspoon salt, half teaspoon white pepper, and fry for five minutes on each side. Remove, dress on a hot dish. Pour a hot piquant sauce (No. 177) over the loins and serve.

492. Pumpkin Pie

Neatly peel and trim a two-and-a-half-pound piece very sound pumpkin and cut it into small pieces. Plunge into three pints boiling water. Cover the pan and boil for twenty-five minutes. Drain well and press through a sieve into a bowl. Add three tablespoons powdered sugar, a saltspoon grated cinnamon, two egg yolks, half saltspoon grated nutmeg and half ounce butter; briskly mix with a wooden spoon for five minutes, then proceed to make the pie exactly as per No. 117.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, aux Pâtes d'Italie
Baked Bluefish Florentine
Squab en Casserole, aux Raisins
Roast Beef (126)
Lettuce Salad (148)
Biscuit, Chocolat

493. Consommé, with Italian Paste

Strain a consommé prepared as per No. 52 into another saucepan. Drop in two ounces Italian paste, boil slowly for fifteen minutes and serve.

494. Baked Bluefish, Florentine

Neatly clean and wipe well a three-pound piece boned bluefish. Place it in a lightly buttered tin. Season with a teaspoon salt and half teaspoon paprika. Spread a tablespoon melted butter over the fish and set in the oven to bake for fifteen minutes.

Thoroughly strain a pint canned spinach. Season with half teaspoon salt, one teaspoon fine sugar and half teaspoon white pepper; then hash up very fine and spread over the fish. Bake for ten minutes longer. Remove, dress on a hot dish, pour a gill tomato sauce (No. 16) around the dish, squeeze the juice of a sound lemon over the spinach and serve.

495. Squabs en Casserole, with Grapes

Carefully draw and wipe the inside of six fine fat squabs. Singe, truss and cover the breasts with a thin slice of lard. Lay them in an earthen casserole dish, and pour in one tablespoon melted butter; season with a teaspoon salt and half teaspoon pepper. Place the pan in the oven and roast for forty minutes, turning over once in a while. Remove, place on a hot dish, remove the lard, untruss, skim the fat from the surface of the gravy, place the casserole on the fire, add six finely chopped shallots and one teaspoon chopped parsley. Mix all well and cook for

one minute. Then arrange the squabs again in the dish, drop in half gill Malaga wine or claret, and half gill hot demi-glace (No. 122).

Scoop out as much as possible from two large peeled potatoes with a small Parisian potato scoop, cook in two tablespoons melted butter for twenty minutes, drain, season with half teaspoon salt and place them in a cluster in the pan with the squabs, as a bouquet. Heat in a frying pan one tablespoon melted butter, adding thirty white grapes, and cook them to a nice golden colour; add them to the squabs, also as a bouquet. Heat half a pint canned green peas in a half tablespoon butter, season with two saltspoons salt, a saltspoon pepper and a saltspoon sugar, toss them well and add as another bouquet. Cover the pan and let cook for five minutes. Then send the casserole to the table without disturbing the bouquets.

496. Chocolate Biscuit

Four ounces flour, one ounce melted butter, four ounces fine sugar, one ounce grated chocolate, one teaspoon vanilla essence and three eggs.

Place the sugar, vanilla and eggs in a copper basin and sharply whisk up for eight minutes, then add the chocolate and flour, gently mix for one minute with a skimmer; add the butter, mix again for a minute. Then drop the preparation into a lightly buttered small pastry pan and bake in a slack oven for ten minutes. Remove, sprinkle two tablespoons fine sugar over. Cut the cake into six equal pieces and serve on a dish with a folded napkin.

Wednesday, Fourth Week of January

BREAKFAST

Grape Fruit (130)
Hominy (45)
Scrambled Eggs, with Tomatoes
Fried Porgies
Veal Chops, with Ham Hashed Brown Potatoes (50)
Prussian Cakes

497. Scrambled Eggs, with Tomatoes

Peel and cut into small square pieces two medium red tomatoes. Place them in a stewpan with one tablespoon melted butter. Season with two saltspoons salt, one saltspoon white pepper and two saltspoons sugar; toss them well and cook for five minutes.

Prepare the same amount scrambled eggs as per No. 193, add the tomatoes to the eggs in the pan, stir well for one minute and serve.

498. Fried Porgies

Scale, clean, trim and wipe dry six small, fresh porgies. Heat three tablespoons melted lard in a frying pan, add the fish. Season with a teaspoon salt and half teaspoon white pepper and fry for five minutes on each side. Dress on a hot dish. Remove all the fat from the pan, place on a brisk fire with half ounce butter, toss the butter in the pan

until a light brown; squeeze in the juice of half a sound lemon, adding one teaspoon chopped parsley; lightly toss, pour over the fish and serve.

499. Veal Chops, with Ham

Nicely trim and flatten six small veal chops. Season all around with a teaspoon salt, half teaspoon pepper and lightly roll in a tablespoon oil. Arrange on a broiler and broil for five minutes on each side. Remove, dress on a hot dish with six thin slices broiled ham, prepared as per No. 277; place the chops on top of the ham, decorate with a little watercress and serve.

500. Prussian Cakes

Two ounces sifted flour, three ounces fine sugar, three eggs, the juice of half a lemon, one ounce peeled and finely hashed sweet almonds.

Place all ingredients except the flour in a basin and briskly whisk up for six minutes, then add the flour and mix well with a skimmer for half a minute. Transfer the batter into a lightly buttered pastry pan. Set in the oven to bake for fifteen minutes. Remove, divide into six equal pieces and serve.

LUNCHEON

Tomato Broth (2059)
Mussels, Marinière
Civet of Hare, Chasseur Macaroni au Beurre
Stewed Prunes and Pears (169)

501. Mussels, Marinière

Scrape with a knife, briskly brush and wash in several fresh waters forty-eight large, fresh mussels; then drain on a sieve. Finely mince eight sound shallots, place in a large saucepan with half ounce melted butter and thoroughly heat for two minutes only, then add the mussels. Season with a teaspoon salt and half teaspoon white pepper. Cover the pan and let steam for five minutes; add one clove finely chopped garlic, one tablespoon chopped parsley, one gill white wine; cook for five minutes more, then add half gill cream and one ounce fresh bread crumbs. Mix well with a wooden spoon and boil for two minutes longer. Pour into a large, deep, hot dish and serve.

502. Civet of Hare, Chasseur

Procure a medium-sized hare. Cut it into pieces one inch square. Heat in a saucepan two tablespoons oil and add the hare. Season with a teaspoon and a half salt and half teaspoon white pepper; stir well and briskly cook for ten minutes, occasionally mixing; then add one ounce salt pork cut into small square pieces, half ounce raw ham cut the same way; stir well again and cook for five minutes longer. Then add two tablespoons flour and stir well for one minute. Moisten with a gill claret, half pint hot broth (No. 701) or hot water, and one gill hot tomato sauce (No. 16); mix well. Tie in a bunch two leeks, three branches parsley, one bay leaf, one branch thyme, and add to the pan. Then cover the pan and set in a moderate oven for thirty-five minutes. Add one clove finely chopped garlic, a teaspoon chopped parsley, six heads

sliced, canned mushrooms and the same amount small glazed onions, prepared as per No. 125. Mix gently and cook on the range for five minutes more. Remove the bunch of herbs. Skim the fat from the surface of the same. Dress on a hot dish. Arrange twelve heart-shaped bread croutons (No. 90) around and serve.

503. Macaroni with Butter

Plunge in lightly salted water half pound best Italian macaroni and boil for forty minutes. Drain on a sieve. Replace the macaroni in the cleared pan. Season with half teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg; add one ounce good butter, lightly mix with a fork until the butter is thoroughly melted, add one ounce grated Parmesan and one ounce grated Swiss cheese. Gently mix with a fork while cooking for five minutes and serve.

DINNER

Canapés of Caviare (59) Olives
Mutton Broth
Sea Bass, Matelote Potatoes, Windsor (252)
Fresh Beef Tongue, Créole
Eggplant, en Julienne
Roast Duck, Apple Sauce (187) Salad, Chicory (38)
Apple Pudding

504. Mutton Broth

After procuring one and a half pounds neck of mutton, remove all the bones and cut the meat into small dice-like pieces. Cut a small red carrot, one small turnip, one small white onion, two leeks and two branches celery in same size pieces as the meat.

Heat one and a half tablespoons melted butter in a large saucepan, add all the ingredients and gently brown for ten minutes, occasionally stirring meanwhile. Moisten with two and a half quarts hot broth or water. Season with one tablespoon salt, one teaspoon white pepper and two tablespoons Worcestershire sauce, adding the bones of the neck. Cover the pan and slowly boil for forty minutes; remove the bones and skim all the fat from the surface of the broth. Pour into a hot soup tureen and serve.

505. Sea Bass, Matelote

Scale, trim, wash and wipe dry two one-and-a-half-pound sea bass. Slice very finely two medium white onions, place in a large frying pan with half ounce butter and cook on a brisk fire for five minutes, frequently stirring meanwhile. Then lay the two fish over the onions, season with a teaspoon salt and half teaspoon pepper, adding six small heads well-cleaned fresh mushrooms, twelve large freshly opened oysters and six whole fresh shrimp. Moisten with half gill claret, half gill tomato sauce (No. 16) and one gill demi-glace (No. 122). Cover the fish with a lightly buttered paper and boil on the range for five minutes Then set the pan in the oven to bake for twenty minutes. Remove the paper, lift up the fish, cook the contents of the pan for five minutes more

on the range, then add, in small bits, half ounce good butter; stir well until the butter is melted, pour the gravy over the fish and serve.

506. Fresh Beef Tongue, Créole

Prepare a fresh beef tongue, as per tongue gendarme (No. 229), and serve it with a Créole sauce instead of the gendarme garnishing.

507. Créole Sauce

Slice very finely one medium white onion, six sound, peeled shallots and two green peppers. Heat thoroughly one tablespoon oil or butter in a saucepan, add the onion, shallots and peppers and lightly brown for eight minutes, stirring well meanwhile; then add half a bean finely chopped garlic and one tablespoon flour; briskly stir; add six peeled and finely chopped red seeded tomatoes. Season with a teaspoon salt and a teaspoon sugar, adding six sliced canned mushrooms, half teaspoon chopped parsley and half teaspoon finely chopped chives; briskly stir and let cook for twenty minutes, mixing once in a while; use when required.

508. Eggplant, en Julienne

Peel and cut into julienne strips a small, sound eggplant. Season with a teaspoon salt and half teaspoon white pepper; lightly roll in flour, then place in a frying basket and fry in boiling fat for three minutes. Remove, drain well and serve.

509. Apple Pudding

Two peeled and chopped sound apples, two ounces granulated sugar, two eggs, half gill cold milk, two ounces flour, half ounce butter and one teaspoon vanilla essence.

Place the sugar, the yolks of the two eggs, milk, flour and vanilla essence in a bowl; sharply mix with a wooden spoon for five minutes, add the apples and gently mix. Beat up whites of the two eggs to a stiff froth and add to the mixture; lightly stir for half a minute. Lightly butter six individual pudding moulds; evenly divide the preparation into the six moulds, place in a pastry tin, pour in boiling water up to half the height of the moulds and bake in a moderate oven for thirty-five minutes. Remove, unmould and serve with a Sabayon sauce prepared as per No. 102.

Thursday, Fourth Week of January

BREAKFAST

Sliced Bananas and Cream (151)
Germea (217)
Poached Eggs, Anchovy Toast, with Bacon
Broiled Salt Mackerel Jacket Potatoes
Beef Sauté, à l'Anglaise
Flannel Cakes (136)

510. Poached Eggs, Anchovy Toast, with Bacon

Mix one tablespoon anchovy paste with a tablespoon butter and spread it evenly over six freshly prepared toasts. Have twelve poached

eggs, prepared as per No. 106, and arrange them on the toast, place a slice of freshly broiled bacon (No. 13) on top of the eggs and serve.

511. Broiled Salt Mackerel

Soak in plenty of cold water over night two medium salt mackerel. Drain well, turn them in a tablespoon oil, arrange on a broiler and broil for six minutes on each side. Remove, dress on a hot dish, spread a tablespoon melted butter over the fish and serve.

512. Jacket Potatoes

Plunge six medium-sized, well-cleaned, unpeeled potatoes into a quart of boiling water with a teaspoon salt; cover the pan and boil for thirty-five minutes. Remove, arrange on a hot dish enveloped in a napkin and serve.

513. Beef Sauté, a l'Anglaise

Pick off all the lean meat from the roast beef left over from Tuesday. Cut into one-inch squares, quarter of an inch thick.

Finely slice two white onions and lightly fry in a frying pan with a light tablespoon butter for eight minutes, then add the beef. Season with a teaspoon salt, a saltspoon grated nutmeg and half teaspoon white pepper. Toss well while cooking for five minutes; add one tablespoon flour, briskly stir; add two tablespoons vinegar, one tablespoon Worcestershire sauce, a gill tomato sauce (No. 16) and a gill demi-glace (No. 122); thoroughly mix, add one teaspoon chopped parsley, gently mix again and slowly cook for twenty minutes. Dress on a hot dish and serve.

LUNCHEON

Beetroot Broth in Cups (2179)
Oysters, en Coquille
Vienna Schnitzels
Succotash
Pancakes, Georgette

514. Oysters, en Coquille

Place thirty-six good-sized freshly opened oysters in a small saucepan with all their liquor and half pint cold water. Season with half teaspoon salt and a saltspoon cayenne pepper and let boil for ten minutes.

Heat in another saucepan one and a half tablespoons melted butter, add three tablespoons flour, briskly stir, add one and a half gills hot milk and strain the broth of the oysters into the pan. Sharply mix while cooking for two minutes; pour in one tablespoon sherry and add all the oysters; gently mix with a wooden spoon for one minute and cook for two minutes longer. Divide the preparation equally in six table shells, place on a tin, sprinkle a tablespoon bread crumbs over, place a very small piece of butter on top of each and put in the oven to bake for ten minutes, or until a nice brown. Remove and serve.

515. Vienna Schnitzels

After providing a two-pound piece from a white, tender leg of veal, cut it into six equal slices and flatten nicely with a cleaver. Season both

sides with a teaspoon salt and half teaspoon paprika; lightly roll in flour. next in beaten egg and lastly in bread crumbs.

Heat one tablespoon butter in a large frying pan, place the pieces of veal in the pan, one beside another, and fry for eight minutes on each side. Dress on a hot dish. Arrange a thin slice of lemon, with a twisted anchovy in oil placed over each slice of lemon, on top of each schnitzel. Serve with one and a half gills hot tomato sauce (No.16) in a separate bowl.

516. Succotash

Open a pint can succotash and place in a small saucepan with one gill cold milk, half ounce butter; season with teaspoon salt and half teaspoon pepper; mix well and let cook for ten minutes. Dress on a hot dish and serve.

517. Pancakes, Georgette

Prepare a plain pancake batter, as per No. 248. Cut out, crosswise, from a small pineapple six slices as thin as possible, cut each slice in eight equal pieces and add them to the batter; then proceed the same as No. 248, dredging a teaspoon fine sugar over each pancake before serving.

DINNER

Celery (86) Salted Peanuts (954)
Purée, Faubonne
Weakfish, Hollandaise Potatoes, Persillade (63)
Chicken Braisé, Demi-Deuil
Spinach (247)
Roast Leg of Mutton with Currant Jelly Lettuce Salad (148)
Chocolate Ice Cream
Petit Neapolitan Cakes

518. Purée, Faubonne

Soak in several changes of water one pint dried beans for ten hours. Drain well, place in a large saucepan with three quarts cold water, adding one sliced carrot, one sliced onion, two sliced leeks, two sliced branches celery, four branches parsley, one clove crushed garlic, two cloves, one bay leaf and three ounces lean salt pork cut in small squares. Season with one and a half teaspoons salt, half teaspoon pepper and saltspoon grated nutmeg. Cover the pan and let simmer for two hours.

Carefully strain through a sieve, pressing all the ingredients through; strain through a Chinese strainer into another saucepan and set on the fire; add one gill cold cream and half ounce butter; mix well and let boil for five minutes. Pour into a hot soup tureen and serve with bread croutons (No. 23) separately.

519. Weakfish, Hollandaise

Cut the head off a very fresh two-and-a-half-pound weakfish, scale, clean and wipe dry; split it in two through the back and lay in a large frying pan with half gill white wine, one gill cold water and half ounce

butter. Season with a teaspoon salt and half a teaspoon white pepper. Cover the fish with a lightly buttered paper. Set in the oven to bake for thirty minutes. Remove, lift up the paper, dress the fish on a hot dish, arrange six quarters of lemon around, decorate with parsley greens and serve with a hot Hollandaise sauce prepared as per No. 279—to which you add one tablespoon of the fish gravy, well mixed in.

520. Chicken Braisé, Demi-Deuil

Cut the head and feet off, drain, wipe, singe and truss a fine, tender, two-and-a-half-pound Philadelphia chicken and place it in a small saucepan with two tablespoons butter and fry for ten minutes, that is, to a nice light brown; add one gill sherry, one pint hot beef broth (No. 701) or hot water. Place a mirepoix, prepared as per No. 271, on the sides of the chicken. Season with a teaspoon salt and half teaspoon pepper, well distributed. Cover the pan and cook for ten minutes. Then set the pan in the oven to roast for forty-five minutes. Remove and keep warm. Heat in a small pan half ounce melted butter with two tablespoons flour, briskly stirring while cooking for two minutes; then strain the chicken gravy through a Chinese strainer into this pan and briskly whisk while cooking for three minutes; add twelve thin slices of truffles, six sliced heads canned mushrooms and half ounce cooked beef tongue cut into julienne strips; boil for one minute, pour the whole over the chicken and serve with six timbales of rice arranged around the chicken.

521. Timbales of Rice for Garnishing

Place four ounces of the best rice in a small saucepan with three-quarters of a pint beef broth (No. 701). Season with two saltspoons salt and a saltspoon white pepper; cover the pan and boil for five minutes, then set the pan in the oven to steam for twenty minutes more. Remove, add half ounce butter and mix well. Lightly butter six small pudding moulds; fill them up with rice, unmould and use as required.

522. Roast Leg of Mutton, with Currant Jelly

Procure a leg of tender mutton of about seven pounds. Cut off the shank bone, trim well, and lightly pound it with a cleaver. Make a light incision on the first joint and insert a small bean garlic. Season with a tablespoon salt and a teaspoon pepper, well rubbed over. Lay it in a roasting pan, spread three tablespoons melted leaf lard all over, place in the oven to roast for one hour, turning it over once in a while and frequently basting with its own gravy. Remove, dress on a hot dish, skim the fat from the surface of the gravy, strain it over the mutton and serve with currant jelly separately.

523. Chocolate Ice Cream

Have a vanilla ice cream preparation, as per No. 42, adding two ounces grated chocolate to the preparation, briskly mixing; cook and proceed to freeze and serve the same way.

524. Small Neapolitan Cakes

Pound to a fine paste in a mortar two ounces peeled almonds with two ounces fine sugar. Sift three ounces flour on a corner of the table, make a small fountain in the centre, place the almond paste in the fountain, break in one whole egg with a half saltspoon of salt, briskly knead the whole together with the hand for one minute, then place it in a cool place and let rest for thirty minutes.

Divide the preparation into six equal parts, three-quarters of an inch thick and three inches in diameter; then with the thumb gently press down in the centre of each piece to make a small hollow one and a half inches in diameter and half an inch deep. Place them in a lightly buttered and floured pastry pan, and set in the oven to bake for ten minutes. Remove, let cool off, fill the centre of the cakes with whipped vanilla cream, prepared as per No. 337, and serve.

Friday, Fourth Week of January

BREAKFAST

Oranges (104)
Oatmeal (2)
Omelette, Mornay
Fried Smelts, Tomato Sauce
Broiled Sirloin Steak, Maître d'Hôtel
Julienne Potatoes (799)
English Muffins

525. Omelette, Mornay

Prepare a plain omelette exactly as per No. 75; turn it into a hot dish; pour a Mornay sauce over it; sprinkle with a tablespoon grated Parmesan cheese, set in the oven to brown for five minutes; remove and serve.

526. Mornay Sauce

Heat in a saucepan one and a half tablespoons melted butter, add two tablespoons sifted flour, stir well, then add one and a half gills hot milk; season with half teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg; sharply whisk for two minutes, add one ounce grated Parmesan cheese and whisk for two minutes. Add one egg yolk, briskly mix while cooking for two minutes, without allowing to boil, and use as required.

527. Fried Smelts, Tomato Sauce

Prepare and fry the same quantity smelts as per No. 47 and serve on a hot dish with a folded napkin, with one gill hot tomato sauce (No. 16) in a separate saucebowl in place of the tartare.

527A. Broiled Sirloin Steaks, Maître d'Hôtel

Have the steaks prepared as per No. 172. Spread a maître d'hôtel butter (No. 7) over the steaks and serve.

528. English Muffins

Half pound sifted flour, half pint cold milk, one tablespoon baking powder, one saltspoon salt and two ounces butter.

Place the flour on the corner of the table. Make a fountain in the centre, pour the milk into the fountain, add the butter, powder and salt and thoroughly knead for five minutes. Divide the batter into six equal parts, roll them into ball forms, lightly flattening the tops as you would cakes. Arrange on a lightly buttered tin pan and bake in a slack oven for twenty minutes. Remove and serve.

LUNCHEON

Oyster Broth, Tomaté (3123)
Soft Clams, Newburg **Mutton Pot Pie, American**
Poached Eggs, Créole
Apple Fritters (203)

529. Soft Clams, Newburg

Open thirty-six good-sized, fresh, soft clams; discard all the hard parts, keeping nothing but the perfect bodies. Plunge them into a quart of boiling water for a minute. Lift up, drain well; place in a saucepan with half gill sherry. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg; cook for one minute on a very brisk fire; then add one and a half gills cream and one gill cold milk and slowly boil for five minutes. Add half ounce butter and the yolks of three eggs diluted in two tablespoons cream. Shuffle the sauce by the handle of the pan, while heating for three minutes, without boiling. Pour into a chafing dish or hot soup tureen and serve.

530. Mutton Pot Pie, American

Cut into one-inch squares the meat from the leg of mutton left over from yesterday. Heat in a saucepan two tablespoons good melted lard, adding two finely minced onions, one ounce minced, lean, raw ham and two finely minced green peppers; brown for five minutes, occasionally mixing; then add the mutton and four peeled, crushed red tomatoes. Season with a teaspoon salt and a saltspoon grated nutmeg. Stir a little, then add two gills of demi-glace (No. 122). Plunge two medium potatoes, cut into half-inch-square pieces, into boiling water for eight minutes. Drain and add to the mutton. Mix well and cook for ten minutes more. Transfer the mutton to an earthenware baking dish; sprinkle one teaspoon chopped parsley, mixed with a clove chopped garlic, over the stew. Cover the top with a pie paste, as per No. 117. Glaze the surface with a beaten egg. Make two small incisions on the surface, in the centre, with the point of a knife. Place in the oven to bake for fifteen minutes. Remove and send to the table in the same dish.

531. Poached Eggs, Créole

Prepare the eggs as per No. 106. Lay them on toasts and pour a hot Créole sauce, prepared as per No. 507, over them. Sprinkle half teaspoon chopped parsley over all and serve.

DINNER

Oysters (18)
Radishes (58) Caviare (59)
Bisque of Crabs
Broiled Pompano, Tartare Sauce
Potatoes, Savoyarde
Beef Braisé, à la Mode Broiled Devilled Lobster (158)
Roast Turkey, Cranberry Sauce (67)
Watercress Salad (419)
Hanover Pudding

532. Bisque of Soft-Shell Crabs

Heat in a saucepan one ounce melted butter, add half a sliced carrot, half a sliced onion, one branch sliced celery and two branches parsley; stir well and cook for fifteen minutes, mixing lightly occasionally.

Pound to a pulp in a mortar eight live, thoroughly washed soft-shell crabs and add to the pan; stir well and slowly cook for ten minutes; then add two and a half ounces flour. Briskly stir and heat for five minutes; pour in one and a half quarts hot milk and briskly whisk for two minutes. Season with a light tablespoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Mix well and let slowly boil for twenty minutes; then add three egg yolks diluted with two gills cream; briskly stir again for two minutes, without boiling. Strain through a cheesecloth into a hot soup tureen and serve with bread croutons (No. 23) separately.

532A. Broiled Pompano, Tartare Sauce

Prepare and finish the pompano exactly the same as per No. 228 and serve with a tartare sauce (No. 48) in a bowl separately in place of the maître d'hôtel.

533. Potatoes, Savoyarde

Peel, wash and slice four quite large, sound potatoes and place in an earthen dish. Season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg, adding one tablespoon grated Swiss cheese. Moisten with sufficient hot milk to cover them, gently mix with a fork, sprinkle one tablespoon bread crumbs over and set to bake in a hot oven for forty-five minutes. Remove and serve in the same dish.

534. Beef à la Mode

Procure a three-pound piece tender rump of beef, nicely trim all around and insert a few thin strips larding pork. Place the meat in a basin, season with a tablespoon salt and half teaspoon pepper, adding one gill vinegar, one gill claret, one bay leaf, a saltspoon thyme and a sliced onion. Let them marinade for four hours, turning over once in a while. Take up the beef, drain well, place in a saucepan with one ounce butter and let brown until a nice colour. Then place it on a hot dish.

Add one ounce flour to the butter of the pan, briskly stir and let get a nice brown; add the marinade liquor, with one gill tomato sauce (No. 16) and one gill demi-glace (No. 122). Mix well and let come to a

boil. Skim all the fat from the surface of the sauce; place the beef in the sauce, add two scooped carrots—in Parisian potato shape—twelve very small sound onions, previously browned in half a tablespoon butter for two minutes, and a clove crushed garlic. Cover the pan and place in a hot oven to braisé for two hours. Remove, dress the beef on a hot dish, carefully skim the fat from the gravy, arrange the carrots and onions in groups around the dish, strain the sauce over the beef and serve.

535. Hanover Pudding

Place in a bowl two ounces good butter, beat it with a wooden spoon for five minutes, then add, little by little, two egg yolks and a whole egg and briskly stir with a wooden spoon for five minutes; add two tablespoons flour, three tablespoons granulated sugar, three tablespoons finely chopped, candied lemon peels, one tablespoon orange essence, one saltspoon salt, one ounce picked currants, two ounces bread crumbs and one gill cold milk. Mix well with a skimmer for a minute. Lightly butter and flour six individual pudding moulds; fill them with the preparation, place the moulds in a tin and pour boiling water up to half their height. Set the pan in the oven for thirty minutes. Remove, unmould and serve a claret wine Sabayon (No. 587) separately.

Saturday, Fourth Week of January

BREAKFAST

Baked Pears (216)
Hominy (45)
Fried Eggs with Bacon, Country Style
Yarmouth Bloaters (311)
Fried Pork Chops, with Onions
Sautée Potatoes (135)
Indian Cakes

536. Fried Eggs with Bacon, Country Style

Place two thin slices bacon in a small frying pan with half a teaspoon butter and fry for two minutes on each side. Carefully crack two fresh eggs in a saucer and gently slide them on top of the bacon; fry for half a minute, then place the pan in the oven for four minutes; remove, slide them on a hot dish and keep warm. Repeat the same operation for five more in a similar way and serve.

537. Pork Chops, with Onions

Season six nicely pared pork chops all over with a teaspoon salt and half teaspoon white pepper.

Heat in a frying pan a tablespoon good lard; lay in the chops, one beside another, and fry for six minutes on each side. Dress on a hot dish and serve with fried onions, prepared as per No. 111, on top of the chops.

537A. Indian Cakes

Make a flannel rice cake preparation, as per No. 221, mixing while beating the batter half teaspoon curry powder, and proceed the same way.

LUNCHEON

Canapé, Lorenzo
Hashed Turkey on Toast
Carrots and Peas, Française
Pommes, Méringue

538. Canapé, Lorenzo

Cut out from a loaf of sandwich bread six slices half inch thick, trim them to circular shape, three inches in diameter. Toast them to a nice light colour.

Prepare a crab forcemeat, as per No. 10, then equally divide and arrange it on top of the canapés in dome form. Knead well together in a bowl two ounces grated Parmesan cheese with one and a half ounces of butter. Season with a saltspoon cayenne pepper and a saltspoon grated nutmeg, then mask the crab meat all around with this. Place the canapés on a tin and bake in the oven for ten minutes, or until a nice golden colour. Remove and serve.

539. Turkey Hash on Toast

Pick off all the meat from the turkey left over from yesterday and mince it into small dice pieces. Heat in a saucepan one tablespoon butter, adding one finely chopped green pepper, and cook for five minutes; then add two tablespoons flour; briskly stir, moisten with one and a half gills hot milk and one gill cold cream; briskly whisk it up, and as soon as it comes to a boil add the turkey. Season with a teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg. Mix well with a wooden spoon and cook for ten minutes, occasionally mixing meanwhile. Equally divide the hash on six freshly prepared toasts and serve.

540. Carrots and Peas, Française

Scrape, pare and thoroughly clean eight of the smallest carrots obtainable; then slice them into quarter-of-an-inch thick pieces, and place in a saucepan with two branches parsley, two very small onions, half teaspoon salt, two saltspoons white pepper, a teaspoon sugar, half ounce butter and half pint white broth or hot water. Mix well and let gently cook for five minutes on the range; then place the pan in the oven for twenty-five minutes. Remove, take up the onions and parsley, add half pint cooked, hot, green peas, with half ounce good butter; gently mix while heating for half minute. Pour into a hot dish, sprinkle a teaspoon chopped parsley over and serve.

541. Apple Méringue

Peel and core six small, sound apples. Have in a saucepan one quart water with four ounces granulated sugar and half stick vanilla and boil for five minutes; then add the apples and gently cook for twenty minutes. Remove the apples with a skimmer, take up the vanilla, arrange the apples on a baking dish, decorate the top and all around the apples with a méringue, as per No. 542; sprinkle a tablespoon powdered

sugar over all, set the dish in the oven and bake until of a nice golden colour, or about ten minutes. Remove and serve.

542. Méringue, Française

Carefully break four cold, fresh eggs; place the whites in a clean copper basin, lay the basin on the ice and with a thin wire whisk beat them up to a stiff froth; add a teaspoon vanilla essence and two ounces fine sugar. Carefully mix with a skimmer all over, but principally at the bottom, and use as required. This méringue should only be made at the last moment before using.

DINNER

Olives Anchovies (141)
Consommé, Brunoise
Codfish, Provençale Potatoes, Noisette (321)
Cotelettes of Venison, Sauce Poivrade
Cucumbers Sautés, Lyonnaise
Roast Beef (126) Salad, Romaine (214)
Pudding, Geraldina

543. Consommé, Brunoise

Strain a consommé, prepared as per No. 52, into another saucepan and keep warm.

Have one medium red carrot, one medium turnip, one small white onion, two leeks and two branches celery. Cut all these vegetables in exceedingly small dice-pieces and place in a small saucepan with a teaspoon salt, one teaspoon sugar, two gills hot water and half ounce butter. Mix well with a wooden spoon; cover the vegetables with a piece of lightly buttered paper, cover the pan, boil for five minutes on the range, then place in the oven to braisé for thirty minutes. Remove, lift up the paper and add all the vegetables to the consommé, with three tablespoons boiled and well-drained rice and two tablespoons fresh peas; boil on the range for five minutes. Skim the fat from the surface of the consommé, pour into a hot soup tureen and serve.

544. Codfish, Provençale

Procure three very fresh codfish steaks three-quarters of an inch thick. Season with a teaspoon salt and half teaspoon white pepper. Place in a frying pan with one tablespoon melted butter, half gill white wine, two gills hot broth or hot water, six finely chopped, sound shallots, one tablespoon chopped parsley and a bean sound, chopped garlic.

Cover the pan with a piece of buttered paper and let slowly boil for twenty minutes. Lift up the paper, place the fish on a hot dish and keep warm.

Heat in a saucepan one tablespoon smelted butter, add one tablespoon flour, briskly stir, then add the gravy of the fish, stir well for a minute; dilute one egg yolk in two tablespoons cold milk and add it to the sauce; briskly whisk up for one minute. Squeeze in the juice of half a sound lemon, mix a little, then pour the sauce over the fish and serve.

545. Cotelettes of Venison, Sauce Poivrade

Trim, flatten and season with a teaspoon salt and half teaspoon paprika six fine venison chops.

Heat one and a half tablespoons good melted lard in a saucepan, lay the chops in the pan, one beside another, and fry five minutes on each side. Dress on a hot dish. Pour a hot Poivrade sauce over the chops and serve.

546. Sauce Poivrade

Finely chop a medium-sized white onion, one carrot, and fry in a saucepan with a level tablespoon butter to a nice golden colour, then add half ounce finely minced raw ham, one saltspoon thyme, half sprig bay leaf, one saltspoon marjoram, three cloves and a teaspoon freshly crushed black peppers. Moisten with half gill tarragon vinegar, one gill hot broth (No. 701) or water and reduce to one half the quantity. Then add one gill demi-glace (No. 122) and a saltspoon cayenne pepper; gently stir for one minute, then reduce for five minutes. Strain through a cheesecloth into a saucebowl and use as required.

547. Cucumbers Sautés, Lyonnaise

Heat in a frying pan one and a half tablespoons melted butter; add a medium sliced white onion; stir well while browning for two minutes, then add two large, peeled and sliced fresh cucumbers. Season with half teaspoon salt and two saltspoons white pepper; toss gently and briskly cook for five minutes, frequently tossing meanwhile; then pour in a tablespoon vinegar, adding a teaspoon freshly chopped parsley; toss them well again while cooking for half a minute. Dress on a hot dish and serve.

548. Pudding, Geraldina

Pound in a mortar to a pulp three ounces sweet, peeled almonds and two beans peeled bitter almonds. Place the paste in a saucepan with one pint cold milk and boil for ten minutes. Have in another saucepan four tablespoons rice flour and drop in, little by little, the boiling milk right on top of the flour, sharply mixing continually while adding it. Now add one ounce good butter and continue to mix with a wooden spoon for five minutes, keeping it on the range. Remove the pan on a table, add two ounces powdered sugar, one teaspoon vanilla essence, two egg yolks and a tablespoon cold cream; briskly mix the whole well together with a skimmer for two minutes. Beat up the whites of the two eggs to a stiff froth, add to the preparation and gently mix with the skimmer for one minute.

Lightly butter a quart pudding mould, pour the preparation into the mould, place it in a saucepan, pour in boiling water up to half the height of the mould, and place it in the oven to steam for forty minutes. Remove, unmould on a hot dish. Pour a hot apricot sauce over the pudding and serve.

549. Apricot Sauce

Press through a sieve a pint fine canned apricots with their liquor; then place in a saucepan on the fire, with half teaspoon vanilla essence, one tablespoon maraschino and one tablespoon Swiss kirsch. Mix well and gently heat for five minutes, being very careful not to let it boil; then it will be ready to use.

(Always place syrups from canned fruits in stone jars and utilise for seasoning, etc.)

Sunday, Fifth Week of January

BREAKFAST

Stewed Prunes (1)
Cracked Wheat (656)
Eggs Cocotte, with Tomato Sauce
Fish Cakes (5)
Broiled Lamb Chops, with Bacon (219)
Hashed Potatoes, Sautées (50)
Buckwheat Cakes (330)

550. Eggs Cocotte, with Tomato Sauce

Pour two tablespoons tomato sauce (No. 16) in an egg cocotte dish. Carefully crack in two fresh eggs. Season with half saltspoon salt and one-quarter saltspoon white pepper. Spread a teaspoon cold cream over the eggs; then prepare five other cocottes the same as the first. Place them in a tin and set in the oven for six minutes. Remove and send to the table.

LUNCHEON

Mutton Broth in Cups
Curried Shrimp
Beef Croquettes, Piquante Sauce
Jerusalem Artichokes, Persillade
French Pancakes, au Curaçao

551. Mutton Broth in Cups

Chop up very finely with a cleaver one pound and a half fresh neck of mutton, including the bones, and place in a saucepan with a medium sliced carrot, one ditto turnip, two ditto leeks, two branches chopped celery, two branches parsley, one sprig by a leaf, one clove and one saltspoon thyme; pour in two and a half quarts cold water, season with a tablespoon of salt, cover the pan and let slowly boil for one hour and fifteen minutes, being careful to skim off the fat every ten minutes Strain the broth through a napkin into six cups and serve.

552. Curried Shrimp

Place in a saucepan thirty-six good-sized cooked shrimp, with two tablespoons of sherry. Cover the pan and let steam on the range for five minutes. Then pour in a hot curry sauce, prepared as per No. 54,

lightly mix and heat for two minutes, without boiling, and serve in a hot soup tureen.

553. Beef Croquettes, Piquante Sauce

Mince very finely all the lean beef left over from yesterday. Place it in a bowl and add half the quantity of bread crumbs. Chop very finely one medium white onion, place it in a saucepan with a teaspoon melted butter and lightly brown for six minutes; add it to the beef, with a tablespoon fresh chopped parsley and one bean chopped garlic. Season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Crack in two raw eggs and add one gill cream. Sharply mix with a wooden spoon for five minutes. Divide the preparation into twelve equal parts, roll them in flour, giving them nice croquette forms.

Heat in a large frying pan three tablespoons melted lard; place the croquettes in the pan, one beside another, and fry for four minutes on each side. Drain well and dress on a hot dish. Pour a hot piquante sauce over them, prepared as per No. 177, and serve.

554. Jerusalem Artichokes, Persillade

Peel and wash well eighteen good-sized Jerusalem artichokes; plunge them in a quart of boiling water with a teaspoon salt and boil for fifteen minutes. Drain on a sieve and place in a frying pan with a tablespoon melted butter. Season with a saltspoon salt and a saltspoon white pepper and cook them until a nice golden colour all over, turning them once in a while. Sprinkle a light teaspoon chopped parsley over, slightly toss and serve.

555. French Pancakes, au Curaçao

Prepare a French pancake batter, as per No. 17, adding two tablespoons curaçao to the preparation, and proceed to make the cakes exactly the same way.

DINNER

Oysters (18)
Celery (86) Olives
Gumbo Créole
Salmon Trout, au Bleu Potatoes, Château (208)
Poulet Sauté, Mrs. Doubleday
Filet of Beef, Larded, Bercy French Flageolets
Punch, Yvette
Roast Teal Duck, Currant Jelly Salad Escarole (100)
Glace, Romaine
Croquettes, Polonaise

556. Gumbo, Créole

Cut into small squares one green pepper, one medium white onion, two leeks, one ounce lean raw ham and two ounces lean raw veal. Place all in a saucepan on the fire with half ounce melted butter; stir well and let cook for six minutes. Moisten with three quarts hot water. Season

with two teaspoons salt, cover the pan and let slowly boil for twenty-five minutes. Skim the fat from the surface of the broth, add one tablespoon raw rice, cover the pan again and boil for twenty minutes. Then add twelve sound, good-sized, fresh, neatly trimmed okras, cut into pieces quarter of an inch thick, and two medium peeled red tomatoes cut into eight equal pieces each. Cover the pan and boil for thirty minutes longer. Skim off the fat, pour into a hot soup tureen and serve.

557. Salmon Trout, au Bleu

Procure three slices, three-quarters of an inch thick, of fresh salmon trout; place in a frying pan with half ounce good butter, half gill claret and one gill cold water. Season with a teaspoon salt and one saltspoon paprika, adding half a sliced onion and two branches parsley. Cover the fish with a sheet of buttered paper and place in the oven for thirty minutes. Remove, take off the paper, dress the fish on a hot dish with a folded napkin, decorate the dish with six pieces of lemon and parsley greens and serve with a Hollandaise sauce (No. 279) in a bowl separately.

558. Chicken Sauté, Mrs. Doubleday

Cut into six even pieces each two tender spring chickens of one and a quarter pounds each. Heat in a frying pan one and a half tablespoons melted butter and add the chicken. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Fry the chicken for five minutes on each side, or until a nice golden colour. Then add eight sound, finely chopped shallots; mix well, add one tablespoon flour, a gill and a half cold milk; half gill good sherry and one gill cream; mix well with a wooden spoon. Cover the pan and let briskly cook for fifteen minutes. Add twelve slices of canned mushrooms and twelve very thin slices of truffles; gently mix and cook for five minutes more. Dress on a hot dish, with six timbales of rice, prepared as per No. 521, around the chicken and serve.

559. Filet of Beef, Larded, Bercy

Have a filet of beef prepared and finished as per No. 144. Remove all the fat from the gravy of the filet; set the pan on the fire with contents; add half gill claret, half gill of tomato sauce (No. 16) and half gill demi-glace (No. 122). Mix well with a wooden spoon and let slowly cook for five minutes. Finely chop up one small onion and lightly brown it in a saucepan with half teaspoon melted butter for two minutes. Then strain the sauce through a Chinese strainer into this butter; lightly mix and boil for two minutes. After the filet has been dressed on the hot dish pour the sauce over and serve.

560. Punch, Yvette

Prepare a quart of lemon water ice, as per No. 376. While the punch is in the freezer pour in two tablespoons crème Yvette. If crème Yvette is not at hand any other kind of liquor can be substituted. Freeze and serve as per No. 376.

561. Roast Teal Duck, Currant Jelly

Pick, singe, draw, neatly wipe and truss two nice, fat Teal ducks. Place them in a small roasting pan and season with a teaspoon of salt; glaze them with half teaspoon melted butter. Place in the oven and roast for fifteen minutes, basting once in a while with their own gravy. Remove, untruss, dress on a hot dish, strain the gravy over the birds, and serve with six pieces fried hominy and currant jelly, separately.

562. Glace, Romaine

Prepare and finish a vanilla ice cream, as per No. 42, and just before taking it up from the freezer pour in two tablespoons Jamaica rum; mix well with wooden spoon and serve.

563. Croquettes, Polonaise

Place in a bowl two ounces granulated sugar with the whites of three eggs; briskly beat up with a wooden spoon for five minutes, then add one and a half ounces sifted flour, one and a half ounces dried chopped almonds, half teaspoon vanilla essence; mix well for two minutes. Lightly butter and flour a pastry pan; spread two tablespoons powdered sugar on a corner of the table, take up a tablespoon of the preparation and gently roll in the sugar to a croquette form; place it in the pastry pan and proceed to prepare the others in the same manner. When all are in the pan set it in the oven to bake for ten minutes, or until a nice golden colour. Remove and serve.

Monday, First Week of February

BREAKFAST

Oranges (104)
Pettijohn Food (170)
Shirred Eggs
Filets of Sole, Sauté, Meunière
Broiled Devilled Ham (451)
German Fried Potatoes (242)
Sweet-Corn Fritters

564. Shirred Eggs

Lightly butter six shirred-egg dishes with one tablespoon butter; carefully crack two fresh eggs into each dish. Season with a light teaspoon salt and three saltspoons white pepper, equally divided; then place the dishes in a moderate oven for five minutes. Remove from the oven and serve.

565. Filets of Sole, Sauté, Meunière

Procure a fine, fresh flounder of two and a half or three pounds. Remove the filets with a knife and neatly skin them. Cut each filet in two, crosswise. Place them on a plate; season with a teaspoon salt and half teaspoon white pepper and turn well in the seasoning.

Heat one and a half teaspoons melted butter in a frying pan, arrange the filets in the pan, one beside another, and gently fry for five minutes on each side. Lift them up with a skimmer and place on a hot dish. Sprinkle a teaspoon chopped parsley over, squeeze the juice of half a sound lemon over them; add half ounce butter to the pan in which the filets were cooked, heat well on the range until a nice brown colour, pour it over the fish and serve.

566. Sweet-Corn Fritters

Hash very finely a pint can well-drained sweet corn and place it in a bowl; add two tablespoons fine sugar, two saltspoons salt, one saltspoon grated nutmeg, a saltspoon ground cinnamon, half teaspoon baking powder, four tablespoons flour, two whole fresh eggs and one gill cold milk. Mix the whole well together for two minutes. Heat in a large black frying pan three tablespoons leaf lard; then drop the paste into the pan in six equal parts, keeping them apart from one another, and gently cook for five minutes on each side. Lift them up with a skimmer, drain well and serve.

LUNCHEON

Stuffed Devilled Clams
Beef Croquettes, with Asparagus Tips
• Green-Gage Tartlets

567. Stuffed Devilled Clams

Open twelve large, fresh clams and place them in a saucepan with their own liquor, adding half pint cold water, and boil for five minutes. Drain well, chop them up very finely and keep on a plate. Thoroughly clean six of the best half shells, finely chop up one medium white onion and place it in a small saucepan with one ounce butter and fry to a nice light colour, lightly stirring meanwhile. Add two tablespoons flour, stir well and heat for half minute; then add half pint of the clam liquor, mix well and boil for two minutes; add the chopped clams. Season with one saltspoon cayenne pepper, a saltspoon grated nutmeg, a teaspoon English mustard and a tablespoon Worcestershire sauce. Mix well and slowly cook for ten minutes; add one teaspoon chopped parsley and half bean finely chopped garlic; mix a little and cook for five minutes more. Then add four tablespoons bread crumbs and two egg yolks; mix thoroughly and cook for two minutes longer. Transfer the forcemeat into a bowl and let thoroughly cool off. Fill the six cleaned half shells with the preparation, nicely rounding the top of each. Spread evenly a devilled butter, prepared as per No. 11, over them. Place the shells in a baking tin, sprinkle a very little fresh bread crumbs over them; set in the oven to bake for ten minutes, or until they attain a good golden colour. Remove and serve.

568. Beef Croquettes with Asparagus Tips

Prepare six beef croquettes same as per No. 553. Open and thoroughly drain a pint of asparagus tips. Place them in a frying pan with

half ounce butter; season with half teaspoon salt, a saltspoon white pepper and half teaspoon sugar and toss them well while cooking for five minutes.

Arrange the croquettes on a hot dish, one overlapping another. Dress the asparagus around the croquettes, and serve with a gill of hot demi-glace (No. 122) around the asparagus.

569. Green-Gage Tartlets

Carefully split fifteen canned green gages and remove the stones. Have three ounces powdered sugar and one gill cold water in a saucepan and boil for five minutes; then add the green gages and cook for ten minutes. Place them in a bowl and proceed to prepare the tartlets as per No. 161.

DINNER

Radishes (58) Indian Relishes
Potage, Economique
Red Snapper, Mobile Potatoes, Hollandaise (26)
Boiled Capon, Oyster Sauce
Spinach with Eggs (399)
Roast Leg of Mutton with Jelly (522) Lettuce Salad (148)
Tapioca Pudding

570. Potage, Economique

Cut into julienne shape one medium-sized, cleaned red carrot, one medium, sound turnip, two leeks and two branches celery. Place them in a saucepan with half ounce clarified butter and gently brown for six minutes, occasionally mixing with a wooden spoon. Moisten with two quarts and a half of broth or hot water. Season with a teaspoon salt, half teaspoon white pepper and half teaspoon curry powder, adding three ounces salt pork and a few chicken bones or beef bones, if on hand. Cover the pan and let slowly boil for thirty minutes, being careful to skim the fat from the surface every ten minutes. Then add four tablespoons good raw rice and two ounces Italian spaghetti cut into pieces one inch long. Cover the pan again and continually boil for forty minutes more. Take the pan off the fire and place it on a table; remove all the bones and pork, skim off the fat, pour into a hot soup tureen and serve with six small slices of toasted French bread, separately.

571. Red Snapper, Mobile

Scale, clean, split through the back and remove the bones from a three-pound fresh red snapper. Heat two tablespoons oil in a large frying pan, add one finely minced green pepper, six small, sound, minced shallots and cook for two minutes, lightly stirring meanwhile; then add half teaspoon chopped parsley and half teaspoon chopped chives. Lay the fish on top; season with a teaspoon salt and a saltspoon Spanish saffron; pour in one gill tomato sauce (No. 16), one gill cream and six

heads sliced canned mushrooms. Cover the pan and boil for two minutes, then place the pan in the oven to bake for twenty minutes. Remove, dress the fish on a hot dish, pour all the contents of the pan over the fish and serve.

572. Boiled Capon, Oyster Sauce

Singe, cut off the head and feet, draw, wipe, dry and truss a fine five-pound capon. Place it in a large saucepan with one and a half gallons cold water, and as soon as it comes to a boil season with a tablespoon salt, half teaspoon white pepper, adding one sliced carrot, one sliced onion, one small sliced turnip. Tie in a bunch two branches celery, two branches parsley and two leeks and add to the pan; add also two cloves, one bay leaf and a saltspoon thyme. Cover the pan and let gently boil for one and a half hours. Remove, dress the capon on a hot dish, untruss; suppress all the broth from the inside of the capon, dress the capon on a hot dish and serve with an oyster sauce, prepared as per No. 573, in a separate saucebowl.

Strain the broth of the capon in a stone jar, let cool off, and keep it till to-morrow.

573. Oyster Sauce

Plunge thirty freshly opened Bluepoint oysters into a saucepan with their liquor and one gill cold water; place on the fire, and as soon as it comes to a boil skim the scum from the surface. Mix in another saucepan two tablespoons melted butter with two tablespoons flour; strain the broth of the oysters into this saucepan and add one gill cold milk. Season with half teaspoon salt and a saltspoon cayenne pepper. Mix well with a whisk for one minute, and as soon as it boils add the oysters. Boil for two minutes and the sauce is ready for use.

574. Tapioca Pudding

A pint milk, two and a half ounces tapioca, two ounces fine sugar, one and a half ounces butter, four egg yolks, the whites of four eggs whipped up to a froth, the zest of the rind of a sound lemon, one teaspoon vanilla essence and half saltspoon salt.

Place the milk, vanilla, lemon, salt and sugar in a saucepan, set the pan on the fire and as soon as it comes to a boil gently dredge in the tapioca, continually mixing with a wooden spoon meanwhile; then slowly cook for ten minutes, being careful to stir every minute. Remove from the fire, add the egg yolks, one by one, briskly mixing continually; then add the whipped-up whites, and gently mix with a skimmer for one minute.

Lightly butter and flour six individual pudding moulds, fill them with the preparation, place in a pastry tin, pour boiling water in the pan up to half the height of the moulds, and set the pan in the oven to cook for twenty minutes. Remove, unmould on a large dish; pour a Sabayon sauce, prepared as per No. 102, over the puddings and serve very hot.

Tuesday, First Week of February

BREAKFAST

Baked Apples (44)
Farina (74)
Scrambled Eggs, with Cream
Boiled Findon Haddock
Beefsteak, Maître d'Hôtel (6) French Fried Potatoes (8)
Lemon Cakes

575. Scrambled Eggs, with Cream

Prepare the same amount of scrambled eggs exactly the same as per No. 193, but adding half gill cream in place of the milk just before beating up the eggs in the bowl.

576. Boiled Findon Haddock

Procure two pounds thick Findon haddock; remove all the bones and skin and boil in a saucepan with two quarts water for ten minutes. Remove from the water, drain well, dress on a hot dish with a napkin, decorate the dish with six pieces lemon and parsley greens, and serve with a little hot, melted butter, separately.

577. Lemon Cakes

Crack four eggs into a small copper basin, add two ounces granulated sugar and the grated rind of one sound lemon and briskly whisk up for ten minutes; add three ounces sifted flour, gently mix with a skimmer for half minute, then add a saltspoon baking powder, one gill cream and one tablespoon melted butter; gently mix again with the skimmer for half minute. Lightly butter a small pastry pan, drop the preparation into the tin and set in the oven to bake for fifteen minutes. Remove, turn it on a table, divide into six equal parts and serve.

LUNCHEON

Chicken Broth
Fried Oysters, Horley
Curry, Darjeel
Soufflé of Raspberry

578. Chicken Broth

Thoroughly wash in cold water and drain two pounds fresh chicken bones. Chop very finely, then place in a saucepan with three quarts cold water. Set the pan on the fire. Season with one and a half teaspoons salt and half teaspoon white pepper; as soon as it comes to a boil skim off the scum from the surface. Add one sliced carrot, one sliced onion, two sliced leeks, two branches celery, two branches parsley, one bay leaf, one clove and a sprig thyme. Cover the pan and let gently simmer for one hour and a half. Skim the fat from the surface, strain it through a cheesecloth into six cups and serve.

N. B. As you have the capon broth left over from yesterday, use it in place of the water, but do not season again.

579. Fried Oysters, Horley

Prepare a small quantity of batter for fritters, as per No. 245. Have thirty-six large, freshly opened oysters; drain well and plunge half of them in the batter; lift with the fingers, one by one, and plunge in boiling fat and fry for seven minutes, or until a nice golden colour. Lift up with a skimmer, thoroughly drain on a cloth, trim off the superfluous adherings, dress on a hot dish with a folded napkin and keep warm. Proceed to prepare the other half in the same way, and serve with a saucebowl (one gill) of hot tomato sauce (No. 16) separately.

580. Kabob, Mutton Curry, Darjeel

Cut into one-inch-square pieces one and a quarter pounds lean raw mutton. Melt one tablespoon butter in a saucepan; add the mutton and gently brown it for ten minutes; add two light tablespoons flour, one finely chopped onion, two finely chopped shallots, one bean crushed garlic, one small turnip cut into small dices, one sound cored apple cut the same way, one seedless, finely chopped green pepper, one finely chopped chili, one good-sized, ripe, seedless, finely chopped tomato, and half tablespoon curry powder.

Mix the whole well together while browning for six minutes. Moisten with a pint white broth or hot water. Season with half tablespoon salt, half saltspoon cayenne pepper, one saltspoon grated nutmeg, adding one piece lemon rind. Mix all well together and let cook gently for forty-five minutes, lightly mixing once in a while. Remove the lemon rind; dress half pound hot boiled rice, prepared as per No. 490, on a hot dish in crown form. Pour the curry into the centre, sprinkle a little fine chopped parsley over and serve with chutney.

581. Soufflé of Raspberry

Place two gills raspberry jelly in a bowl with two ounces sugar and half teaspoon orange essence. Mix the whole together for five minutes with a wooden spoon, then add the yolks of two eggs; mix again for two minutes more, add five egg whites, beaten up to a stiff froth; gently mix with a skimmer for one minute. Pour the preparation into a soufflé dish and set in the oven to bake for twenty minutes. Remove, sprinkle a little powdered sugar over and immediately send to the table.

DINNER

Olives Lyon Sausage
Cream of Celery
Broiled Fresh Mackerel (388) Sliced Cucumbers (340)
Noix of Veal, Braisée, Fermière
Roast Grouse with Jelly (167) Chicory Salad (38)
Almond Ice Cream (149)
Gateau, Lyonnaise

582. Lyon Sausage

Procure a small Lyon sausage. Remove the silver paper from about a quarter of the length of the sausage. Remove the tip, then

with a sharp knife cut off twelve very thin equal slices, remove the skin from the slices, dress on a hors-d'œuvres dish, decorate the dish with a little parsley greens and serve. (Always keep the remaining sausage in a cool place.)

583. Cream of Celery

Trim off all the green parts of three heads of celery. Cut them up in very small pieces, then thoroughly wash in fresh water and drain well on a sieve. Place the celery in a medium-sized pan with half sliced carrot, two sliced leeks and one medium, sliced white onion. Moisten with two quarts cold water. Season with a light tablespoon salt and a teaspoon white pepper; if any chicken or veal bones are at hand add them to the saucepan. Cover the pan and let boil rather slowly for forty-five minutes; strain the broth into a basin and keep hot.

Place all ingredients except the bones in a mortar and pound to a paste, then add to the strained broth. Heat one ounce melted butter in a saucepan, pour in two and a half ounces sifted flour, briskly stir with a wooden spoon for two minutes; then drop in the celery broth, mix lightly while cooking for five minutes; add a pint good hot milk, one gill cream, half ounce good butter and one saltspoon grated nutmeg; mix well with a wooden spoon until it comes to a boiling point, then add one gill cream. Mix well while heating for two minutes, but do not allow to boil again. Pass the cream through a small sieve, then through a Chinese strainer into a hot soup tureen and serve.

584. Noix of Veal, Braisée, Fermière

Procure a three-pound piece of the round part of veal. Heat in a saucepan three tablespoons good melted lard, add the veal and cook it for five minutes on each side, or until a nice golden colour. Take up the veal and keep on a plate. Add three tablespoons flour to the pan, briskly stir with a wooden spoon; then pour in one gill claret, half pint white broth (No. 701), one and a half gills tomato sauce (No. 16) and one and a half gills demi-glace (No. 122); then place the veal in. Season with a teaspoon salt, half teaspoon white pepper, and as soon as it begins to boil, add two carrots cut into half-inch squares.

Tie up in a bunch two branches celery, two leeks, three branches parsley, two cloves, one sprig bay leaf and add it to the pan with one sound bean garlic. Cover the pan and set in a hot oven for one hour. Remove it from the oven, dress the veal on a hot dish, remove the bunch of herbs and garlic. Arrange the carrots on one side of the dish and a half pint can hot green peas on the other side. Reduce the gravy to half the quantity on the fire, skim the fat from the surface, then strain it over the veal and send to the table.

585. Gateau, Lyonnaise

Plunge three ounces sweet almonds and two beans bitter almonds in boiling water for five minutes. Drain, peel and pound them in a mortar to a paste with the white of one egg. Remove and place in a

bowl; add two tablespoons Jamaica rum and two ounces granulated sugar; briskly stir with a wooden spoon for five minutes, then add one raw egg; mix well for one minute, then add one egg yolk; mix again, then add another; mix for one minute longer; dredge in two ounces sifted flour, gently mix with a skimmer for one minute. Beat up to a stiff froth the whites of the two eggs, carefully mix again with the skimmer for half minute.

Lightly butter a large dome-shaped mould; place the preparation in the mould, then set in a moderate oven to bake for twenty-five minutes. Remove, let cool off; unmould the cake and cut it into half-inch slices, crosswise. Spread a tablespoon crême Frangipani (No. 586) over each slice; carefully arrange the slices on top of one another, giving the original cake form. Place the cake on a cold dish with a folded napkin; decorate with whipped cream (No. 337) and serve with a claret Sabayon sauce (No. 587) in a separate saucebowl.

586. Crème Frangipani Vanillé

Place in a small saucepan four egg yolks and the white of one; add one and a half ounces flour, one and a half ounces fine sugar; briskly stir with a whisk for five minutes, then dilute with three-quarters of a pint good fresh milk, adding one ounce butter, half stick vanilla and half saltspoon salt. Set the pan on the corner of the range and continually stir for ten minutes; remove the vanilla bean. Brown to a nice golden colour an ounce butter and add it to the preparation; mix well for one minute. Transfer to a bowl and use when cold.

587. Claret Sabayon

Place in a basin two egg yolks and the white of one, two ounces fine sugar, the zest of the rind of quarter of a sound lemon and one and a half gills claret. Stir briskly with a whisk for five minutes, then strain it through a napkin into a saucepan; set the pan on the fire and stir continually until it is hot, but do not allow to boil. Remove and serve as directed.

Wednesday, First Week of February

BREAKFAST

Stewed Rhubarb (73)
Quaker Oats (105)
Omelette with Smoked Beef
Broiled Smelts, Maître d'Hôtel
Country Sausages (134)
Griddle Cakes (9)

588. Omelette with Smoked Beef

Mince very finely two ounces smoked beef and place in a saucepan with a pint cold water and boil for five minutes. Drain well on a sieve. Heat one tablespoon melted butter in a small saucepan, adding one

tablespoon flour, and stir well while cooking for one minute; then pour in two gills hot milk. Season with two tablespoons salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg; thoroughly mix, then add the drained beef, stir well and cook for five minutes, mixing occasionally.

Prepare an omelette same as per No. 75, and just before folding up the two sides of the omelette place half the prepared beef—but no sauce—right in the centre of the omelette, fold up, turn on a hot dish and arrange the beef and sauce around the omelette. Sprinkle a little chopped parsley over and serve.

589. Broiled Smelts, Maître d'Hôtel

Thoroughly wipe dry twelve very fresh, good-sized smelts. Have a tablespoon oil on a plate with half teaspoon salt and one saltspoon paprika; mix all well, then gently roll the smelts in the seasoning. Arrange on a double broiler and broil on a brisk fire for five minutes on each side. Remove, dress on a hot dish; spread a maître d'hôtel butter, prepared as per No. 7, over them, decorate the dish with parsley greens and six pieces of lemon and serve.

LUNCHEON

Oyster Pot Pie
Calf's Head, Vinaigrette
Potatoes, Bernoise
Mille Feuilles

590. Oyster Pot Pie

Place thirty-six good-sized, freshly opened oysters with their liquor and two gills water in a saucepan. Season with a teaspoon salt and two saltspoons white pepper and boil for five minutes. Heat in another saucepan two tablespoons melted butter, add three tablespoons flour, briskly stir, then pour in two gills of oyster broth and two gills hot milk. Season with half teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg; thoroughly mix, then boil for five minutes. Drain the oysters on a sieve and add to the same; stir briskly, then shift the pan on the corner of the range. Cut two ounces very lean bacon into quarter-of-an-inch-square pieces and fry in a small frying pan with a teaspoon butter for five minutes; drain and add to the oysters. Mix well, then boil for one minute. Pour the whole into a deep baking dish. Roll out on a lightly floured table a quarter pound of pie paste, prepared as per No. 117, exceedingly thin. Egg the edges of the pie dish, then cover the dish with the paste. Carefully press the paste all around the edges, trim well; make four very small incisions on top of the paste, lightly egg the surface, then set the dish in a moderate oven to bake for fifteen minutes, or until a nice golden colour. Remove and serve.

591. How to Cook a Calf's Head

Plunge a small, fresh, white calf's head into plenty of hot water for one minute; take it up, sharply and carefully rub it all over with a coarse

towel so as to remove all remaining hairs; scrape both ears, then with a sharp knife carefully cut the flesh, starting from the centre of the head right down to the nostrils. Then bone it from top to base on both sides; remove the tongue, place the meat with the tongue in a saucepan with two quarts cold water and boil for five minutes. Drain and let cool. Trim off the white skin from the tongue and cheeks and cut the meat into twelve as nearly equal pieces as possible. Have in a stewpan two ounces flour, three pints cold water, one gill vinegar, half bunch parsley, two carrots cut in quarters, and one sliced white onion. Mix well with a wooden spoon for five minutes. Season with a tablespoon salt and half teaspoon white pepper. Cover the pan and slowly boil for two hours. Remove from the fire, lift up the pieces and drain on a cloth. Crack the frontal bone of the head open, carefully remove the brain and place it in cold water for five minutes; lift it up, and neatly remove all the skin, etc., adhering to it. Have a pint boiling water with a teaspoon salt and half gill vinegar in a saucepan; drop in the brain and boil for ten minutes; drain well and use as directed.

591A. Calf's Head Vinaigrette

Have a large hot dish with a folded napkin over it. Dress the ears, one at each end of the dish, then place the pieces in the centre, one overlapping another. Cut the tongue into six equal pieces, crosswise, and arrange on the sides of the dish; place the brain in the centre of the crown, decorate with parsley greens all around and serve with a vinaigrette sauce (No. 592) in a saucebowl separately.

592. Sauce, Vinaigrette

Chop up very finely half small, sound, white onion, two medium, sound pickles, one tablespoon capers, two branches fresh parsley, six branches chives, two branches chervil and half a cold, hard-boiled egg. Place all these ingredients in a bowl. Season with two saltspoons salt, one good saltspoon white pepper, quarter gill tarragon vinegar and three quarters of a gill sweet oil. Thoroughly mix with a whisk for two minutes and serve in a saucebowl separately.

593. Potatoes, Bernoise

Peel and cut into half-inch squares six very sound, medium-sized, dry potatoes, wash thoroughly, and plunge into a pint boiling water with half teaspoon salt and boil for ten minutes. Drain on a sieve, then heat in a frying pan two tablespoons melted lard; add the potatoes and gently brown for ten minutes, frequently tossing meanwhile. Remove all the fat from the bottom of the pan, then dredge half teaspoon salt over them, add one teaspoon chopped parsley and half clove very finely chopped garlic; brown for a minute and a half, tossing gently meanwhile. Dress on a hot dish and serve.

594. Mille Feuilles

Roll out on a lightly floured table half pound feuilletage, as per No. 756, as thin as possible; then with a round pastry cutter three inches

in diameter cut out eighteen pieces. Lay them on a lightly buttered pastry pan. Make a few small incisions with a fork on top of each, lightly wet with the white of an egg by means of a hair pastry brush; then spread half teaspoon powdered sugar over each; let rest for half hour. Set the pan in a hot oven to bake for ten minutes. Remove and let cool off. Spread half teaspoon apricot jelly over six pieces; spread half teaspoon Frangipani cream over six more pieces; then half teaspoon raspberry jam over the remaining six pieces. Take three pieces, one of each kind, and arrange evenly, one on top of another; decorate with a little whipped cream and proceed the same with the rest. Arrange the six mille feuilles on a dish with a folded napkin. Sprinkle a little powdered sugar over and serve.

DINNER

Celery (86) Olives
Consommé, Celestine
Striped Bass, Caper Sauce
Potatoes, Dauphine (415)
Squabs, à l'Estouffade
Roast Beef (126)
Salad, Doucette (189)
Cherry Pudding

595. Consommé, Celestine

Strain into another saucepan a consommé prepared as per No. 52 and keep hot.

Place in a bowl one and a half ounces sifted flour; add two raw eggs and one and a half gills cold milk. Season with a saltspoon salt; briskly mix with a whisk for five minutes. Then pass the preparation through a strainer into another bowl.

Heat in a large frying pan half tablespoon melted butter, drop in four tablespoons of the preparation, well spread all over the pan, and cook for two minutes on each side; turn the pancake on a large dish and keep warm; then proceed the same with the rest of the paste. Cut the pancakes into thin julienne-shaped strips and drop them into the consommé; boil for five minutes, pour into a hot soup tureen and serve.

596. Striped Bass, Caper Sauce

Thoroughly wipe two fine, fresh striped bass of one and a half pounds each. Place them in a sautoire with a teaspoon salt, half teaspoon white pepper, half gill white wine, one gill hot water and half ounce butter. Cover the fish with a sheet of lightly buttered paper and let boil for five minutes; then set the pan in the oven to bake for fifteen minutes. Remove and keep hot.

Heat one tablespoon butter in a small saucepan, add two tablespoons flour; stir well while heating for a minute, then pour in the liquor of the fish with three-quarters of a gill hot milk; mix well until it comes to a boil, then add two tablespoons capers; mix well and boil for one minute. Dilute one egg yolk in a tablespoon cold milk and add to the sauce; mix well for half minute without boiling. Dress the bass on a hot dish, pour the sauce over and serve.

597. Squabs, à l'Estouffade

Singe, draw, wipe and truss six fat squabs. Place them in an earthen coccotte dish, one beside another. Season with a teaspoon salt and half teaspoon white pepper. Glaze the breasts with a very little melted butter. Set in the oven to roast for fifteen minutes, turning over once in a while and occasionally basting with their own gravy. With a small Parisian potato scoop dig out all you can from two medium, red carrots, and two medium, sound, raw, peeled potatoes and keep separately. Place the carrots in a small saucepan with half ounce melted butter, adding one gill cold water. Season with two saltspoons salt and a saltspoon white pepper and boil for five minutes; then set the pan in the oven to braisé for fifteen minutes. Remove and keep warm till required. Plunge the potatoes into boiling fat and fry for five minutes. Thoroughly drain, sprinkle half a teaspoon salt over them and keep in a hot place. Prepare the same amount glazed onions, exactly as per No. 125, and also keep separately. Chop up very finely four sound shallots and place all around the squabs; then place the glazed onions in the centre of the squabs and arrange the carrots and potatoes, alternately, around. Pour one gill hot demi-glace (No. 122), on the breasts of the squabs; tightly cover the cocottiere and place it in the oven for fifteen minutes. Remove and send to the table without uncovering.

598. Cherry Pudding

Cut into dice pieces four ounces sandwich bread and place it in a bowl; add two gills lukewarm milk, mix well; then press the bread between the hands to suppress the milk. Replace the bread in the same bowl with one ounce good butter, a saltspoon salt, three whole eggs, three ounces candied cherries cut in quarters, one teaspoon vanilla essence and four tablespoons cream; mix all well together with a wooden spoon for five minutes.

Lightly butter six individual pudding moulds, sprinkle their interior with a little flour, then fill with the preparation. Place them in a pastry tin with hot water up to half their height and set in moderate oven for twenty minutes. Remove, unmould on a hot dish, pour a vanilla Sabayon (No. 102) over and send to the table.

Thursday, First Week of February

BREAKFAST

Grape Fruit (130)
Wheaten Grits (131)
Fried Eggs, Finnoise
Kippered Herrings (153)
Chicken Livers en Brochette Saratoga Potatoes (156)
English Muffins (528)

599. Fried Eggs, Finnoise

Finely chop one medium, green pepper and place it in a saucepan with one tablespoon melted butter and gently cook for two minutes

without browning; then add two gills hot tomato sauce (No.16); lightly stir and let reduce to half; add half ounce good butter, bit by bit; stir till the butter is thoroughly melted, then shift the pan to the corner of the range.

Prepare twelve fried eggs as per No. 154. After the eggs have been dressed on the dish pour the above sauce over and serve.

600. Chicken Livers en Brochette

Remove the galls from twelve fine, fresh chicken livers and neatly wipe them all over with a clean towel. Cut each liver in half and place on a plate. Season with half teaspoon salt and half teaspoon white pepper; turn them well in the seasoning. Cut twenty-four small, thin pieces lean bacon of about the same size as the livers; then arrange on six skewers "brochettes" alternately. Pour a tablespoon oil on the same plate as the seasoning; roll the livers in the oil, then lightly roll in fresh bread crumbs; place on a double broiler and broil on a brisk fire for eight minutes on each side. Remove, dress on a hot dish over six freshly prepared toasts. Spread a little maître d'hôtel butter (No.7) over them and serve.

LUNCHEON

Tomato Broth (2059)
Fried Scallops (175), Tartare Sauce (48)
Broiled Devilled Roast Beef
Baked Potatoes
Macédoine Tartlets

600A. Fried Scallops, Tartare Sauce

Prepare the same amount fried scallops exactly the same as per No. 175 and serve with a tartare sauce as per No. 48 in a saucebowl separately.

601. Broiled Devilled Roast Beef

Cut into thin slices all the roast beef left over from yesterday. Have a devilled butter, prepared as per No. 11; spread a very little of the butter on both sides of each slice of beef, gently roll in bread crumbs, arrange on a double broiler and broil on a brisk fire for two minutes on each side. Remove, dress on a hot dish and serve.

601A. Baked Potatoes

Neatly wipe and place six good-sized, sound, unpeeled raw potatoes on a tin plate and set in a brisk oven to bake for forty-five minutes, taking care to turn them over once in a while. Remove and serve.

602. Macédoine Tartlets

Lightly butter six individual tartlet moulds. Roll out very thin on lightly floured table half pound pie paste, prepared as per No. 117. Cut out six round pieces of equal size, half an inch larger in diameter than the moulds. Nicely arrange the paste in the moulds, pressing well around the edges, then fill them with white beans (dried); place

them in a tin and bake in the oven for ten minutes. Remove, let cool off, remove the beans and detach the tartlets from the moulds.

Cut into small pieces one sound, peeled and seeded apple, one sound, peeled and seeded orange, six strawberries, twelve stewed canned cherries, one peach and two plums; place in a bowl with three tablespoons currant jelly, one tablespoon good maraschino and two tablespoons fine sugar; mix well with a wooden spoon for two minutes, then fill the tartlets with the fruit and serve.

DINNER

Oysters (18)
Radishes (58) Anchovies (141)
Mock Turtle, à l'Anglaise
Baked Shad, Soubise Potatoes, Persillade (63)
Lamb Tongues, Bergère
Stuffed Tomatoes (30)
Roast Chicken (290) Dandelion Salad
Neselrode Pudding Petites Bouchées de Dames

603. Mock Turtle à l'Anglaise

Have in a large saucepan two pounds cracked veal bones, also a few cracked ham bones if at hand, one sliced carrot, two sliced onions, one sliced stalk celery, two branches parsley, one sprig bay leaf, two cloves, one tablespoon black whole pepper, half teaspoon thyme, one sprig marjoram, one teaspoon allspice and one ounce butter. Place the pan on a brisk fire, stir well with a wooden spoon and let brown for twenty minutes. Add one ounce flour, briskly stir for a minute and let brown again to a nice golden colour, which will take about twenty minutes, occasionally stirring. Moisten with four quarts broth or hot water. Season with a tablespoon salt, two saltspoons cayenne pepper and one tablespoon sugar. Any remnants of beef or chicken bones on hand can be added to the soup. Cover the pan and let slowly boil for three hours, being very careful to skim off the fat once in a while.

Strain the soup through a strainer into another saucepan, then add one gill of sherry, two tablespoons brandy, two gills demi-glace (No. 122), two gills tomato sauce (No. 16) and two ounces cooked calf's head (No. 591) cut into small dice pieces. Boil for forty-five minutes more, being careful to skim off the fat once in a while. Add half peeled lemon cut into four slices, one finely chopped hard-boiled egg, one teaspoon finely chopped parsley, one teaspoon finely chopped chives; gently mix and boil for five minutes longer, pour into a hot soup tureen and serve.

604. Baked Shad, Sauce Soubise

Finely chop one white onion and place it in a saucepan with half pint cold milk. Season with half teaspoon salt, two saltspoons cayenne pepper and a teaspoon grated nutmeg and gently boil for fifteen minutes. Heat in a small saucepan one tablespoon melted butter, add one tablespoon flour; stir well, pour the milk into this pan and briskly stir until it comes to a boil. Dilute an egg yolk in two tablespoons cold milk,

add it to the same, stir for one minute and remove to the corner of the range, but do not allow it to boil again.

After procuring, remove the principal bones from half a fresh six-pound shad; wipe nicely and place in a lightly buttered pan. Season with a teaspoon salt, half teaspoon paprika; spread half tablespoon melted butter over the surface of the fish, cover with a sheet of lightly buttered paper and set in a brisk oven to bake for thirty minutes. Remove from the oven, lift up the paper, then pour the Soubise sauce over the shad, dredge a tablespoon grated Parmesan cheese over it, reset in the oven and bake for ten minutes longer, or until a nice golden colour. Remove from the oven, carefully lift up the fish with two skimmers, dress on a hot dish decorated all around with very thin slices of lemon and serve.

605. Lamb Tongues, Bergère

Have in a saucepan one quart boiling water with one teaspoon salt. Plunge in twelve fine, fat, fresh lamb's tongues and boil for ten minutes. Drain on a sieve, remove the skins, trim nicely, split in two and keep on a plate. Remove the stalks from two quarts very fresh sorrel, wash in three changes of fresh water, lift up with the hands and carefully press out the water. Heat two tablespoons melted butter in a saucepan, add the drained sorrel, cover the pan and let cook for ten minutes, occasionally mixing with a fork meanwhile. Press through a wire sieve and replace in the pan. Season with half teaspoon salt, a teaspoon sugar and a saltspoon white pepper, adding half ounce good butter; gently heat for five minutes, lightly mixing meanwhile; shift to the corner of the range and keep hot.

Heat a tablespoon melted lard in a frying pan; add the tongues, season with half teaspoon salt and briskly fry for five minutes on each side. Dress the sorrel in the centre of a hot dish, arrange the tongues on top, pour a hot piquante sauce, prepared as per No. 177, over all and serve.

606. Dandelion Salad

Procure a quart very fresh, tender dandelions. Carefully remove the roots and stale leaves, thoroughly wash in three changes of fresh water, thoroughly drain on a cloth or wire basket and place in a salad bowl. Season with four tablespoons dressing, as per No. 863, mix well and serve.

607. Neselrode Pudding

Have a vanilla ice cream, prepared as No. 42. Then place in a bowl half pint candied chestnuts, add two tablespoons maraschino, mix well and let incorporate for five minutes. Then add the chestnuts, etc., to the vanilla ice cream and mix with a wooden spoon for five minutes. Fill six well-cleaned individual pudding moulds with the ice cream, place the moulds in the same freezer, cover and let freeze for one hour. Remove, unmould on a dish with a folded napkin; arrange half a chestnut on top of each Neselrode and serve with a kirsch sauce separately.

608. Kirsch Sauce

Gently mix a tablespoon good kirschwasser in a gill and a half, only, whipped cream (No. 337) and serve in a cold saucebowl separately.

609. Petites Bouchées de Dames

Place four egg yolks in a bowl with two ounces fine sugar and briskly whisk up with a whisk for six minutes, then add the whites of the four eggs beaten up to a stiff froth and one and a half ounces flour, with half teaspoon vanilla essence. Place the mixture in a pastry bag in which a tube quarter of an inch in diameter has previously been adjusted at the bottom. Then carefully press the preparation down on a slightly buttered and floured pastry pan to round form one inch in diameter, which ought to turn out about twenty-four. Set the pan in a brisk oven to bake for ten minutes, or till a nice colour. Remove the pan and let cool off.

Detach the cakes from the pan, lay them upside down on a table; then with a knife spread a little raspberry jelly over the top of each cake and fasten two by two. Arrange the twelve bouchées on a small iron grating with a pan underneath. Have in a bowl two ounces glazed sugar and the white of one egg; briskly stir with a wooden spoon for five minutes; add a teaspoon rum, mix well, then gently spread this preparation over the bouchées. Let dry and serve on a dish with folded napkin.

Friday, First Week of February

BREAKFAST

Sliced Bananas, Cream (151) Wheatena (1298)
Poached Eggs, Bangalore
Broiled Bluefish (328)
Hamburg Steaks (108) Potatoes, Pailles
Flannel Cakes (136)

610. Poached Eggs, Bangalore

Peel and core three large sound apples. Cut each one into four even slices, lightly dip in cold milk and roll in flour. Heat a tablespoon butter in a frying pan, arrange the apples in the pan, one beside another, and briskly fry for three minutes on each side. Lift them up, drain on a cloth, sprinkle a teaspoon curry powder over on both sides, evenly divided. Place them on a large dish.

Prepare twelve poached eggs, as per No. 106; place an egg on each slice of apple, sprinkle a little chopped parsley on top and serve.

611. Potatoes, Pailles (Straw,)

Peel three medium, sound potatoes. Cut them into thin match-shaped strips; wash well in cold water, drain on a cloth, then plunge them into boiling fat and fry for five minutes, or till a nice golden colour, frequently turning them over with the skimmer. Lift up, drain well in a frying basket, dredge half teaspoon salt over them, gently shake in the basket, dress on a hot dish and serve.

LUNCHEON

Clam Chowder (331) Canapés of Lobster (200)
Pilaff of Tenderloin, au Risotto
Eggs, au Beurre Noir
Rice Pancakes

612. Pilaff of Tenderloin, au Risotto

Finely chop one medium, white, sound onion and a sound green pepper, place them in a saucepan with a tablespoon melted butter; cook for three minutes without browning, gently stirring meanwhile; then add four ounces good, well-cleaned rice; stir well while cooking for one minute. Moisten with two gills white broth (No. 701) or hot water, one gill hot tomato sauce (No. 16) and one gill hot demi-glace (No. 122). Season with half teaspoon salt, a saltspoon Spanish saffron and a saltspoon cayenne pepper. Cover the pan and set in a hot oven for twenty-five minutes. Remove and keep hot. Cut one pound and a half raw tenderloin of beef into half-inch-square pieces. Heat two tablespoons melted butter in a saucepan, add the beef, season with half teaspoon salt, and let cook on a brisk fire for five minutes, gently tossing occasionally. Take up the beef with a skimmer and add it to the risotto. Mix well with a wooden spoon, place the pan in the oven for five minutes. Remove, dress on a hot dish and serve.

613. Eggs, au Beurre Noir (Brown Butter,)

Lightly butter six shirred-egg dishes. Carefully crack two fresh eggs into each dish. Season with half teaspoon salt and three saltspoons white pepper, evenly divided over them. Place in a hot oven for four minutes. Remove to a table. Place one ounce good butter in a small black frying pan and toss on a brisk fire until it attains a nice brown colour, then pour in a teaspoon good vinegar, lightly toss and then pour it over the eggs, evenly divided, and serve.

614. Rice Pancakes

Place in a bowl three ounces rice flour with half saltspoon salt, three eggs, three gills cold milk and a teaspoon vanilla essence. Sharply mix with a whisk for five minutes, strain the preparation through a Chinese strainer into another bowl and proceed to make the cakes exactly as per No. 17.

DINNER

Oysters (18)
Olives Caviare (59)
Bisque of Shrimp Kingfish, Comtesse
Breaded Mutton Chops, Bruxelloise
Macaroni, au Gratin (160)
Roast Turkey, Cranberry Sauce (67) Lettuce Salad (148)
College Pudding

615. Bisque of Shrimp

Procure four dozen fresh shrimp; wash in several changes of fresh water and drain well. Pound in a clean mortar to a paste, remove, place on a plate and keep till required.

Have in a saucepan half medium, sliced carrot, half ditto white onion, two branches parsley, two branches chopped celery, two sliced leaks and one ounce butter. Gently cook the vegetables for fifteen minutes, frequently stirring meanwhile. Then add the shrimp; stir well for a minute, then let cook for ten minutes more, lightly mixing with a wooden spoon occasionally. Add two ounces flour, thoroughly mix for two minutes; moisten with a quart hot milk and one quart white broth (No. 701). Season with one and a half teaspoons salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Mix well until it comes to a boil, let boil for fifteen minutes, then add one egg yolk diluted in half gill cream; mix well for two minutes without boiling. Pass through a sieve first, then through a cheesecloth into a hot soup tureen, and serve very hot with a plate of bread croutons (No. 23) separately.

616. Kingfish, Comtesse

Procure two small fresh kingfish of one pound each. Split in two through the back, remove all the bones and cut the fish in equal one-inch pieces. Place them in a saucepan with half gill sherry. Season with half teaspoon salt and two saltspoons cayenne pepper. Mix a little, then cover the fish with a sheet of buttered paper. Set in the oven for ten minutes. Remove from the oven, lift up the paper, place the pan on the fire, add half gill cream, one gill hot milk and twelve sliced heads canned mushrooms. Boil the whole for five minutes. Dilute two egg yolks in two tablespoons cold milk and add to the fish; gently stir while cooking for two minutes, but do not allow to boil. Equally divide the prepared fish into six paper cases, arrange on a dish and serve.

617. Breaded Mutton Chops, Bruxelloise

Trim the bones and neatly flatten six fine tender mutton chops. Season them all around with a teaspoon salt and half teaspoon white pepper; lightly roll in flour, then in beaten-up egg and lastly in fresh bread crumbs. Heat three tablespoons lard in a frying pan. Arrange the chops in the pan, one beside another, and briskly fry for five minutes on each side; then set in a hot oven for ten minutes. Remove, drain well, pour in half gill hot demi-glace (No. 122) in the centre of a hot dish, dress the chops around crown shape. Place the Brussels sprouts in the centre of the chops and serve.

618. Brussels Sprouts

Carefully remove all stale outer leaves from a quart fresh Brussels sprouts. Wash in two different changes of water, then plunge into a quart boiling water with a teaspoon salt and boil for twenty minutes. Drain on a sieve and place in a small frying pan with half ounce good butter. Season with half teaspoon salt and two saltspoons white pepper; gently toss them while cooking for two minutes and use as required.

619. College Pudding

Three ounces bread crumbs, three ounces finely chopped beef kidney suet, two ounces thoroughly picked currants, half ounce finely chopped

candied orange peel, two ounces fine sugar, half saltspoon grated nutmeg, two eggs and two tablespoons good brandy.

Place the bread crumbs in a basin, add all the other ingredients and briskly stir with a wooden spoon until thoroughly mixed. Lightly butter six individual pudding moulds. Fill them with the mixture, place in a tin, pour in hot water up to half their height and set in the oven to steam for twenty-five minutes. Remove, unmould on a hot dish, pour a claret Sabayon sauce (No. 587) over them and serve as hot as possible.

Saturday, First Week of February

BREAKFAST

Stewed Pears Oatmeal Porridge (2)
Eggs, Molet Broiled Sardelles on Toast
English Mutton Chops with Bacon
Stewed Potatoes in Cream (110)
Buckwheat Cakes (330)

620. Stewed Pears

Peel and cut into quarters six medium, sound, fresh pears; remove the seeds, place in a small saucepan with three ounces granulated sugar, one gill claret, one gill cold water and half stick cinnamon. Cover the pan and boil for thirty minutes. Remove the cinnamon, pour into a dish and serve either hot or cold.

621. Eggs, Molet

Boil twelve fresh eggs in boiling water for five minutes. Lift them up and gently drop them in cold water for half minute. Shell them, dress on a dish with a folded napkin and serve.

622. Broiled Sardelles on Toast

Neatly wipe six large or twelve small pickled sardelles; roll them in a tablespoon oil, arrange on a double broiler and broil on a brisk fire for three minutes on each side. Remove, dress on a hot dish with toast, pour a little hot melted butter over them and serve.

623. English Mutton Chops with Bacon

Prepare and broil six English mutton chops same as per No. 261. Dress on a hot dish. Arrange twelve thin slices bacon, prepared as per No. 13, on top of them and serve.

LUNCHEON

Scallops Brochette with Ham
Veal Cutlets, Neapolitan
Lambs' Tongues and Potato Salad
Mince Pie (117)

624. Scallops en Brochettes with Ham

Procure one and a half pounds very fresh medium-sized scallops and arrange equally on six skewers, running the skewers right through the

centre of each scallop. Have on a plate one teaspoon salt, half teaspoon white pepper and a tablespoon oil; mix well, roll the scallops in the seasoning and then lightly in bread crumbs. Arrange the skewers on a double broiler and broil for five minutes on each side. Remove and keep warm.

Broil for two minutes on each side six very thin slices ham. Dress the ham neatly on a hot dish, arrange the scallops on top and serve.

625. Veal Cutlets, Neapolitan

Trim and neatly flatten six veal cutlets and place on a plate. Season with a teaspoon salt and half teaspoon white pepper; spread a very little melted butter on both sides of the cutlets, then roll nicely in two ounces grated Parmesan cheese. Heat two tablespoons melted lard in a large frying pan, place the cutlets, one beside another, in the pan and fry gently for eight minutes on each side; then keep warm on a corner of the range.

Plunge half pound macaroni into two quarts boiling water with a tablespoon salt and boil for forty minutes. Thoroughly drain on a sieve, place them in a sautoire with two gills hot tomato sauce (No. 16), gently mix with a fork and cook for five minutes. Add two ounces grated Parmesan cheese and toss well for one minute. Dress on a hot dish, arrange the cutlets over the macaroni and serve.

N. B. The macaroni should be prepared before the cutlets.

626. Lambs' Tongues and Potato Salad

Trim well and round six pickled lambs' tongues; slice them lengthwise into very thin slices. Slice also very thin six small, cold, boiled potatoes. Place both in a salad bowl, add a teaspoon freshly chopped parsley. Season with four tablespoons dressing as per No. 863. Mix well and serve.

DINNER

Radishes (58) Stuffed Olives with Cheese
Tomato with Rice
Filets of Sole au Gratin Potatoes Château (208)
Spring Lamb Steaks, Béarnaise
Cauliflower, Sautés
Roast Suckling Pig, Apple Sauce
Dandelion Salad with Eggs
Charlotte aux Pommes

627. Stuffed Olives with Cheese

Stone carefully twelve queen olives. Place in a bowl half ounce cream or Neufchatel cheese, two saltspoons salt, one saltspoon cayenne pepper, half teaspoon chopped parsley and one teaspoon anchovy essence. Mix well with a wooden spoon until a perfect paste and with it fill the twelve stoned olives. Place them on a hors d'œuvres dish and serve.

628. Tomato with Rice

Prepare a tomato purée, as per No. 457, but instead of vermicelli use the same quantity fresh, hot, boiled rice. Boil for five minutes and serve.

629. Filets of Sole au Gratin

Heat a tablespoon melted butter in a sautoire, add one small, sound, white onion and cook for five minutes without browning, occasionally stirring; add six good-sized, well-peeled and thoroughly cleaned fresh mushrooms; stir well and let cook for five minutes; then add one and a half gills demi-glace (No. 122); stir well and boil for five minutes. Thicken with one egg yolk diluted in a tablespoon cold milk; stir well while heating for one minute without boiling and keep warm on the corner of the range.

Lift up and skin the filets from a fresh three-pound flounder; cut each filet, crosswise, into three equal pieces, arrange in a sautoire, adding one teaspoon salt, half ounce butter, half gill white wine and a gill cold water. Cover the fish with a sheet of lightly buttered paper. Boil on the range for one minute and set in the oven to bake for fifteen minutes. Remove, lift up the paper, place the filets on a hot baking dish, pour the above sauce over the fish. Sprinkle a tablespoon grated Parmesan cheese over all, reset in a hot oven to bake for five minutes more. Remove, decorate the dish with thin slices of lemon and serve.

630. Spring Lamb Steaks, Béarnaise

Procure three even slices, about three-quarters of a pound each and one inch in thickness, from a leg of spring lamb; neatly flatten with a cleaver and make a few small incisions on the skin all around the steaks. Season all over with a teaspoon salt and half teaspoon white pepper. Thoroughly heat two tablespoons lard in a frying pan, lay the steaks in the pan, one beside another, and briskly fry on the range for six minutes on each side. Dress on a hot dish, decorate with a little watercress and serve with a hot Béarnaise sauce, prepared as per No. 34, in a saucebowl separately.

631. Cauliflower Sautés

Remove the outer leaves of a good-sized, firm, white cauliflower. Drop it into a saucepan containing half gallon boiling water with a tablespoon salt and boil for thirty-five minutes. Remove, drain on a sieve, then carefully detach all the branches with the flowers from the main stalk.

Heat in a small frying pan two tablespoons melted butter and add the cauliflower. Season with a teaspoon salt and half teaspoon white pepper; toss well once in a while, while cooking on the fire for five minutes. Dress on a hot dish and serve.

632. Suckling Pig, Apple Sauce

Place in a large roasting pan half a very small suckling pig. Dredge one tablespoon salt and one teaspoon white pepper over it; spread three tablespoons melted lard over the surface, pour one gill cold water into the pan. Set in the oven to roast for one hour and fifteen minutes, turning it over once in a while and basting it with its own gravy quite frequently. Remove from the oven. Dress on a large hot dish, decorate

with a little watercress and send to the table with an apple sauce, prepared as per No. 188, separately.

633. Dandelion Salad with Eggs

Carefully pick off all stale leaves from a quart very fresh, white dandelion and neatly pare the roots. Thoroughly wash in three different changes of fresh water. Carefully drain in a wire basket or on a dry cloth, then place in a salad bowl. Season with four tablespoons dressing (No. 863). Mix well; just a minute before serving finely mince two cold hard-boiled eggs, lightly sprinkle them all over the dandelion; gently mix again, see that the eggs are thoroughly mixed in and serve.

634. Charlotte aux Pommes

Lightly butter a large pudding mould. Have in a bowl four ounces clarified butter. Cut a slice of stale bread to fit the bottom of the mould and gently dip it in the clarified butter, then place it at the bottom of the mould. Cut a few strips of bread of the height of the mould, about one and a half inches wide by one-quarter inch in thickness. Dip in the clarified butter and set up around the inside of the mould, as close to one another as possible to prevent escape of apple juice.

Peel, core and slice eight fine, sound apples; place in a saucepan with an ounce good butter, stir well with a wooden spoon, cover the pan and let simmer for twenty minutes, being careful to stir occasionally. Add four ounces sugar and a teaspoon vanilla essence. Mix well for one minute, fill up the mould with the apples and cover with a round piece of bread. Place the mould in a moderate oven and bake to a nice light colour, which will take about forty minutes. Remove it from the oven; turn it on a hot dish, dredge a little fine sugar over the top of the charlotte. Have half pint of apricot jam spread all around the charlotte and serve.

Sunday, Second Week of February

BREAKFAST

Oranges (104)
Hominy (44)
Fried Eggs with Tomatoes
Fried Butterfish
Sirloin Steaks (6)
Hashed Sautée Potatoes (50)
Waffles (296)

635. Fried Eggs with Tomatoes

Plunge three good-sized, sound red tomatoes in boiling water for half minute, lift them up, skin nicely, slice each into four equal slices and place on a plate. Season with a teaspoon salt, one teaspoon fine sugar and one-quarter teaspoon white pepper; then lightly turn them in flour. Heat in a small frying pan one teaspoon melted butter;

place two slices tomatoes in the pan and briskly fry for one minute on each side. Set the pan a little away from the brisk fire, then carefully crack two fresh eggs, one on top of each slice of tomato, and set the pan in the oven to bake for four minutes. Remove and gently slide them on a hot dish. Proceed to prepare five more in a similar manner and serve.

636. Fried Butterfish

Neatly wipe six very fresh, medium-sized butterfish; place them on a dish, season with a teaspoon salt and half teaspoon white pepper, then baste with a gill cold milk and briskly roll in flour. Heat three tablespoons melted lard in a frying pan, place them in the pan, one beside another, and fry for five minutes on each side. Lift up with a skimmer, dress on a hot dish, decorate with thin slices of lemon and parsley greens and serve.

LUNCHEON

Consommé in Cups (52)
Broiled Devilled Lobster (158)
Turkey Hash au Gratin
Macaroni in Cream (386)
Riz au Lait d'Amandes

637. Turkey Hash au Gratin

Peel off all the meat from the turkey left from Friday night and mince very finely. Heat one and a half tablespoons melted butter in a small saucepan, add two tablespoons flour, stir well, then add three-quarters of a pint hot milk; season with half teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg; mix well with a whisk until it comes to a boil, then add the minced turkey, with half ounce good butter, mix well and cook for five minutes. Pour the preparation into a deep baking dish; sprinkle a tablespoon grated Parmesan cheese over the hash and set in the oven to bake for ten minutes. Remove and serve.

638. Riz au Lait d'Amandes

Plunge two and a half ounces sweet almonds in hot water for five minutes. Drain well, peel and pound in a mortar to a paste; remove and place the paste in a saucepan with a quart and a half cold milk and boil for fifteen minutes, then strain the milk through a cheesecloth into another saucepan; add four ounces well-washed fine rice, two ounces powdered sugar and a teaspoon vanilla essence; briskly stir with a wooden spoon, then slowly cook for fifty minutes, lightly stirring every five minutes. Add then two egg yolks, mix for two minutes, transfer it into a deep dish and serve very hot.

DINNER

Oysters (18)
Celery (86) Olives
Green Turtle, Parsons
Broiled Pompano, Maître d'Hôtel (228)
Sliced Cucumbers (340)
Filet of Beef Larded, Madeira Sauce
Stuffed Tomatoes (30)
Sweetbreads, Alice Peas, Française (145)
Punch au Curaçao
Roast Redhead Duck, Currant Jelly (37)
Escarole Salad (100)
Madeleine au Café Pistache Ice Cream

639. Green Turtle, Parsons

Procure and open a pint can green turtle, thoroughly heat it in a bain-marie, then cut the meat into half-inch-square pieces and keep it in the broth of the turtle.

Have one and a half quarts hot, strained beef consommé, prepared as per No. 52, in a saucepan; add the turtle, half gill sherry and a tablespoon brandy; season with a saltspoon cayenne pepper and slowly boil the soup for twenty minutes. Skim the fat from the surface, add three tablespoons arrowroot diluted in two tablespoons sherry; lightly mix, boil for one minute longer, pour into a hot soup tureen and serve.

N. B. Excellent green turtle, already prepared, can now be obtained at almost any reliable fish dealer's; still I deem it proper to give the subjoined explanations of how to prepare it.

How to Prepare a Green Turtle

Procure a small live green turtle of about twenty-five pounds. Hang it up with the head downward, then with a sharp knife cut off the head and let bleed for twelve hours. Separate the upper from the lower shell with the knife, being careful to avoid cutting the gall bladder. Remove the intestines, cut the flesh away from the shells, as well as bones, etc. Cut each shell into four equal pieces, plunge in boiling water and blanch for three minutes. Lift them up, drain well, then with a small knife detach all the horny skin around the shells.

Place in a large saucepan five pounds bones or parings of veal, also about two pounds lean parings of beef, as well as a few beef bones. Pour in seven gallons cold water. Season with six tablespoons salt and one tablespoon white pepper and let come to a boil. Carefully remove the scum from the surface. Add six small peeled carrots, six medium, white onions, four leeks, two branches celery, one bunch parsley. Tie in a cloth four sprigs bay leaf, a teaspoon thyme, half teaspoon sage, two tablespoons whole black peppers, a tablespoon allspice, six cloves, two blades mace and add to the broth; then slowly boil for six hours. Strain the broth through a sieve into another large saucepan on the range; add one gallon cold water and all the shells and fins and briskly boil for twenty-five minutes. Remove the fins and keep them on a dish and

slowly cook the shells, etc., for forty-five minutes. Remove the shells and place them with the fins.

Strain the broth through a cheesecloth into another saucepan and keep on the range. Remove all the meat from the shells and fins and cut the green part of the meat into half-inch-square pieces and keep on a plate. Reduce the broth to one gallon and a half, then add the meat pieces and boil for five minutes. Transfer it into a stone jar, let thoroughly cool off and place the jar in the ice box till the next day.

Lightly melt in a frying pan four ounces leaf lard and carefully spread it over the surface of the broth to prevent souring, and always keep in a cool place.

The lean part of the turtle can be cut into thin slices quarter of an inch thick; then breaded and fried in butter for six minutes and served as steaks with tomato sauce, or finely minced and prepared Créole style.

640. Filet of Beef Larded, Madeira Sauce

Prepare a larded filet of beef exactly the same as per No. 144. Dress it on a hot dish, decorate with a little watercress and serve with a hot Madeira sauce (No. 641) in a saucebowl separately.

641. Madeira Sauce

Place half gill hot tomato sauce (No. 16) and three-quarters of a gill hot demi-glace (No. 122) in a small saucepan on the fire and boil for five minutes. Then add two tablespoons good Madeira wine, half saltspoon cayenne pepper; mix well, then gently boil for five minutes more. Pour into a hot saucebowl and serve.

642. Sweetbreads, Alice

Soak six heart sweetbreads in cold water for two hours. Lift them up and plunge into two quarts boiling water with a teaspoon salt to blanch for five minutes. Lift up, drain well on a cloth, then neatly trim all around. Cut twenty-four very thin strips larding pork, and with a very small larding needle carefully lard the top of each sweetbread with four strips of the lard. Lay the breads in a sautoire, one beside another. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon of grated nutmeg, adding three-quarters of a pint cold cream and one pint very fresh milk. Cover the pan and boil on the range for ten minutes, then add twelve good-sized peeled and well-cleaned fresh mushroom heads and boil for fifteen minutes longer. Knead well half ounce butter with a teaspoon flour in a bowl and carefully add, little by little, to the breads; mix well with a wooden spoon while cooking for one minute, without breaking the breads. Remove the pan to the table. Have six small individual mushroom glass bells. Cut six round pieces bread to the diameter of the bottom of the bells; lightly toast them. Place each toast in a shirred-egg dish, then place a sweetbread on top of each toast, nicely arrange two heads of mushrooms on top of each sweetbread, then cover them with the glass bells. Divide

the sauce of the breads evenly in the six dishes around the bells. Place on the range, and as soon as they come to a boil place in a moderate oven to bake for ten minutes. Remove from the oven, place on six plates and serve with the bells, that is, do not remove the bells till they are on the table.

643. Punch au Curaçao

Prepare a lemon ice, as per No. 376, and when ready add two and a half tablespoons good curaçao; mix well for one minute and serve in six sherbet glasses.

644. Madeleine au Café

Break four fresh eggs in a copper basin, add four ounces sugar and sharply beat up with a whisk for fifteen minutes; then add four ounces sifted flour with three tablespoons very strong-made coffee, gently mix with a skimmer for one minute; then add three ounces melted butter and a saltspoon baking powder; gently mix again for half minute, then pour into a lightly buttered pastry tin and set in a moderate oven to bake for twenty minutes. Remove from the oven, cut the madeleine into six equal pieces, sprinkle a little powdered sugar over and serve.

645. Pistache Ice Cream

Peel and pound gently one-quarter a pound fresh pistachios; then add to it a vanilla ice-cream preparation before cooking. Proceed to cook and finish the cream exactly the same as per vanilla ice cream (No. 42). Pour in one tablespoon maraschino, half teaspoon almond essence and one teaspoon kirsh; mix well and serve as you do vanilla.

Monday, Second Week of February

BREAKFAST

Sliced Bananas (151)
Germea (217)
Poached Eggs, Lyonnaise
Country Sausages (134)
Potatoes, Pont Neuf
Griddle Cakes (136)

646. Poached Eggs, Lyonnaise

Cut in half and slice very finely two medium-sized, sound white onions, place in a saucepan with half ounce butter, half teaspoon salt and half teaspoon white pepper. Cover the onions with a sheet of buttered paper, cook on the range for two minutes and set in the oven for twenty minutes. Remove, lift up the paper and dress the onions on a large, hot dish and keep warm.

Prepare twelve poached eggs as per No. 106. Carefully lay them over the onions. Spread one tablespoon melted butter over the surface of the eggs, sprinkle a teaspoon chopped parsley over all and serve.

647. Potatoes, Pont Neuf

Peel four quite large, sound potatoes; wash and cut them lengthwise into pieces quarter of an inch thick, the full length of the potatoes; wash again and plunge in boiling fat and fry for ten minutes, or until a nice golden colour. Lift them up with a skimmer, drain well on a towel, dredge a teaspoon salt over them, dress on a hot dish and serve.

LUNCHEON

Oysters, Bordelaise
Croquettes of Beef, Horseradish Sauce (1867)
Potatoes au Gratin (173)
Pineapple Tartlets

648. Oysters, Bordelaise

Carefully open twenty-four large, fresh Rockaway oysters and leave them on the deep shells. Arrange in a roasting pan. Season with a level teaspoon salt and half teaspoon paprika, equally distributed. Divide two light tablespoons finely chopped, sound shallots over the twenty-four oysters; pour one gill claret over them and carefully sprinkle three tablespoons fresh bread crumbs on top. Place in the oven to bake for ten minutes. Remove, place on a hot dish, pour all the gravy from the pan over the oysters and serve.

649. Pineapple Tartlets

Peel, carefully remove all the eyes and pare the stalks of a small, sound pineapple. Cut into quarters, then into very fine slices. Place the pieces in a saucepan with two ounces sugar, two tablespoons good Jamaica rum and three gills cold water. Set the pan on the fire, mix well for half minute, then cook for fifteen minutes. Remove from the fire and let cool off.

Prepare six individual tartlets, as per No. 161. Fill with the pineapple preparation. Finely chop up a quarter pound peeled almonds and sprinkle over. Place the tartlets in the oven to bake for five minutes. Remove, dress on a dish with a folded napkin and serve.

DINNER

Olives Salted Anchovies
Oilla Espagnole
Sheepshead, Oyster Sauce Potatoes, Château (208)
Balotine of Veal, Braisé, Purée of Sorrel
Fried Eggplants (460)
Roast Capon (378) Lettuce Salad (148)
Maraschino Pudding

650. Salted Anchovies

Place eighteen half-salted anchovies on the lightly moistened half of a clean towel; with the dry half of the towel neatly wipe the anchovies all over, then dress nicely on a hors d'œuvre dish; dredge half a hard-

boiled egg, finely chopped up, and half teaspoon of finely chopped parsley over them; decorate all round with parsley greens and a few very thin slices of lemon and serve.

651. Olla Espagnole

Neatly peel six small, very sound white onions. Cut them into halves, then finely mince and place in a saucepan with two tablespoons melted butter; gently brown to a golden colour, which will take about fifteen minutes, being careful to stir once in a while. Add two tablespoons flour, mix well with a wooden spoon and heat for five minutes. Moisten with two and a half quarts broth or hot water; any chicken or beef bones on hand can be added. Season with a teaspoon salt and half teaspoon white pepper, cover the pan and let slowly boil for fifty minutes. Lift up the bones, skim the fat from the surface, add the whites of three eggs and stir well with a wooden spoon for two minutes. Serve with six slices French bread toasted to a nice golden colour.

652. Sheepshead, Oyster Sauce

Scale, wash and neatly wipe a fine, fresh sheepshead of three pounds. Place it in a large sautoire with one-half sliced carrot, half sliced onion, two branches parsley. Season with a level tablespoon salt, a teaspoon white pepper, half gill good vinegar, half gill white wine and a pint hot water. Cover the fish with a lightly buttered paper. Set on a hot range until it comes to a boil, then place it in the oven to bake for twenty-five minutes. Remove, take up with a skimmer, dress the fish only on a hot dish and keep warm.

Prepare an oyster sauce as per No. 573. Pour two tablespoons fish broth in the oyster sauce, mix well, pour over the fish and serve.

653. Balotine of Veal Braisé, Purée of Sorrel

Carefully remove all the bones from a small breast of veal. Season it all over with a teaspoon salt and half teaspoon pepper and keep on a dish.

Skin three raw pork country sausages, place in a bowl, add one tablespoon finely chopped shallots, half teaspoon chopped parsley, one raw egg, one saltspoon grated nutmeg, half gill cream and one ounce bread crumbs; thoroughly mix with a wooden spoon for one minute, then spread the preparation evenly over the inside of the veal. Roll up the breast and firmly tie it with string all its length.

Heat three tablespoons melted lard in a braising pan; place the balotine in the pan and cook on the range until a nice golden colour. Then place a mirepoix, prepared as per No. 271, around the balotine. Moisten with a pint hot water, one gill claret, two gills demi-glace (No. 122) and two and a half gills tomato sauce (No. 16).

Season with a teaspoon salt and half teaspoon pepper. Cover the pan, and as soon as it comes to a boil set in the oven to braise for one hour and a quarter. Remove from the oven, untie the balotine, dress it on a hot dish. Skim off the fat from the surface of the gravy, reduce the gravy on a brisk fire to about half a pint, then strain it through a fine

strainer over the balotine. Neatly arrange a sorrel purée, prepared as per No. 654, at both sides of the dish and serve.

654. Purée of Sorrel

Remove the stalks and also all stale leaves, if any adhering, then thoroughly wash in three different changes of cold water two quarts very fresh sorrel; lift it up with the hands and drain well. Heat half ounce butter in a small saucepan and add the sorrel. Season with a teaspoon salt, half teaspoon white pepper and a tablespoon fine sugar. Cover the pan, and gently cook on a moderate fire for ten minutes, lightly mixing once in a while; drain off all the water, then press the sorrel through a small sieve into a bowl, add a few bits of butter, mix well with a wooden spoon and serve as required.

655. Maraschino Pudding

Cut into half-inch-square pieces four ounces bread or remnants of cakes and place in a bowl with three ounces picked, dried raisins, one ounce seeded Malaga raisins and six canned cherries cut into quarters. Season with two tablespoons maraschino, then mix well for two minutes. Lightly butter and dredge with powdered sugar six individual pudding moulds; fill them with the mixture up to three-quarters of the height.

Crack two fresh eggs in a bowl, add two gills cold milk and two ounces fine sugar. Sharply beat for five minutes and then divide the preparation equally over the six uncooked puddings. Place the moulds in a pastry tin, pour in lukewarm water up to half the height of the moulds and set in the oven to bake for twenty minutes. Remove, unmould on a large dish and serve with a Sabayon sauce, prepared as per No. 102, with a tablespoon maraschino mixed in.

Tuesday, Second Week of February

BREAKFAST

Baked Apples (44)
Cracked Wheat
Omelette, Milanaise
Panfish Sautés
Veal Chops, Breaded, Tomato Sauce (55)
Saratoga Potatoes (156)
Corn Pancakes

656. Cracked Wheat

Have a pint cold water and half pint cold milk in a saucepan; season with half teaspoon salt and let come to a boil, then add half pint cracked wheat, mix well with a wooden spoon and gently cook for fifteen minutes, lightly mixing occasionally to prevent burning at the bottom. Pour into a hot, deep dish and serve with cold milk or cream and sugar separately.

657. Omelette, Milanaise

Boil three ounces macaroni in a quart water with a teaspoon salt for forty minutes; thoroughly drain on a sieve, then cut into half-inch pieces. Place in a small sautoire, with a light tablespoon melted butter, one gill hot tomato sauce (No. 16), one saltspoon salt and a saltspoon white pepper; gently toss and cook for five minutes, then add two tablespoons grated Parmesan cheese; mix gently with a fork while cooking for a minute, shift the pan on the corner of the range and keep warm.

Prepare an omelette exactly as per No. 75, and just before folding it up spread one-third of the macaroni well over the flat omelette. Then fold up, turn on a hot dish, arrange the balance of the macaroni around the omelette and serve.

658. Panfish Sautés

Procure six medium, very fresh, fat panfish. Neatly wipe and place on a plate with three tablespoons cold milk, a teaspoon salt and half teaspoon white pepper; mix a little and gently roll in the mixture, then lightly turn in flour.

Heat three tablespoons lard in a frying pan, add the fish, one beside another, and fry for five minutes on each side, or until a nice golden colour. Lift up with the skimmer, drain well on a cloth, dress on a large, hot dish, decorate with parsley greens and six sections of sound lemon, spread one tablespoon of melted butter over and serve.

659. Corn Pancakes

Prepare the cakes the same as per No. 17, but using same quantity corn flour instead of wheat and suppressing the vanilla essence.

LUNCHEON

Canapé, Victoria
Epigramme of Lamb with Curry
Green Peas au Beurre (35)
Custard Fritters

660. Canapé, Victoria

Plunge two medium-sized live lobsters into two gallons boiling water for twenty minutes; lift them up and let cool off. Crack all the shells, without injuring the meat, carefully remove, and cut the meat into thin slices. Cut from a loaf of sandwich bread six slices half an inch thick and two and a half inches in diameter; toast them to a nice golden colour, lightly butter the surface, then evenly divide the lobster on top of each toast. Mix a teaspoon of salt with two saltspoons paprika and sprinkle it over the lobster.

Heat two tablespoons melted butter in a saucepan, adding one tablespoon flour; stir well with a wooden spoon, add one and a half gills hot milk and one and a half gills hot tomato sauce (No. 16). Season with two saltspoons salt and a saltspoon cayenne pepper; mix well and let cook for ten minutes, occasionally mixing. Then divide the preparation evenly on top of each lobster canapé and arrange a very thin slice of

truffle in the centre of each. Neatly decorate all around with six sliced canned mushrooms, then sprinkle two tablespoons grated Parmesan cheese over all; place in a baking tin and set in the oven to bake for eight minutes, or until a nice golden colour. Remove, dress on a hot dish with a folded napkin, decorate with parsley and serve.

661. Epigramme of Lamb with Curry

Carefully pare six fine French lamb chops. Season with half teaspoon salt and two saltspoons white pepper; lightly roll in melted butter, then in fresh bread crumbs, and keep on a plate.

Boil a breast of lamb in two gallons boiling water, containing a mirepoix prepared as per No. 271 and two tablespoons salt, for one hour and a half. Remove the breast, pick out all the bones, then place the meat between two dry, clean towels, put a heavy weight on top and let remain in that condition for thirty minutes. Remove the weight and towels and cut the breast in six equal heart-shaped pieces. Lightly roll in melted butter, then in fresh bread crumbs. Heat four tablespoons melted lard in a large frying pan, place the chops and the breasts, one beside another, in the pan and gently cook on the range for five minutes on each side. Lift them up with a skimmer, thoroughly drain on a cloth. Pour a hot curry sauce, prepared as per No. 54, on a hot dish, and arrange the chops and breasts in crown shape, one overlapping another, upon the curry, adjust a paper frill at the end of each chop and serve as hot as possible.

662. Custard Fritters

Break five eggs into a bowl, add three ounces powdered sugar, three-quarters of a pint cold milk and one teaspoon juice from a sound lemon. Briskly beat up the whole together with a whisk for five minutes. Strain through a strainer into a lightly buttered tin pan and set in the oven to bake for twenty minutes. Remove from the oven and let get cold. Turn it then on the lightly floured part of a table and cut the custard into lozenge-shaped pieces; turn each piece in the flour, then in beaten eggs, after this in bread or cake crumbs. Arrange them in a frying basket and fry in boiling fat for five minutes, lift up, thoroughly drain on a cloth and sprinkle a little fine sugar over, dress on a dish with a folded napkin and serve.

DINNER

Oysters, Dumas (18)
Celery (86) Caviare (59)
Consommé with Noodles
Black Bass, Mousseline Potatoes, aux Fines Herbes
Tournedos of Beef, with Marrow
Peas with Lettuce Baked Tomatoes
Roast Quail sur Canapé (272) Chicory Salad (38)
Petites Precieuses

663. Consommé with Noodles

Prepare and strain into a saucepan a consommé, as per No. 52. Plunge into a quart boiling water with a light teaspoon salt two ounces

noodles about two inches long. Cover the pan and boil for twenty minutes. Drain on a sieve and add to the consommé, boil for five minutes, pour the soup into a hot soup tureen and send to the table with about three tablespoons grated Parmesan cheese separately.

664. Black Bass, Mousseline

Clean, trim and neatly wipe two fresh black bass of one and a half pounds each. Place them in a sautoire with half ounce butter, half gill white wine, three gills cold water, one teaspoon salt and a half teaspoon white pepper. Cover the fish with a sheet of lightly buttered paper, place the pan on the fire and boil for five minutes, then place in a brisk oven to bake for fifteen minutes. Remove, lift up the paper, take up the fish with a skimmer, dress on a hot dish, decorate with parsley greens and six sections of lemon. Prepare a sauce mousseline, as per No. 211, adding to it one tablespoon fish gravy; thoroughly mix and serve in a saucebowl separately.

665. Potatoes, aux Fines Herbes

Mix together in a bowl half teaspoon finely chopped chives, half teaspoon chopped parsley and half teaspoon finely chopped chervil. Boil in a quart water with a teaspoon salt one pint Parisian potatoes for fifteen minutes. Drain on a sieve, place in a frying pan, season with half teaspoon salt and two saltspoons white pepper, then add one and a half tablespoons melted butter and the chopped herbs; gently turn with a skimmer, while heating for a minute. Transfer into a hot, deep dish and serve.

666. Tournedos of Beef with Marrow

Procure six small tournedos (filets) three-quarters of an inch thick and two inches in diameter; place them on a plate, season well all around with a teaspoon salt and half teaspoon pepper. Thoroughly heat in a black frying pan two tablespoons melted butter or lard, add the tournedos, one beside another, and fry for three minutes on each side.

Prepare six round toasts of the size of the tournedos and place them on a hot dish. Dress the tournedos on the toasts. Arrange two small pieces boiled marrow on top of each filet, pour a hot Madeira sauce, as prepared in No. 641, around the tournedos and serve.

666a. Boiled Marrow

Carefully and sharply split with a cleaver a fresh marrow bone, or have your butcher do it. Pick out all the marrow without breaking and cut it into twelve even slices. Have a pint boiling water in a small saucepan with half teaspoon salt. Gently drop the marrow into the boiling water, immediately remove the pan from the fire and let the marrow blanch for five minutes. Remove it with a skimmer and use as directed.

667. Peas with Lettuce

Shell a quart young, tender green peas; plunge them into a quart boiling water with a teaspoon salt and boil for twenty minutes. Drain on a sieve. Finely chop a medium white onion and lightly brown in a small saucepan with one ounce butter. Then add the white part of a

small head of sound lettuce very finely chopped up. Mix well with a fork and cook for two minutes, then add the peas. Season with a level teaspoon salt, half teaspoon sugar and two saltspoons white pepper, also sprinkling two teaspoons flour over; toss well, then add half gill cold water. Allow to gently simmer for ten minutes, occasionally tossing meanwhile. Pour into a deep, hot vegetable dish and serve. If green peas are not obtainable, a pint of canned peas can be employed in place of the fresh and cooked the same way.

667A. Baked Tomatoes

Neatly wipe six medium, sound, red tomatoes and cut off a small piece of top of each. Place on a tin, season with a teaspoon salt, one teaspoon sugar and half teaspoon white pepper, evenly divided. Divide half ounce butter evenly on top of the tomatoes. Set in the oven and bake for twenty minutes. Remove, dress on a hot dish and serve with a small saucer for each person.

668. Petites Precieuses

Three ounces powdered sugar, one and a half ounces flour, one ounce peeled and finely chopped almonds, four egg yolks, the whites of the four eggs, the rind of quarter of a lemon, finely grated, and half teaspoon salt.

Place all these ingredients except the egg whites in a bowl and sharply beat up with a whisk for five minutes, then beat up the whites to a stiff froth, add to the bowl and gently mix with a skimmer for one minute. Lightly butter six individual pudding moulds; fill them up with the preparation. Place the moulds in a pastry tin and set in the oven for fifteen minutes. Remove, let rest five minutes, unmould, then with a knife or, rather, a Parisian potato scoop make a hollow in the centre of each cake down to half the depth and three-quarters of an inch in diameter on top of the thinner side. Press six preserved half apricots through a sieve, then place in a bowl with the scooped-out pieces of cake; add one tablespoon sugar, one teaspoon maraschino and one teaspoon kirschwasser; mix for one minute. Then fill the empty spaces of the cakes with the apricot preparation, dress on a dish with a folded napkin and serve.

Wednesday, Second Week of February

BREAKFAST

Grape Fruit (130)
Pettijohn Food (170)
Scrambled Eggs with Sausage Smelts, Sauté Meunière (280)
Chicken Livers, en Brochette (600) Potatoes in Cream (220)
Sponge Buns

669. Scrambled Eggs with Sausage

Crack eight fresh eggs in a bowl, add one gill cold milk, season with half teaspoon salt and two saltspoons white pepper. Sharply beat up with a fork for two minutes.

Cut two country sausages into quarter-inch slices and place in a frying pan with half ounce butter; gently brown for two minutes, then drop in the eggs and thoroughly mix with a wooden spoon, while slowly cooking for five minutes. Remove, dress on a hot dish and serve.

670. Sponge Buns

Sift quarter pound flour on a corner of table, make a fountain in the centre, place in the fountain one teaspoon baking powder, one ounce butter, one beaten-up egg, two gills fresh milk, one ounce powdered sugar, one saltspoon salt and two ounces raisins. Knead the whole well together briskly for ten minutes. Divide the paste into six equal parts and round each piece in cake form. Arrange on a lightly buttered pastry pan and set in the oven to bake for twenty minutes. Remove, dress on a dish and serve.

LUNCHEON

Stuffed Devilled Clams (567)
Spareribs with Cabbage
Poached Eggs, Seville
Toasts, Princess

671. Spareribs with Cabbage

Procure six pieces salted spareribs. Plunge in plenty of cold water for thirty minutes. Remove the outer leaves of a medium-sized white cabbage cut into even quarters, suppress the stalks, and place in a saucepan with one gallon hot water. Season with a teaspoon salt and half teaspoon white pepper. Cover the pan and let slowly boil for forty-five minutes, then add the ribs, cover the pan again, and let slowly cook for forty-five minutes longer. Add six medium, sound, peeled raw potatoes and boil for forty minutes. Lift up the cabbage, arrange on a large dish, place the potatoes around the cabbage, then the ribs on top and serve.

672. Poached Eggs, Seville

Cut into small julienne strips one small carrot, one medium white onion, one green pepper, and place in a small saucepan with half teaspoon salt and one saltspoon pepper, adding one gill cold water and a tablespoon butter; mix well, cover with a sheet of lightly buttered paper, then set in the oven for twenty minutes. Remove, lift up the paper, add six sliced heads canned mushrooms and six cooked shrimps cut into halves. Moisten with one and a half gills demi-glace (No. 122) and half gill tomato sauce (No. 16). Mix well and let boil for five minutes. Arrange twelve poached eggs, prepared as per No. 106, on a large dish. Pour the sauce over and serve.

673. Toasts, Princess

Crack two fresh eggs in a bowl, briskly beat with a whisk for one minute, add one ounce sugar, two gills milk and half teaspoon vanilla essence. Cut from a stale loaf of French bread twelve thin slices. Heat in a large frying pan three tablespoons melted butter; steep each slice of

bread in the custard for half minute, then place in the frying pan, one beside another, and brown for two minutes on each side. Lift up with a skimmer, thoroughly drain on a towel for two minutes, dress on a dish with a folded napkin, sprinkle a little powdered sugar over and serve hot.

DINNER

Radishes (58) Olives
Potage, Soubise-Bretonne
Salmon Trout, Hollandaise Potatoes, Anglaise (185)
Broiled Squabs, Africaine
Celery Braisé (359)
Roast Ribs of Beef (126) Tomato Salad (461)
Gelée à la Crème de Cocoa

674. Potage, Soubise-Bretonne

Have a pint white beans soaked in fresh water for twelve hours and ready for use. Finely chop five medium-sized sound white onions, place in a saucepan with half ounce melted butter and cook for ten minutes without browning, occasionally stirring with a wooden spoon. Moisten with a pint milk and two quarts of broth or hot water. Season with two teaspoons salt and half teaspoon white pepper. Thoroughly drain the beans and add to the broth with one sliced carrot, two sliced leeks, one sliced branch celery, two branches parsley, two cloves, one bay leaf and one ounce lean salt pork cut into small squares. Cover the pan, then let slowly simmer for one hour and a half, being very careful to mix with a wooden spoon every ten minutes. Uncover the pan, skim the fat from the surface, then press the whole through a fine wire sieve, then through a Chinese strainer into another saucepan; let slowly boil for five minutes; add one gill cream and half ounce butter divided in small bits, mix well with a wooden spoon for half minute, pour into a hot soup tureen and send to the table with bread croutons, as per No. 23, separately.

675. Salmon Trout, Hollandaise

Procure six slices fresh salmon trout half inch thick and place in a frying pan with half ounce butter, one gill white wine, a teaspoon salt, one gill water and one tablespoon vinegar. Cover the fish with a sheet of lightly buttered paper, boil for two minutes on the fire, then set in the oven to bake for twenty minutes. Remove, lift up the paper, dress the fish on a hot dish, one piece overlapping another. Reduce the gravy on the fire to half gill, then pour in a hot Colbert sauce, prepared as per No. 121, mix well with a wooden spoon, pour over the fish and serve.

676. Broiled Squabs, Africaine

Split open through the back six fresh, fat Philadelphia squabs. Neatly draw, cut off the legs at the first joints, wipe dry, gently flatten with a cleaver; lightly roll in a tablespoon oil on a plate, then arrange on a double broiler; season with a teaspoon salt and half teaspoon white pepper and broil for five minutes on each side. Remove, dress on six

freshly prepared toasts on a hot dish and keep warm. Heat a tablespoon butter in a black frying pan, add three minced green peppers, cook for one minute, tossing them well meanwhile; mince and add three canned sweet red peppers. Season with half teaspoon salt, cook for one minute, lightly tossing again. Dress the garnishing on one side of the dish of squabs.

Cut a small eggplant into julienne strips, lightly roll in flour and fry in boiling fat for two minutes. Lift up with a skimmer, thoroughly drain on a towel, sprinkle half teaspoon salt over and arrange on the opposite side of the first garnishing, pour a hot Perigueux sauce over the squabs and serve.

677. Sauce, Perigueux

Place one good-sized (or two small) finely chopped truffles in a small saucepan with three tablespoons sherry, one teaspoon glace de viande, meat extract (No. 3170), half a light saltspoon finely crushed white pepper, a little salt and a gill demi-glace (No. 122). Mix well, boil for five minutes and use as required.

N. B. When opening a bottle of truffles always be careful to pour in a little sherry to prevent spoiling.

678. Gelée a la Crème de Cocoa

Melt one and a half ounces gelatine—leaves are the best—with one and a half pints warm water in a saucepan; add half pound granulated sugar, the rind of one lemon, mix well for five minutes, then add the whites of three eggs, well beaten up; mix again for one minute. Set the pan on the fire, gently stir and as soon as it comes to a boil add one gill cold water. Shift the pan to the corner of the range and let slowly simmer for ten minutes. Skim off the white froth and strain the jelly through a jelly bag or fine cloth into a bowl. Add one-quarter gill crème de cocoa, mix well for half minute and let cool a little, then fill a quart mould with this jelly. Place the mould on the ice and let freeze for one hour, or until the jelly is well set. Carefully immerse the mould in lukewarm water, immediately lift up, wipe all around, turn on a dish with a folded napkin and serve.

Thursday, Second Week of February

BREAKFAST

Stewed Prunes (1)
Farina with Milk (74)
Shirred Eggs, Kandy
Fried Filets of Flounder, Remoulade Sauce
Broiled Bacon, Diable Baked Potatoes
Puff Cakes (313)

679. Shirred Eggs, Kandy

Finely slice two medium-sized white onions. Have six shirred-egg dishes with a level teaspoon butter in each and thoroughly heat on the range. Evenly divide the onions into the six dishes and brown them to a

nice colour, or about five minutes, turning with a fork once in a while. Sprinkle with a teaspoon curry powder, evenly divided; gently mix. Carefully break two fresh eggs in each dish. Season with a teaspoon salt and a third of a teaspoon white pepper, evenly divided.

Set dishes in a hot oven for three minutes, then remove. Peel three ripe bananas and cut in four pieces lengthwise; lightly roll in flour, then fry in boiling fat or butter for one minute. Remove, drain on a towel, then arrange two strips around the side of each dish, ring-like, and serve.

680. Fried Filets of Flounder, Remoulade Sauce

Make an incision on both sides of a fresh three-pound flounder; carefully lift up the filets, skin well and cut into three equal slanting pieces. Season with a teaspoon salt and half teaspoon white pepper; roll well in the seasoning, lightly turn in flour, then in beaten egg and finally in bread crumbs. Place in a frying basket and fry in boiling fat for five minutes. Lift up and thoroughly drain on a cloth. Dredge half teaspoon salt over, dress on a hot dish with a folded napkin, decorate with parsley greens and six sections of lemon and serve with a remoulade sauce, prepared as per No. 681, in a saucebowl separately.

681. Remoulade Sauce

Chop very fine two branches fresh parsley, two of chives, twelve capers, two anchovies in oil, one medium vinegar pickle, one shallot and one-quarter bean garlic. Place all in a bowl, adding half teaspoon French mustard, a saltspoon salt and one egg yolk; pour in one tablespoon tarragon vinegar. Briskly mix the whole well together with a whisk, then drop in, little by little, one gill olive oil, briskly whisking while adding it. See that the sauce is of same consistency as mayonnaise. Use as required.

682. Broiled Bacon, Diable

Cut from a piece of bacon twelve equal slices one-fifth inch thick. Arrange on a double broiler and broil on a brisk fire for two minutes on each side. Remove and let slightly cool off. Then with the aid of a table knife lightly spread a little devilled butter (half the quantity, as per No. 11) on both sides of each slice. Lightly roll in bread crumbs, rearrange on the broiler and broil for one minute on each side, dress on hot dish and serve.

683. Baked Potatoes

Neatly wipe and place six good-sized, unpeeled, raw potatoes on a tin plate. Set in a brisk oven to bake for forty-five minutes, taking care to turn once in a while. Remove and serve.

LUNCHEON

Chicken Broth (578)
Oyster Crabs, Bonne Bouche
Veal Cutlets, Philadelphia Roast Potatoes in Quarters
Baba au Rhum

684. Oyster Crabs, Bonne Bouche

Thoroughly wash a pint very fresh oyster crabs and drain on a sieve. Place on a lighted chafing dish with a gill good sherry, half ounce good

butter, a level teaspoon salt and half saltspoon paprika; lightly mix, set fire to the sherry and let burn for two minutes, continually tossing the contents meanwhile. Place the chafing dish in the oven for one minute only. Remove, spread a Béarnaise sauce, prepared as per No. 34, to cover all the crabs, then serve without mixing. If no chafing dish at hand, use an earthen cocotte dish.

685. Veal Cutlets, Philadelphia

Neatly flatten six tender veal cutlets. Heat two tablespoons melted lard in a large black frying pan; lay the cutlets in the pan, one beside another, and rapidly fry for two minutes on each side. Remove and keep on a plate. Finely slice three medium white onions and place in an earthen casserole with two tablespoons butter; set on the fire and cook for three minutes, gently mixing, then arrange the cutlets on top of the onions; add two peeled and shredded red tomatoes. Season with one and a half teaspoons salt and three-quarters of a teaspoon white pepper. Place six very thin slices raw ham, one on each cutlet. Cover the pan tightly, place in a brisk oven for thirty-five minutes, remove, uncover, sprinkle a teaspoon chopped chives over all, cover the casserole again and send to the table.

686. Roast Potatoes in Quarters

Peel and cut four medium, sound, raw potatoes into six square pieces each; wash and drain well, place in a frying pan with two tablespoons melted lard and fry on the range for ten minutes, or until a good golden colour, occasionally turning with a skimmer; then place in a small roasting tin. Season with a teaspoon salt and half teaspoon pepper. Evenly spread one ounce butter on the surface of the potatoes, then place in a brisk oven for thirty minutes. Remove, lift up with a skimmer, place on a dish and serve.

687. Baba au Rhum

Sift in a large bowl three ounces wheat flour, make a small fountain in the centre, place in it three-quarters of an ounce yeast, dilute with one and a half gills warm milk; briskly knead with the hand, gradually incorporating all the flour until a light dough, then set the bowl in a warm place to raise for thirty-five minutes.

Sift on a corner of a table five ounces flour. Make a small fountain in the centre, place in it two saltspoons salt, half gill cold milk, two ounces butter (not cold) and break in three eggs. Vigorously knead with the hand for ten minutes, lifting the batter from the table several times during the operation. Add now the first preparation to this batter; knead well for five minutes with the hand. Place the batter in a bowl, cover with a wet towel and lay it in a warm place of about 75° to raise for two hours. Add then three tablespoons Sultana raisins, well picked, and a gill cream; thoroughly mix with the hand. Lightly butter a quart pudding mould, drop in the batter, then let rest for fifteen minutes. Set in a moderate oven for one hour. Remove, let cool off and unmould on a deep dish.

Place in a small saucepan four ounces granulated sugar with half pint cold water and boil for five minutes; remove from the fire, add three tablespoons good rum, mix a little, then with a spoon gradually baste and rebaste the sauce over the baba and serve.

DINNER

Oysters (18)
Celery (86) Caviare (59)
Consommé, Flamande
Spanish Mackerel, Broiled, with Bacon
Sliced Cucumbers (340)
Lamb Steaks, Grand Mère
Roast Saddle of Venison, Jelly Salad, Romaine (214)
Pudding, Renaissance Biscuit Glace

688. Consommé, Flamande

Prepare, strain in a saucepan and keep hot a consommé prepared as per No. 52. Clean and scrape a medium red carrot, one medium turnip; wash well quarter of a small, well-trimmed white cabbage. Cut all these into small dice pieces. Finely mince a medium white onion, place in a small saucepan with a teaspoon sugar, half teaspoon salt, half ounce butter and half pint cold water; mix thoroughly, cover the vegetables with a sheet of buttered paper, cover pan and boil on the range for forty-five minutes. Remove, take up the paper and add the vegetables to the consommé with six well-washed, drained and minced sorrel leaves, if handy. Boil the consommé for ten minutes. Have six small slices lightly toasted French bread, place them in a soup tureen, pour the consommé over and serve.

689. Broiled Spanish Mackerel

Cut the head off and split open a fresh three-pound Spanish mackerel; neatly trim the fins. Mix on a plate a tablespoon oil with a teaspoon salt and two saltspoons paprika; repeatedly turn the fish in the seasoning, then arrange on a broiler and broil for five minutes on each side. Remove, dress on a hot dish, spread a very little melted butter over the fish and serve.

690. Lamb Steaks, Grand Mère

Procure three tender lamb steaks of three-quarters of a pound each. Make a few light incisions on the skin all around. Season with one and a half teaspoons salt and half teaspoon white pepper. Thoroughly heat two tablespoons melted lard in a frying pan; place them in the pan, one beside another, and cook on the fire for five minutes on each side. Take up the steaks and lay them in a cocotte (earthen) dish. Remove all the fat from the surface of the gravy, pour in one gill of cold water and let boil for three minutes, then pour it over the steaks. Cut from a loaf of sandwich bread three slices an inch thick, cut each slice into one-inch squares and fry in a black frying pan with a tablespoon melted butter until a good golden colour and add to the steaks. Cut two ounces salt

pork into quarter-inch squares, place in a small frying pan with a teaspoon melted lard and fry for three minutes; drain well, and add to the steaks. Cut one large, raw, peeled potato into quarter-inch squares, wash and drain well, then fry in boiling fat for five minutes; lift up, drain and add to the steaks. Pour half gill hot demi-glace (No. 122) over, dredge a teaspoon finely chopped chives over all. Cover the pan, and let steam on the fire slowly for three minutes. Serve without uncovering.

691. Roast Saddle of Venison, Currant Jelly

Procure a small, rather stale saddle of venison of about four pounds. Neatly tie it around with string. Season with a level tablespoon salt and half teaspoon pepper, well rubbed all over.

Lay the saddle on a small roasting pan, pour a tablespoon hot fat over the saddle and two tablespoons water at the bottom of the pan. Set in the oven and roast for forty-five minutes, being careful to turn and frequently baste with its own gravy. Remove from the oven, dress it on a hot dish, untie the string, skim the fat from the surface of the gravy, strain the gravy over the venison and send to the table with currant jelly separately.

692. Pudding, Renaissance, Hot

Cut into small dice pieces two ounces cake renaissance and place in a bowl with six candied maroons; also cut up one ounce candied cherries cut into quarters, two candied pears cut in small squares, two preserved apricots cut into squares and one teaspoon good maraschino. Mix them well together with the hand. Lightly butter and sugar six individual pudding moulds; fill them with the preparation up to three-quarters of their height. Sharply mix in a bowl four egg yolks, two ounces sugar and two gills cream; then divide this evenly into the six moulds. Place in a pastry tin, pour in hot water up to half their height and set in a moderate oven for twenty minutes. Remove, unmould on a dish, pour a Sabayon sauce (No. 102) over and serve.

693. Biscuit Glace

Carefully crack six egg yolks in a small copper basin, add two ounces granulated sugar and half a stick vanilla. Set the basin on the corner of the range and with the whisk beat all well together for ten minutes. Remove the basin from the range to a table, take up the vanilla bean, beat up for five minutes more; then set the basin on the ice and stir with a wooden spoon until thoroughly cold. Add two gills cream whipped as per No. 337. Gently mix with a skimmer for one minute. Fill up six paper ice-cream biscuit cases and neatly smooth with the blade of a knife all around. Have a small freezer in an ice-cream tub with broken ice mixed with rock salt. Arrange the cases in the freezer and freeze for two hours. Remove, place on a dish with a folded napkin and serve.

Friday, Second Week of February

BREAKFAST

Oranges (104)
Oatmeal Porridge (2)
Eggs à la Coque
Findon Haddock (576)
Broiled Beefsteaks (172)
Potatoes, Julienne (799)
Buckwheat Cakes (330)

694. Eggs à la Coque

Carefully drop twelve fresh eggs into a saucepan with two quarts boiling water and boil for three minutes; remove with a skimmer, place on a dish with a folded napkin and serve with six egg stands.

N. B. When eggs are brought to the table with shells black with dirt, etc., they make an exceedingly unsightly appearance. To avoid this have a coarse towel, pour a little vinegar and salt on a small part of the towel, hold it in the palm of the hand and gently rub the eggs with it.

LUNCHEON

Fish Mulligatawney, Benares
Crabs, St. Laurent
Haricot of Lamb
Pumpkin Pie (492)

695. Fish Mulligatawney, Benares

Have the head of a large fresh fish, or two small ones if preferred, then procure two pounds fresh codfish. Place it in a saucepan with three quarts cold water. Season with one tablespoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Add four slices carrot, one small sliced apple, one sliced leek, four slices turnip, half sliced green pepper (all vegetables cut in dice pieces), two beans crushed garlic, one whole parsley root, two cloves, one small sliced onion, half small branch celery, one chopped ripe tomato, half sprig bay leaf and the same of hyme. Let them slowly boil for one hour. Should codfish be used remove it after having cooked for twenty-five minutes so it can be used for dinner fish, but allow the broth to boil for one hour.

Prepare the following: Melt one and a half tablespoons butter in a saucepan, stir in two level tablespoons flour, mix well for three minutes; add one tablespoon curry powder, mix well again with a whisk. Strain the fish broth and gradually add it to this roux, gently mixing with a whisk meanwhile. Add a piece of lemon rind, one heaping tablespoon raw rice, and let slowly cook for thirty minutes.

Cut into very small pieces a small piece of codfish, about a tablespoon; add it to the soup, pour in one teaspoon Worcestershire sauce and mix well. (Small canned quenelles may be employed in default of codfish.) Pour into a hot soup tureen and serve.

696. Crabs, St. Laurent

Heat one ounce melted butter in a saucepan, add two ounces flour, stir well while cooking for two minutes, then add one pint hot milk; thoroughly stir until it comes to a boil and add one pound fresh crab meat. Season with one and a half teaspoons salt, two saltspoons cayenne, one level teaspoon ground English mustard and one tablespoon Worcestershire sauce. Mix all well together while cooking for two minutes and then let gently cook for ten minutes more. Add three egg yolks, briskly mix with a wooden spoon while cooking for a minute, and finally add one tablespoon grated Parmesan cheese; mix well again, transfer to a dish and let cool off.

Prepare six pieces toast two inches square and one-quarter inch thick. Equally divide the preparation on top of each toast and nicely shape dome-like with the blade of a knife. Arrange the toasts on a tin and sprinkle two tablespoons Parmesan cheese over all. Set to bake in the oven for eight minutes, or till a nice golden colour. Remove, dress on a dish with a folded napkin, decorate with six pieces lemon and a little parsley greens and serve.

697. Haricot of Lamb

Cut a small breast of lamb into one-and-a-half-inch squares. Heat three tablespoons melted butter in a medium-sized saucepan, add the lamb and cook for ten minutes, or until a nice golden colour, occasionally turning the pieces with a spoon. Transfer the meat only to a dish; place four tablespoons flour in the pan, stir well until a perfect roux; then replace the meat in the pan, pour in a quart of hot white broth and mix with a wooden spoon for two minutes.

Cut three medium, sound, peeled potatoes into one-inch squares and add them to the haricot. Season with two teaspoons salt, half teaspoon white pepper and one saltspoon grated nutmeg; gently mix. Tie in a bunch two leeks, four branches parsley, one sprig bay leaf, two cloves and half sprig thyme; add it to the stew. Cover the pan and let slowly cook for one hour and a half. Remove the "bouquet" of herbs; pour the haricot into a hot dish, sprinkle a tablespoon chopped chives over and serve.

DINNER

Oysters (18)
Radishes Anchovies (141)
Bisque of Clams
Planked Shad, Finnoise
Chicken Croquettes, Macédoine
Roast Leg of Mutton (522) Escarole Salad (100)
Cake, Louisiana

698. Bisque of Clams

Carefully open thirty-six medium-sized fresh clams and place in a saucepan with all their liquor, adding one and a half quarts hot water. Cover the pan and boil for twenty minutes; drain and keep the liquor.

Place the clams in a mortar and pound them to a paste, then replace the paste in the clam liquor. Heat in another saucepan one ounce melted butter, add two and a half ounces flour, stir briskly with a wooden spoon for one minute; then pour in the clam liquor, etc., into this pan, add half pint hot milk and two gills cream. Season with a teaspoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; mix well with the whisk and as soon as it comes to a boil, add half ounce of good butter, divided in small bits; whisk till the butter is melted. Strain through a sieve, then through a cheesecloth into a hot soup tureen and serve with bread croutons prepared as per No. 23.

699. Planked Shad, Finnoise

Procure half a fresh three-pound shad; wipe thoroughly and season all around with a light tablespoon salt and half teaspoon paprika. Carefully oil the surface of an oak plank sixteen inches long by seven wide with a tablespoon oil; place the half shad on top, skin side downward. Set in a rather slack oven to bake for twenty-five minutes. Remove and keep on a table.

Prepare a potato purée as per potato Duchesse (No. 304). Have a pastry bag with a dentilated tube at the bottom. Then drop the potatoes into the bag and carefully press down the purée all around the shad. Wipe and slice two good-sized red tomatoes and evenly arrange on top of the fish. Slice two sound green peppers and neatly place them over the tomatoes. Sprinkle half teaspoon salt over them and divide half ounce butter in very small bits over all. Place the plank in the oven and bake for twelve minutes, or until the potatoes have attained a nice brown colour. Remove, squeeze the juice of a lemon over all and send to the table.

700. Chicken Croquettes, Macedoine

Carefully pick all the meat from a tender fowl boiled early in the morning and cut it into very small square pieces. Cut the same way one ounce cooked ham and twelve canned mushrooms. Have one tablespoon freshly chopped shallots in a saucepan with one ounce butter and fry for three minutes, stirring well meanwhile; add two ounces flour, mix till well thickened without browning, then dilute this with a pint white broth (No. 701). Season with one teaspoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; stir and let boil for fifteen minutes. Add three egg yolks, stir well, then add the chicken, ham and mushrooms, also half gill sherry. Mix well and cook for five minutes. Remove from the fire, place the preparation on a dish and let cool off.

Dredge three tablespoons flour on a corner of a table. Divide the force meat into six equal parts, roll up to pyramid shape on the flour, dip each one in beaten-up egg and gently roll in bread crumbs. Lay in a frying basket and fry in boiling fat for eight minutes. Lift up and thoroughly drain. Pour one gill hot tomato sauce (No. 16) on a hot dish and neatly arrange the croquettes, one overlapping another, crown-

like. Fill up the centre with a hot macédoine prepared as per No. 233. Adjust a paper frill at the end of each and serve.

701. White Broth (Bouillon Blanc)

Place on the fire in a large saucepan three pounds veal bones and any scraps of same on hand, also any remnants of raw beef or bones, as well as scraps of raw poultry. Pour in five gallons cold water, let come to a boil, then carefully skim off every particle of the scum. Then add four medium, whole, peeled carrots, two small whole, peeled turnips, two peeled onions, one parsley root, three leeks and two stalks celery. Cover the pan and let slowly boil for four hours. Then strain through a cheesecloth into a stone jar and put in a cool place. When thoroughly cooled off place it in the ice box and use as required. When nearly used renew preparation.

702. Cake, Louisiana

Plunge six ounces sweet almonds and two bitter ones in boiling water for five minutes. Drain on a sieve, then peel and pound four ounces of them in the mortar to a paste; place in a bowl with four egg yolks, two gills of milk, three ounces granulated sugar, one teaspoon kirsch and half teaspoon vanilla essence; briskly mix with a spatule for one minute, add two ounces butter, mix again briskly for one minute, add two ounces flour and mix well. Add two ounces raisins, half ounce chopped citron and half teaspoon baking powder; gently mix for half minute.

Lightly butter a large pudding mould. Split the peeled almonds in two; decorate the bottom of the mould with them, then fill the mould with the preparation. Set in the oven to bake for forty minutes. Remove, let cool for five minutes, unmould on a dish, sprinkle a little powdered sugar over and serve.

Saturday, Second Week of February

BREAKFAST

Sliced Pineapples (407)
Cheese Omelette
Fried Smelts, Tartare (47)
Mutton Chops (49)
Potatoes Sautées (135)
Sweet Crumpets

703. Cheese Omelette

Carefully crack eight fresh eggs into a bowl, add half a gill fresh milk, one and a half ounces grated Parmesan and one ounce Swiss cheese. Season with a level teaspoon salt and two saltspoons white pepper. Sharply beat up with a fork for two minutes. Heat a tablespoon butter in a black frying pan, drop the mixture in the pan, stir well with a fork until well thickened, let rest for half minute, then fold up the two sides; let rest half minute, turn it into a hot dish and serve.

704. Sweet Crumpets

Heat a pint milk in a saucepan, adding half ounce concentrated yeast and a saltspoon salt. Mix well until the yeast is thoroughly dissolved; then add four ounces sifted flour and thoroughly stir till well thickened. Place the pan in a warm place to raise for thirty minutes. Add three tablespoons melted butter and stir well with a wooden spoon. Heat in a large, lightly buttered frying pan, pour the preparation into the pan and let cook for five minutes on the fire; turn it over, then set in the oven to bake for ten minutes. Remove, cut into six equal pieces and serve.

LUNCHEON

Codfish, Coudert
Pork and Boston Baked Beans
Apple Dumplings, Hard Sauce

705. Codfish, Coudert

Have a piece of fresh codfish one and a half pounds. Cut into thin slices, place on a dish, season with a teaspoon salt, two saltspoons cayenne pepper and one tablespoon Worcestershire sauce; repeatedly turn the slices in the seasoning.

Finely slice three medium, raw, peeled potatoes, plunge them in boiling water for five minutes, drain and keep till required. Heat in a saucepan one and a half tablespoons melted butter, add two tablespoons flour, stir well and pour in half pint boiling milk. Season with half teaspoon salt, one tablespoon tomato catsup and one light tablespoon Worcestershire sauce. Mix well while cooking for two minutes, then pour half the quantity of the sauce into a deep baking dish. Place one-third of the codfish as a layer over the sauce, then one third of the potatoes, another third of the codfish, another layer of the potatoes, the other third of codfish and the last of the potatoes, and cover with the balance of the sauce. Sprinkle two tablespoons bread crumbs over the surface, divide half ounce of butter in bits on top. Set in a moderate oven to bake for forty minutes. Remove from the oven and send to the table in the same dish.

706. Pork and Boston Baked Beans

Plunge a pint large, dried white beans in a gallon cold water to soak for twelve hours. Drain on a sieve and place in an earthen baked-bean pot. Pour one and a half quarts cold water into a basin, add two gills molasses, one tablespoon salt and a heavy teaspoon white pepper. Mix well with a whisk for a minute. Pour this over the beans. Place over the beans a one-pound piece salt pork, tightly cover the pot and lay in a roasting tin, containing a gallon cold water. Set in the oven and let steam for six hours, carefully watching not to let the water dry up in the pan; if it should dry up add some more hot water. Remove, clean the pot all around with a towel and send to the table without uncovering.

707. Apple Dumplings, Hard Sauce

Prepare a pie paste exactly the same as per No. 117. Roll it on a lightly floured table to the thickness of one-fifth inch. Cut out six pieces, each three inches square.

Peel and core six small apples, lay each apple right side up on top of each piece of paste in the centre. Fill the hollow from which the core has been scooped with granulated sugar, mixed with half teaspoon ground cinnamon, then fold up the corners of the paste on top of each apple so as to entirely close them. Cut from the remaining paste six round pieces about one inch in diameter; arrange each piece on top of each apple. With a small pastry brush gently moisten the tops, edges and sides with a beaten egg. Lay them on a baking pan and set in a moderate oven to bake for thirty-five minutes. Remove, dress on a dish and serve with a hard sauce (No. 708) separately.

708. Hard Sauce

Place in a cold bowl one ounce good butter, two ounces fine sugar, half saltspoon ground mace, and five drops vanilla essence. Set the bowl on broken ice and sharply beat up with a wooden spoon for five minutes; then keep in a cool place till required.

DINNER

Rissolettes Russe (162) Olives
Potage, Mongole
Striped Bass, Marinière Potatoes, Parisienne
Beef Braisé, Monaco
Roasted Duckling, Apple Sauce (187) Doucette Salad (189)
Raspberry and Currant Pudding

709. Potage, Mongole

Soak in plenty of fresh water half pint dried, split green peas for twelve hours. Drain on a sieve and place in a small saucepan with half sliced carrot, half sliced white onion, one sliced leek, one branch sliced celery, two branches parsley, one bay leaf and one ounce lean ham cut into small pieces, or a ham bone. Moisten with one and a half quarts cold water. Season with a teaspoon salt, half teaspoon white pepper and a teaspoon sugar. Let come to a boil on the range, remove scum, cover the pan and let simmer for one hour. Meanwhile mince half carrot, half onion, one leek and one branch celery. Place them in a saucepan with a teaspoon butter, and brown to a light colour for eight minutes, occasionally stirring. Add one tablespoon flour, lightly mix; pour in a pint fresh or canned tomatoes, crushed, with a pint broth (No. 701), and let simmer very slowly for one hour.

Cut into fine julienne strips one small carrot, one small turnip, one leek and one branch celery and place these vegetables in a very small saucepan with three gills water. Season with a saltspoon salt and two saltspoons sugar and slowly cook for thirty minutes.

After an hour of simmering strain through a sieve both pea and tomato soups into another saucepan, adding the vegetables of the third pan. Add two tablespoons cooked green peas and boil the whole together for ten minutes. Carefully skim off the scum, pour into a soup tureen and serve.

710. Striped Bass, Marinière

Neatly trim and wipe two fresh striped bass of one and a half pounds each. Place them in a frying pan with half ounce butter, one teaspoon salt, one saltspoon cayenne pepper, half gill white wine and one gill hot water. Cover the dish with a sheet of buttered paper. Boil for five minutes on the range, then set in the oven to bake for ten minutes. Remove from the oven, lift up the paper, add six freshly opened medium oysters or fresh mussels, six cooked shrimp, six heads canned mushrooms. Cover again with the same paper and replace the fish in the oven for ten minutes more. Remove, lift up the paper, remove the fish with a skimmer, place on a large dish, pour the contents of the pan over the fish and serve.

711. Potatoes, Parisienne

Peel six good-sized potatoes, and with a Parisian potato scoop dig out as many pieces as you possibly can; wash well, drain and place in a sautoire with one and a half tablespoons melted leaf lard. Season with a teaspoon salt and half a light teaspoon white pepper; then set in a brisk oven for thirty minutes, carefully turning over occasionally to let get a nice colour all around. Remove, dress on a hot dish and serve.

712. Beef Braisé, Monaco

Procure a three-pound piece of rump of beef. Cut sufficient very thin slices of larding pork to lard the beef all around. Chop very finely together one bean sound garlic, two branches parsley, two branches chervil and four branches chives. Carefully sprinkle these fine herbs on the surface of the slices of lard, on one side only. Arrange the lard neatly over the beef, the herb side downward; tie well with string all around; place the beef in a saucepan, add one sliced carrot, one sliced onion, two sliced leeks, two cloves, one bay leaf, a saltspoon thyme and two tablespoons melted lard. Set the pan on a brisk fire to brown for ten minutes, turning once in a while. Add two tablespoons flour and lightly mix with a spoon. Moisten with a wine glass claret or white wine, one pint white broth (No. 701) or hot water and two gills hot demi-glace (No. 122). Season with a tablespoon salt, a teaspoon white pepper and a branch tarragon. Cover the pan, let boil for ten minutes, then set the pan in the oven for one hour and a half. Remove, uncover, take up the beef and keep warm. Reduce the gravy to a half pint on the fire. Strain the sauce through a small sieve into another saucepan, add twelve stoned olives and two ounces cooked, lean ham cut into half-inch squares; boil the sauce for five minutes more. Dress the beef on a large, hot dish; untie, remove the fat all around, then pour

the contents of the pan over the beef. Garnish with six stuffed tomatoes, as per No. 30, around the beef and serve.

713. Raspberry and Currant Pudding

Place in a bowl two ounces bread crumbs, two ounces picked currants, four tablespoons raspberry jam, two ounces granulated sugar, one teaspoon Maraschino, half ounce flour, one gill milk and the yolks of three eggs. Briskly mix for five minutes with a wooden spoon, then beat up the three egg whites to a stiff froth and add to the preparation; gently mix for a minute. Fill up six small lightly buttered pudding moulds, place them in a pastry tin and pour boiling water up to half the height of the moulds. Set in the oven for twenty minutes. Remove, unmould on a dish, pour a raspberry sauce (No. 714) over them and serve.

714. Raspberry Sauce

Have in a small saucepan four tablespoons raspberry jam with one ounce sugar, one gill water and one teaspoon kirschwasser; mix well for one minute, then boil on the range for two minutes, occasionally mixing, and use as directed.

Sunday, Second Week of February

BREAKFAST

Sliced Bananas (151)
Hominy (45)
Scrambled Eggs with Celery
Broiled Perch
Mutton Hash, Singapore
Potatoes, Delmonico
Griddle Cakes (9)

715. Scrambled Eggs with Celery

Cut four branches of the perfect white of celery into very small dice pieces, wash and drain well, then place in a saucepan with a pint cold water and two saltspoons salt and let boil for twenty minutes. Remove and drain well. Break eight fresh eggs in a bowl, season with half teaspoon salt, two saltspoons white pepper, pour in half gill fresh milk. Sharply beat up the whole together for half minute. Heat a tablespoon butter in a saucepan, drop in the eggs and celery, thoroughly mix with a wooden spoon while cooking for six minutes. Dress on a hot, deep dish and serve.

716. Broiled Perch

Mix on a plate one tablespoon oil, a teaspoon salt and half teaspoon white pepper; mix well. Roll six small perch, well-trimmed and wiped, in the seasoning till it is all absorbed. Arrange on a broiler and broil for five minutes on each side. Remove, dress on a hot dish. Spread a tablespoon melted butter over, decorate with six pieces lemon and a little parsley greens and serve.

717. Mutton Hash, Singapore

Finely hash all the mutton left over from the day before yesterday. Peel, core and cut into very small dice pieces two good-sized green apples.

Place in a small pan one finely chopped green pepper, one finely chopped white onion with one and a half tablespoons melted butter and cook to a nice light brown colour, lightly stirring meanwhile; add half teaspoon curry powder, gently stir; then add the mutton, half ounce lean grated (rasped) ham, the apples and half pint hot white broth (No. 701). Season with two saltspoons salt and two saltspoons white pepper; mix all gently together and let cook for twenty minutes, lightly mixing with a wooden spoon meanwhile. Dress on a hot, deep dish and serve.

718. Delmonico Potatoes

Place four good-sized boiled and finely hashed potatoes in a frying pan with one and a half gills cold milk, half gill cream, two saltspoons salt, one saltspoon white pepper and a saltspoon grated nutmeg; mix well and cook on the range for ten minutes, lightly mixing occasionally. Then add one tablespoon grated Parmesan cheese, lightly mix again. Transfer the potatoes into a gratin dish, sprinkle another light tablespoon grated Parmesan cheese over and set in the oven to bake for six minutes, or until they have obtained a good golden colour; remove and serve.

LUNCHEON

Consommé in Cups (52)
Toasted Lobsters, Mrs. Potter (2358)
Lamb Chops, Reforme
Green Peas (35)
Pineapple au Rhum

719. Lamb Chops, Reforme

Trim and neatly flatten six French lamb chops. Season with half teaspoon salt and two saltspoons white pepper, lightly roll in flour, then in beaten egg, and afterward gently roll in one ounce finely grated, lean ham. Heat one and a half tablespoons butter in a large frying pan, place the chops in the pan, one beside another, and slowly fry for seven minutes on each side. Remove, dress on a hot dish, one overlapping another, crown-like, adjust a fancy paper frill at the end bone of each chop and keep warm.

Cut into julienne strips two vinegar gherkins, one small truffle, the white of a hard-boiled egg, six heads canned mushrooms and half ounce of cooked, smoked beef tongue. Place all these articles in a small sauce-pan with a tablespoon sherry, one and a half gills demi-glace (No. 122); lightly mix with a wooden spoon, then let boil for five minutes. Pour the sauce in the centre of the chops and serve.

720. Pineapple with Rum

Trim and neatly peel a small ripe pineapple. Cut it into quarters lengthwise, cut out the stalk in the middle, then slice each quarter into

fine slices; place in a bowl, add three ounces powdered sugar, half gill good rum and half gill cold water; gently turn in the seasoning without breaking for five minutes. Cover the bowl and let stand in a cool place for thirty minutes, being careful to mix in the rum meanwhile. Transfer into an edged dessert dish, pour all the seasoning over and serve.

DINNER

Radishes (58) Olives
Potage, Celery, au Lait d'Amandes
Salmon, Baltimore
Potatoes, Windsor (252)
Capon Braisé, Écossaise Peas with Lettuce (667)
Noisettes of Beef, Foyot
Punch, Andalouse
Ruddy Duck with Jelly (234) Fried Hominy (235)
Lettuce Salad (148)
Tutti Frutti Ice Cream
Petites Espagnoles

721. Potage, Celery, au Lait d'Amandes

Pare off all stale and green leaves from two stalks crisp celery. Cut it into fine pieces, plunge in cold water and thoroughly wash; drain well on a sieve, then place in a large saucepan two quarts cold water; season with one and a half teaspoons salt, one teaspoon fine sugar and two saltspoons cayenne pepper. Cover the pan and let simmer for forty minutes. Strain the celery broth into another saucepan. Pound the cooked celery in a mortar to a pulp and replace it in the broth, then have it come to a simmering point on the range.

Plunge half pound almonds into a pint boiling water for five minutes; drain, peel and pound in the mortar to a paste; then place in a saucepan with pint milk and boil for fifteen minutes; add it to the celery, mix well and boil all together for ten minutes. Mix in another saucepan one ounce butter with three tablespoons flour, thoroughly heat for two minutes, then pour the soup over this roux and briskly mix with a wooden spoon while boiling for five minutes. Dilute one egg yolk with half gill cream and add to the potage; lightly mix for two minutes without boiling. Strain through a sieve, then through a cheesecloth into a soup tureen and serve with bread croutons (No. 23) separately.

722. Salmon, Baltimore

Place three slices fresh salmon, three-quarters of a pound each, in a frying pan. Season with a teaspoon salt and half teaspoon white pepper, adding a gill white wine, a gill cold water and half ounce butter. Cover the fish with a lightly buttered paper, boil on the fire for two minutes, then set in the oven to bake for twenty minutes. Remove, dress the salmon on a hot dish, then take out bones from the centre and keep warm.

Add eighteen freshly opened oysters to the fish liquor, boil for three minutes on the range; lift up the oysters with the skimmer and place

six on top of each slice of fish. Reduce the fish gravy to about half gill, then pour in one gill hot demi-glace (No. 122). Mix well and let briskly boil for five minutes. Strain the gravy over the fish and serve.

723. Capon Braisé, Écossaise

Remove the head and feet of a small, tender capon of four pounds; singe, draw and wipe neatly. Soak two ounces bread crumbs in one and a half gills cold milk for two minutes; take up and squeeze out the milk and lay on a plate. Add one ounce finely chopped raw beef marrow and the yolk of an egg. Season with half teaspoon salt and two saltspoons white pepper. Mix all thoroughly with a spoon until well thickened, then stuff the capon with it. Truss neatly and place in a small brazing pan. Place a mirepoix (No. 271) around the capon, adding four tablespoons flour and one and a half tablespoons melted butter; mix a little with the mirepoix. Pour in sufficient hot water to cover the vegetables. Season with a tablespoon salt and half teaspoon white pepper. Cover the pan, let boil on the range for ten minutes, then set in the oven to braise for one hour. Remove, transfer the capon to a large, hot dish and keep warm.

Reduce the gravy on the fire to three-quarters of a pint, then strain it through a fine Chinese strainer into another saucepan; add six heads canned mushrooms cut in half, two ounces cooked smoked beef tongue cut into quarter-inch squares and one egg yolk; then briskly stir while cooking for two minutes. Pour the sauce over the capon and serve.

724. Noisettes of Beef, Foyot

Procure six small filets of beef one inch thick by one and a half inches in diameter. Season with a teaspoon salt and half teaspoon white pepper, well divided all around. Heat in a black frying pan a tablespoon melted butter, add the filets, one beside another, and briskly fry for three minutes on each side. Remove and place them on six freshly prepared toasts of the same size as the filets. Reduce two gills tomato sauce in a saucepan to half gill. Prepare a Béarnaise sauce as per No. 34. Strain the tomato sauce through a cheesecloth into the Béarnaise. Mix a little with a whisk and pour it over the filets. Garnish the filets all around with spinach, prepared as per No. 247, and send to the table.

725. Punch, Andalouse

Cut three good-sized oranges into equal halves, and with a spoon remove all the pulp and place in a bowl. Cut off a piece of the skin at the bottom of each half orange so they will stand on a dish without rolling. Squeeze the pulp of the oranges into a bowl, as well as the juice of three lemons; add half pound granulated sugar and one quart lukewarm water. Sharply mix with the spatula for five minutes. Strain through a cheesecloth into an ice-cream freezer. Set the freezer in a tub with broken ice and rock salt all around. Cover the freezer and proceed to freeze for thirty minutes. When ready pour in two tablespoons

of curaçao and lightly mix. With a small knife make dentilated incisions all around the brim of each half orange shell. Divide the punch equally into the six shells. Dress on a dish with a folded napkin and serve.

726. Tutti-Frutti Ice Cream

Prepare and finish a vanilla ice cream as per No. 42. Chop up very finely six candied cherries, two candied pears, two candied apricots, two candied prunes, two candied figs, one ounce angelica and four candied marrons; place all these in a bowl. Season with a tablespoon kirsch, one tablespoon rum and one tablespoon maraschino; mix well and let infuse for ten minutes. Then add to the vanilla ice cream. Mix well with a wooden spoon for two minutes. Carefully fill a quart brick ice-cream mould with the cream, cover both sides with lightly buttered paper, then cover it and bury the mould in broken ice and rock salt and let freeze for one hour. Remove the mould, immerse in tepid water for a few seconds, remove the cover and paper, unmould on a cold dish with a folded napkin and send to the table.

727. Petites Espagnoles

Place in a basin half pound fine sugar, crack eight fresh eggs and add two tablespoons orange flavouring. Set the basin on the corner of the range and briskly beat up with the whisk for fifteen minutes, remove the basin to a table and gradually add half pound sifted flour, continually mixing with a skimmer while adding it. Slide a tube an inch in diameter to the bottom of a clean pastry bag and drop the preparation in. Lightly butter and flour a pastry pan, then with the hand press down the preparation in the pan into pieces the size of a fifty-cent piece, keeping them an inch apart from each other; proceed in the same way until the batter is used up. Dredge one ounce shredded cocoanut over them and set in the oven to bake for ten minutes. Remove, let cool off and serve.

N. B.—These cakes will keep in good condition for two weeks when kept in a tin placed in a cool place, and can be employed for cake crumbs, etc.

Monday, Third Week of February

BREAKFAST

Oranges (104)
Quaker Oats (105)
Poached Eggs, Soubise
Porterhouse Steak
Potatoes, Anna (84)
Sweet-Corn Fritters (566)

728. Poached Eggs, Soubise

Peel, cut in half and finely slice two medium-sized white onions, place in a saucepan with a tablespoon melted butter and slowly fry for seven minutes, mixing well meanwhile. Add a level tablespoon flour,

stir briskly, pour in half pint hot milk and briskly mix. Season with half teaspoon salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg; lightly mix, then let gently simmer for ten minutes. Prepare twelve poached eggs on toast as per No. 106. Strain the sauce through a strainer over the eggs and serve.

729. Porterhouse Steak

Mix on a dish one teaspoon salt, half teaspoon pepper and a light tablespoon oil. After procuring a nice, tender porterhouse steak one and a quarter inches thick, cut from the short loin, lightly flatten and trim, then turn in the seasoning repeatedly all over. Arrange on a broiler and broil on brisk charcoal fire for twelve minutes on each side. Remove, dress on a hot dish, spread a maître d'hôtel butter (No. 7) over, decorate with a little watercress and serve.

LUNCHEON

Oysters au Gratin
Shoulder of Mutton, Etuvée, with Potatoes
Apple Méringue Pie

730. Oysters au Gratin

Plunge twenty-four large, freshly opened oysters in three-quarters pint boiling water with a teaspoon salt and boil for three minutes. Drain on a sieve and keep the liquor. Briskly knead in a small saucepan one tablespoon butter with two tablespoons flour for a minute. Place the pan on the fire, pour in one and a half gills oyster broth and two gills hot milk. Season with half teaspoon salt and two saltspoons cayenne pepper; gently mix. Cut each oyster in four pieces and add to the pan, lightly mix, then let boil for two minutes. Transfer the preparation into a deep baking dish, dredge two tablespoons grated Parmesan cheese over and set in the oven to bake for ten minutes. Remove and serve.

731. Shoulder of Mutton, Etuvée, with Potatoes

Procure a small, tender shoulder of mutton. Carefully bone it all over, then cut the meat into as thin slices as possible and place on a dish. Season with two teaspoons salt, half teaspoon white pepper, adding one teaspoon chopped chives, half teaspoon chopped chervil, half bean finely chopped garlic and three finely chopped shallots. Carefully mix the meat with the ingredients and keep on the dish till required.

Finely mince three medium, raw, peeled potatoes; wash and drain well. Lightly butter a cocotte dish (earthen pan), cover the bottom with a layer of one-quarter of the potatoes, lightly season the potatoes with two saltspoons salt and a saltspoon pepper; arrange a quarter of the meat over the potatoes, well spread, then another quarter of mutton, and so on until all finished. Then pour in two gills boiling water, boil for two minutes on the range; then set in the oven to bake for one and a half hours. Remove and serve.

732. Apple Méringue Pie

Roll out quarter pound pie paste, as prepared in No. 117, making it circular in shape, half inch wider than the pie plate. Lightly butter a pie plate, arrange the paste over the plate, press it down all around the edges with the fingers and neatly trim all around.

Peel and core six good-sized apples. Cut into halves, slice very fine, place in a bowl with one ounce sugar, half teaspoon ground cinnamon and one teaspoon vanilla essence; gently mix, then evenly arrange over the plate. Set the pie in the oven to bake for twenty minutes. Remove and lay on a table. Beat up to a froth the whites of two eggs, add two ounces granulated sugar and half teaspoon vanilla essence, lightly mix with a skimmer for half a minute, then nicely spread the preparation over the apples with the aid of a knife blade; sprinkle a tablespoon fine sugar over all, reset in the oven to bake for ten minutes longer, or till a nice golden colour. Remove and serve either hot or cold.

DINNER

Stuffed Olives with Caviare
Consommé, Milanais
Fish Croquettes, Cream Sauce
Veal Cutlets, Chasseur Brussels Sprouts (618)
Roast Turkey, Cranberry Sauce (67)
Chicory Salad (38)
Gateau, Chambord

733. Stuffed Olives with Caviare

Stone twelve large Queen olives and fill with Russian caviare. Dress on a hors d'œuvres dish with a few leaves of lettuce and serve.

734. Consommé, Milanais

Strain a consommé, prepared as per No. 52, into another saucepan and keep on the corner of the range. Break three ounces spaghetti into one-inch pieces, plunge them into a quart boiling water with a teaspoon salt and boil for twenty-five minutes. Drain on a sieve, add two ounces grated Parmesan cheese to the consommé; briskly mix with a whisk while heating for two minutes. Dilute two egg yolks with a gill cream and add to the consommé, lightly mix for a minute, then add the cooked spaghetti. Pour the soup into a hot tureen and serve.

735. Fish Croquettes, Cream Sauce

Procure one and a half pounds fresh halibut, cod or any kind of fresh fish. Cut it into very small square pieces and plunge into a pint boiling water with half teaspoon salt and boil for a minute. Drain and keep the fish on a plate and the liquor separate.

Finely chop a medium, white onion, place in a small saucepan with one and a half tablespoons melted butter and slowly cook for eight minutes, stirring well once in a while; then add three tablespoons flour, briskly stir while heating for one minute; pour in half pint hot milk

and one gill fish liquor, mix thoroughly and let boil for five minutes. Season with a teaspoon salt, two saltspoons cayenne pepper, one saltspoon ground nutmeg, one teaspoon ground English mustard and one teaspoon Worcestershire sauce; thoroughly mix with a wooden spoon and let cook for two minutes; add two egg yolks and continually mix while cooking for five minutes. Add the fish, lightly mix and cook for three minutes. Transfer the preparation into a bowl and let thoroughly cool off. Divide the force meat into six equal parts, dredge a little flour on the corner of the table; roll out the pieces into cork forms, lightly dip in beaten egg, roll in bread crumbs, place in a frying basket and fry in boiling fat for eight minutes. Thoroughly drain, pour a cream sauce on a hot dish, arrange the croquettes over the same and serve.

N. B. If any left-over fish is on hand employ it in place of the fresh fish.

736. Cream Sauce for General Use

Heat one tablespoon melted butter in a small saucepan, add one and a half tablespoons flour, briskly stir, then pour in a gill hot milk and half gill cream. Season with two saltspoons salt, half saltspoon cayenne pepper and half saltspoon ground nutmeg. Sharply whisk for one minute, then let boil for two minutes and use as directed.

737. Veal Cutlets, Chasseur

Neatly trim and flatten six tender veal cutlets. Season with a teaspoon salt and half teaspoon white pepper, well divided all around. Thoroughly heat one tablespoon leaf lard in a large frying pan, arrange the cutlets one beside another in the pan and briskly fry for five minutes on each side. Dress on a hot dish. Remove all the fat from the pan, then add six finely chopped shallots, half gill white wine, six sliced canned mushrooms, one gill demi-glace (No. 122) and half gill tomato sauce (No. 16); gently mix, let the sauce boil for five minutes, pour it over the cutlets, sprinkle half teaspoon chopped parsley over all and serve.

738. Gateau, Chambord

Four ounces fine sugar, one teaspoon vanilla essence, two ounces sifted flour, five eggs, whites and yolks separate, and half a saltspoon salt. Place the egg yolks, vanilla, sugar and salt in a bowl and briskly mix for ten minutes with a wooden spoon. Beat up the whites to a stiff froth and add to the mixture; mix well with a skimmer for one minute, add the flour and sharply mix for one minute. Lightly butter a large dome-shaped pudding mould, drop in the preparation and set the mould in the oven to bake for twenty minutes. Remove, let cool off and unmould.

Place in a small saucepan two egg yolks, one ounce sugar, one tablespoon flour; dilute these ingredients with two gills cold milk, then add

half teaspoon vanilla essence; set the pan on the fire and stir the preparation with a wooden spoon for five minutes. Remove the pan from the fire, add two ounces peeled and finely chopped almonds and stir until cold. Then add one ounce good butter and mix well. Slice the cake into quarter-inch slices, spread a teaspoon almond preparation on each slice and carefully place the slices in position so as to give the cake its original form. Arrange on a dish with a folded napkin and serve.

Tuesday, Third Week of February

BREAKFAST

Grape Fruit (130)
Oatmeal Porridge (2)
Fried Eggs with Eggplants (739)
Broiled Sardines on Toast
Country Sausages (134)
Flannel Cakes (136)

739. Fried Eggs with Eggplants

Neatly peel a small eggplant, cut it into six equal slices and place on a soup plate. Season with a teaspoon salt, half teaspoon white pepper, adding half gill cold milk; turn well in the seasoning, then in flour.

Heat two tablespoons butter in a large black frying pan, lay the eggplants, one beside another, in the pan, and gently fry for three minutes on each side. Carefully crack twelve eggs over the slices. Season the eggs evenly with a teaspoon salt and half teaspoon white pepper; then set the pan in the oven and bake for five minutes. Remove, carefully slide on a large, round, hot dish and serve.

740. Boiled Sardines on Toast

Arrange twelve good-sized boneless sardines on a double broiler and broil on a brisk fire for two minutes on each side. Remove, dress on six freshly prepared toasts, spread a tablespoon melted butter evenly over them, decorate with six pieces lemon and a little parsley greens and serve.

LUNCHEON

Stuffed Devilled Crabs (10)
Chicken Pot Pie (159)
String Bean Salad
French Pancakes with Jelly (17)

741. String Bean Salad

Open a pint can string beans, suppress all the water and thoroughly dry on a cloth. Place in a salad bowl, add two cold hard-boiled eggs, cut into quarters Season with four tablespoons dressing as per No. 863. Thoroughly mix and serve.

DINNER

Oysters (18)
Celery (86) Anchovies (141)
Cockie Leekie
Codfish, Espagnole
Potatoes, Hollandaise (26)
Broiled Squabs, Celery Sauce
Stuffed Green Peppers (230)
Roast Ribs of Beef (126) Salad Chicory (38)
Pudding, Boissy

742. Cockie Leekie

Cut off the head and feet, singe, draw and cut a small, tender fowl into quarter-inch-square pieces. Heat in a saucepan two tablespoons melted butter, adding the fowl and lightly brown for ten minutes, occasionally mixing meanwhile; drain off the butter from the pan, keeping it for any other purpose. Moisten the fowl with three quarts hot water and let come to a boil on the fire. Then add the white part only of four leeks cut into thin slices. Season with two teaspoons salt and half teaspoon white pepper; add then a small bunch fresh, well-washed parsley. Cover the pan and let slowly boil for forty-five minutes. Then add two ounces raw rice, cover the pan and slowly boil for forty minutes more. Remove all the fat from the surface of the soup, take up the parsley, pour into a hot soup tureen and serve.

743. Codfish, Espagnole

Procure three slices fresh codfish, three-quarters of a pound each. Place in a frying pan two small, finely minced green peppers and one finely minced white onion with half ounce butter and let gently brown for three minutes, lightly stirring with a fork; then place the fish over. Season with a teaspoon salt, half teaspoon white pepper, and a saltspoon Spanish saffron diluted in a tablespoon water. Peel and cut into quarters three good-sized red tomatoes and place all around the fish; cover with a sheet of lightly buttered paper and set in the oven to bake for twenty-five minutes. Remove, lift up the paper, place the fish on a hot dish, remove the spinal bones, pour the contents of the pan over the fish, sprinkle a teaspoon of chopped parsley over all and serve.

744. Broiled Squabs, Celery Sauce

Cut open through the back six fresh fat squabs. Draw, singe, wipe dry and nicely flatten with a cleaver. Arrange on a double broiler; season all over with a teaspoon salt, half teaspoon white pepper; lightly oil on both sides, then broil on a brisk fire for six minutes on each side. Remove, lay on a hot dish with six freshly prepared toasts, pour a celery sauce over and serve.

745. Celery Sauce

Cut into very small dice pieces four branches white celery and place in a small saucepan with three-quarters of a pint cold water and half

teaspoon salt and boil for fifteen minutes. Drain on a sieve and keep the water and celery separate.

Heat one and a half tablespoons melted butter in a small saucepan, add two tablespoons flour and stir while heating for two minutes; then pour in half the quantity of celery water. Season with two saltspoons salt, one saltspoon cayenne pepper and a saltspoon ground nutmeg, adding one light gill cream; mix well with a wooden spoon, then add the celery; lightly mix, slowly boil for five minutes and use as required.

746. Pudding, Boissy

Place in a saucepan three ounces arrowroot flour with a pint cold milk; stir well with a wooden spoon for one minute; then place the pan on the fire and continually stir until it comes to a boil. Remove, place on a table, add two egg yolks, briskly stir with a wooden spoon for one minute, then add one ounce well-picked currants, six candied cherries cut in quarters, one peeled and cored apple cut in small square pieces, one preserved peach cut in small squares; then pour in one tablespoon Swiss kirschwasser and one ounce fine sugar; gently mix for one minute. Beat the whites of the two eggs to a stiff froth and add to the preparation; gently mix for one minute. Lightly butter six pudding moulds and fill with the mixture; place in a baking tin with hot water up to half their height and set in the oven to bake for twenty minutes. Remove, unmould on a dish, pour a kirsch sauce, as per No. 608, over them and serve.

Wednesday, Third Week of February

BREAKFAST

Baked Apples (44)
Wheaten Grits (131)
Eggs Cocotte, Firenzi
Fried Scallops with Bacon **(175)**
Broiled Lamb Chops
Hashed Sauté Potatoes (50)
English Muffins (528)

747. Eggs Cocotte, Firenzi

Pick off all the meat from the turkey left-over from Monday. Place in a mortar and pound to a pulp; then press through a sieve into a bowl and add two gills cream. Season with two saltspoons salt, a saltspoon ground nutmeg; mix well with a whisk. Divide the preparation equally into six cocotte dishes, then carefully crack two fresh eggs into each dish. Mix half teaspoon salt with two saltspoons white pepper and equally season the eggs with it. Place the cocottes on a tin and set in the oven to bake for eight minutes. Remove and serve.

748. Plain Broiled Lamb Chops

Trim and lightly flatten six French lamb chops. Season all around with half teaspoon salt and two saltspoons white pepper. Arrange on a

broiler and broil for four minutes on each side. Remove, dress on a hot dish, decorate with a little watercress and serve.

LUNCHEON

Oysters, Meunière
Veal Chops, Finnoise
Salad, Alsacienne
French Cream Pie

749. Oysters, Meunière

Wipe dry thirty-six good-sized freshly opened oysters and place in a bowl. Season with half teaspooon salt and two saltspoons white pepper, adding half gill cold milk; mix well, then roll the oysters in flour.

Heat two tablespoons oil in a black frying pan, lay the oysters on the pan, one beside another, and briskly fry for three minutes on each side; dress on a hot dish. Thoroughly dry the pan, replace on the fire with one ounce butter and toss the butter until a nice brown colour; squeeze in the juice half lemon, add one teaspoon chopped parsley, toss a little and pour over the oysters; decorate the dish with six pieces lemon and serve.

750. Veal Chops, Finnoise

Neatly trim and lightly flatten six veal chops. Season evenly with a teaspoon salt and half a teaspoon white pepper. Heat two tablespoons melted lard in a frying pan, lay the chops in the pan, one beside another, and fry for five minutes on each side.

Then add one finely chopped green pepper; mix a little and cook for two minutes longer; with a spoon remove all the fat from the pan; pour over the chops half gill white wine and one gill tomato sauce (No. 16); lightly mix. Cover the pan and set in the oven for ten minutes. Remove, arrange the chops on a large dish, pour the sauce over and serve.

751. Salad, Alsacienne

Finely mince three cold, boiled, peeled potatoes, a quarter of a very small white cabbage, one medium, white onion and two small well-trimmed pickled lamb tongues. Place in a salad bowl. Finely chop together two branches fresh parsley, one branch fresh tarragon, one branch chervil and add to the bowl. Season with four tablespoons dressing, as per No. 863. Mix well and serve.

752. French Cream Pie

Place in a saucepan four egg yolks, two ounces sifted flour, half pint cold milk, two ounces granulated sugar and one ounce good butter. Sharply mix with a whisk for two minutes, place on the fire, and as soon as it comes to a boil place in a bowl and let cool off. Then add two ounces peeled and finely chopped almonds and a tablespoon orange-flower water. Arrange a thin layer of feuilletage, prepared as per No. 756, so as to entirely cover a pie plate, neatly press the paste around the edges, trim off any superfluous paste adhering and lightly wet the edges. Cut out a round piece of feuilletage half inch wide and place

it all around the edges of the pie plate; lightly egg the border. Pour the preparation in the centre of the plate, spreading well. Make a few light incisions around the ring, then bake in the oven for twenty-five minutes. Remove, dredge a little fine sugar over and serve.

DINNER

Celery (86) Olives
Italian Paste with Milk
Smelts Sauté, aux Fines Herbes Potatoes, Pont Neuf (647)
Chicken Vol au Vent, Hay
Risotto, Piedmontaise (225)
Ribs of Lamb, Mint Sauce (255) Lettuce Salad (148)
Vanilla Soufflé

753. Italian Paste with Milk

Boil a quart and a half milk in a saucepan with a teaspoon salt, half teaspoon white pepper and half saltspoon ground nutmeg, adding two ounces Italian paste with an ounce of butter; let slowly boil for fifteen minutes. Dilute one egg yolk in a tablespoon cream and add to the milk; gently mix while heating, without boiling, for two minutes. Pour into a hot soup tureen and serve with one ounce grated Parmesan cheese separately.

754. Smelts Sauté, aux Fines Herbes

Thoroughly wipe twelve good-sized fresh smelts. Have on a plate a tablespoon milk with a teaspoon salt and half teaspoon white pepper; mix well, gently roll the smelts in the seasoning, then in flour. Heat one tablespoon butter in a large frying pan, place the smelts in the pan, one beside another, and gently fry for six minutes on each side. Remove with a skimmer and arrange on a large dish. Sprinkle over half teaspoon chopped chives, a very little chopped chervil and half teaspoon chopped parsley. Squeeze the juice of half a lemon over them. Remove the grease from the pan in which the fish was fried and add half ounce butter; toss the butter in the pan on the fire until well browned, pour over the smelts and serve.

755. Chicken Vol au Vent, Hay

Carefully skin and bone a tender, raw chicken of two and a half to three pounds and cut all the meat into inch-square pieces. Heat one tablespoon melted butter in a large frying pan and add the chicken. Season with a heavy teaspoon salt and two saltspoons cayenne pepper; gently cook on the range for eight minutes, occasionally tossing. Add six peeled, well-cleaned, sliced heads fresh mushrooms; lightly toss again and let slowly cook for five minutes. Dredge in a teaspoon flour, lightly mixing while doing so. Pour in half pint cold milk, gently mix and slowly boil for ten minutes. Add a small sliced truffle, one gill cream and a tablespoon Madeira wine; lightly mix and boil for five minutes; add half teaspoon chopped chives; dilute an egg yolk in a tablespoon milk and add to the chicken; lightly mix while heating, without

boiling, for two minutes. Remove and fill up a vol au vent with the preparation. Cover it and serve.

756. Feuilletage (Puff Paste)

Sift one pound flour on a small table; make a fountain in the centre pour into it half pint ice water, adding half teaspoon salt. Briskly knead with the hand, gradually incorporating the flour until a perfect dough; then let rest for fifteen minutes.

Wash well a pound good butter in a quart ice water; then knead the butter on the table with the hand, give a square flat form and keep in a cool place. Flour the table, roll out the paste to one-third larger than the butter, place the butter on top, fold up the four corners to completely envelop the butter; then with the pastry roller, roll out to one-inch-thick square form. Then fold up the paste in three folds without separating. Roll it out from the top with the roller to one inch longer only, of a square form; this operation is usually termed "turn." Give the paste half a turn to the right with the hand and roll it out to the same thickness as before; fold up the same as before—then the paste will have two "turns." Place it on a tin enveloped in a towel and let rest in a cool place for twenty minutes. Then give two more turns as before; let rest for twenty minutes again. Give two similar turns and let rest in a cool place until required, always enveloped in a clean lightly wetted towel.

757. How to Make the Vol au Vent

Roll out on a lightly floured table one pound feuilletage, prepared as per No. 756, to three-quarters of an inch in thickness; then with a round six-inch pastry cutter cut out a piece. Lightly wet a small cold pastry pan, place the cut-out piece of feuilletage in the pan upside down; lightly egg the surface; then with the point of a knife carefully cut a ring on the surface of the paste half an inch deep and one inch from the outer edge. Be very careful not to exceed the depth of half an inch in cutting, leaving quarter of an inch uncut. Make four incisions, lengthwise, on the centre piece of the paste in the pan and set in the oven to bake moderately for forty minutes. Remove from the oven, lift up the cover of the vol au vent, carefully remove all the uncooked paste from the interior and keep in a warm place until required.

758. Vanilla Soufflé

Cut half vanilla bean into very small pieces and boil it in a saucepan with a pint milk for five minutes; remove the pan to the table, cover it and infuse for fifteen minutes. Place in another small saucepan three ounces sifted flour, three ounces granulated sugar; then strain the vanilla milk into this pan and briskly mix with a whisk for two minutes. Set the pan on the fire and continually stir with a spatula until it comes to a boil. Remove to a table, then add one by one three egg yolks, briskly stirring while adding. Beat up the white of the three eggs to a stiff froth, add to the batter and gently mix with a skimmer for one minute. Lightly butter a large soufflé dish and drop in the preparation. Smooth

the surface with the blade of a knife, sprinkle a tablespoon powdered sugar over, and set to bake in a moderate oven for twenty minutes. Remove and immediately send to the table.

N. B. Place the pieces of vanilla used in the milk in a glass jar and keep for further requirements.

Thursday, Third Week of February

BREAKFAST

Peaches and Cream (463)
Wheatena (1298)
Shirred Eggs, Robert
Broiled Bluefish (328)
Pork Chops, with Fried Apples
Lyonnaise Potatoes (78)
Buckwheat Cakes (330)

759. Shirred Eggs, Robert

Heat in a frying pan one tablespoon butter, adding one medium, finely chopped white onion; cook for five minutes, then add half teaspoon ground English mustard and stir while heating for half minute; pour in one tablespoon vinegar with a gill demi-glace (No. 122). Finely chop three medium-sized vinegar pickles and add to the same; boil for five minutes, then keep warm.

Lightly butter six individual shirred-egg dishes and carefully break two fresh eggs into each. Mix half teaspoon salt with two saltspoons white pepper and equally season the eggs with it. Evenly divide the sauce over the eggs and set in the oven to bake for five minutes. Remove and immediately send to the table.

760. Pork Chops, with Fried Apples

Lightly flatten six fresh pork chops. Season all round with a teaspoon salt and half teaspoon white pepper. Heat in a frying pan one tablespoon good lard, place the chops in the pan, one beside another, and slowly fry for eight minutes on each side. Remove, dress on a hot dish and keep warm..

Peel and core three apples, cut each apple into four even slices; dip in cold milk, slightly roll in flour, plunge in boiling fat and fry for ten minutes. Lift up with a skimmer, thoroughly drain, arrange around the pork chops and serve.

LUNCHEON

Clam Broth (80)
Broiled Lobster
Sauté of Lamb, Chasseur
Potatoes, Bretonne
Compote of Apricots

761. Broiled Lobster, Plain

Procure three live lobsters one and a quarter pounds each; cut off the claws, crack the large ones with a cleaver, then split the bodies in two;

clean off the heads and arrange the lobster halves on a double broiler. Season evenly with a teaspoon salt and half teaspoon paprika. Baste with a tablespoon oil and broil on a brisk fire, cut part upward, for ten minutes; remove and set in the oven for ten minutes more.

When the lobsters are placed on the broiler have the claws on a tin and bake in the oven for twenty minutes. Remove both, arrange on a large hot dish, decorate with six pieces lemon and parsley greens and serve with half gill melted butter separately.

762. Sauté of Lamb, Chasseur

Procure two pounds lamb from a tender leg and cut into half-inch-square pieces. Heat two tablespoons butter in a frying pan, add the lamb, season with a teaspoon salt and half teaspoon white pepper; gently toss and let slowly cook for twenty minutes, occasionally tossing meanwhile. Add ten finely chopped shallots, lightly toss, add half gill white wine and let reduce for five minutes. Then add one and a half gills tomato sauce (No. 16), one gill demi-glace (No. 122) and twelve heads finely minced canned mushrooms; lightly mix and gently cook on the range for fifteen minutes. Finely chop together two branches of parsley with half clove sound garlic and add to the lamb; mix a little, pour into a deep dish and serve.

763. Potatoes, Bretonne

Finely chop one good-sized white onion and lightly fry in a saucepan with half ounce butter for three minutes; add one tablespoon flour, gently stir while cooking for five minutes; moisten with a pint hot white broth (No. 701) and thoroughly mix; then add six medium-sized, peeled, raw potatoes cut into even quarters. Season with a teaspoon salt and half teaspoon white pepper; lightly mix, cover the pan and let slowly simmer for thirty-five minutes. Remove, pour into a hot dish and serve.

764. Compote of Apricots

Open a pint can fine, firm apricots. Place on a compote dish and their liquor in a small saucepan; pour two tablespoons maraschino with a tablespoon fine sugar into the liquor and boil on the range for five minutes; pour over the apricots and serve.

DINNER.

Oysters (18)
Radishes (58) Tomatoes
Pot au Feu, Mexicaine
Halibut, Aurore Potatoes, Viennoise (165)
Filets Mignons, Mushroom Sauce
French String Beans (139)
Roast Grouse with Jelly (167) Celery Mayonnaise (69)
Pudding, Comtesse
Vanilla Ice Cream (42)

765. Tomatoes for Side Dish

Remove the stems and neatly wipe three small, sound red tomatoes and slice into medium-sized pieces; dress on a hors

d'oeuvres dish, pour two tablespoons dressing, as per No. 863, lightly over them; mix and serve.

766. Pot au Feu, Mexicaine

Have three quarts boiling water in a large saucepan with one tablespoon salt, adding half pound fresh lean rump beef, one beef marrow bone and any chicken or veal bones at hand. Cover the pan and let slowly boil for fifteen minutes. Carefully skim the scum from the surface of the broth; add one small, peeled, red carrot, one medium-sized white turnip, one onion with a clove stuck in it, one small green pepper, two leeks tied up with two branches of white celery, also adding one bean garlic. Cover the pan and let slowly simmer for one hour and a half. Remove from the range, take the beef, carrot, turnip, onion and leeks from the pan; cut all these vegetables and the beef into small square pieces and place in a soup tureen, adding two Spanish sweet peppers cut into small squares. Remove all the fat from the surface of the broth, then pass through a cheesecloth over the vegetables and serve with six thin slices of toasted French bread.

767. Halibut, Aurore

Place three slices fresh halibut of three-quarters of a pound each in a frying pan with half ounce butter, half gill white wine and one gill water. Season with one teaspoon salt and two saltspoons cayenne pepper; cover the fish with a sheet of buttered paper, boil on the range for five minutes, then set in the oven to bake for twenty minutes. Remove, lift up the paper, and with a skimmer take up the fish, place on a hot dish, remove the spinal bones, and keep hot till required.

Heat in a small saucepan three-quarters of an ounce butter, add and stir in two tablespoons flour and heat for one minute. Then strain in the fish liquor, adding half gill hot milk; mix gently until it comes to a boil. Add two finely chopped hard-boiled eggs and boil for a minute longer, lightly mixing with a wooden spoon meanwhile. Pour the sauce over the fish and serve.

768. Filets Mignons, Mushroom Sauce

Neatly flatten, trim and place on a plate six small filets of four ounces each. Season all around with one teaspoon salt and half teaspoon white pepper. Heat two tablespoons lard in a frying pan, lay the filets in the pan, one beside another, and briskly cook for three minutes on each side. Remove, arrange on a hot dish over six round bread croutons, pour a mushroom sauce over and serve.

769. Mushroom Sauce

Finely mince twelve heads canned mushrooms. Place in a small saucepan with half a gill sherry, let boil for three minutes, then add one gill demi-glace (No. 122); lightly mix, let boil for five minutes and serve

770. Pudding, Comtesse

Lightly butter a large pudding mould. Cut from a stale loaf of sandwich bread eight slices quarter-inch thick; round them to two and a half inches in diameter. Spread a teaspoon raspberry jelly over each slice. Finely chop up together one ounce candied lemon peel, one ounce well-picked currants and one peeled and cored apple. Place all these fruits in a bowl with a tablespoon rum; mix well together, spread the mixed fruits equally over the eight slices of bread and lay in the mould, one on top of another.

Mix in a bowl three raw eggs, two ounces granulated sugar and three-quarters of a pint cold milk. Strain this preparation over the bread in the mould. Place the mould in a saucepan with hot water up to half the height of the mould. Set in the oven for forty-five minutes. Remove, unmould on a large dish. Pour a groseille-maraschino sauce over and serve.

771. Groseille-Maraschino Sauce

Dilute in a small saucepan four tablespoons currant jelly with one tablespoon fine sugar, two tablespoons maraschino and half gill water. Set the pan on the fire, let slowly boil for three minutes, and use as directed.

Friday, Third Week of February

BREAKFAST

Sliced Oranges (237)
Farina (74)
Omelette with Anchovies
Kingfish Sauté, Meunière
Broiled Pigs' Feet (434)
Hashed Creamed Potatoes (220)
Rice Griddle Cakes (221)

772. Omelette with Anchovies

Cut twelve oil anchovies into quarter-inch even pieces and place in a bowl. Carefully crack eight fresh eggs into the same bowl, add half gill cold milk and season with two saltspoons salt and two saltspoons white pepper. Sharply beat up with a fork for two minutes.

Heat one tablespoon butter in a black frying pan, drop in the eggs and mix with a fork for two minutes; let rest for half minute, then fold the two opposite sides; let rest for half a minute longer; turn it on a hot dish and serve.

773. Kingfish Sauté, Meunière

Draw, trim and wipe well two very fresh kingfish one and a half pounds each. Have two tablespoons milk on a plate with a teaspoon salt and half teaspoon white pepper, repeatedly turn the fish in the mixed milk and then roll in flour.

Heat two tablespoons leaf lard in a frying pan, add the fish and cook for five minutes on each side. Set in the oven for ten minutes. Remove,

dress on a hot dish and squeeze the juice of half lemon over. Sprinkle a teaspoon chopped parsley over, remove all the fat from the pan, add half ounce butter; toss the butter in the pan until a nice brown colour, pour over the fish and serve.

LUNCHEON

Curried Soft Clams
Poached Eggs, Swiss
Minced Beef, with Spanish Peppers
Bavarois Chocolate

774. Curried Soft Clams

Prepare a curry sauce as per No. 54 and keep it hot. Have thirty-six freshly opened soft clams, thoroughly clean them, carefully removing all sandy parts and keeping nothing but the perfect bodies. Plunge them in a pint of boiling water with a teaspoon salt for one minute; drain on a sieve and add to the prepared curry sauce; gently mix and let boil on the range for one minute. Remove, pour into a hot, deep dish and serve.

775. Poached Eggs, Swiss

Cut from a loaf of sandwich bread twelve pieces quarter-inch thick and round to two inches in diameter. Lightly toast and spread a very little butter over. Cut twelve thin slices rich Swiss cheese about the same size as the toasts and lay a slice on each toast. Set them in the oven on a tin for five minutes, or until well melted. Remove and keep warm.

Prepare twelve poached eggs as per No. 106. Lay them over the toasts. Heat in a small saucepan half gill white wine with two saltspoons cayenne pepper, adding one and a half ounces very finely grated Swiss cheese; briskly stir on the fire until thoroughly melted, evenly divide over the twelve eggs and reset the pan in a brisk oven for two minutes. Remove, place on a large hot dish and serve.

776. Minced Beef, with Spanish Peppers

Cut from a tender, lean sirloin of beef of one and a half pounds twelve even, thin slices. Season with half teaspoon salt and two saltspoons white pepper.

Cut six Spanish red peppers in halves. Heat in a large frying pan two tablespoons melted butter, adding the peppers and fry for two minutes on each side. Lift up with a fork and keep hot on a plate. Place the beef in the same pan and briskly cook for one minute on each side. Remove the slices with a fork, arrange on a large dish, one overlapping another, place the peppers over them and sprinkle with teaspoon finely chopped parsley. Remove all the fat from the pan, add half gill red wine and half gill water. Season with a saltspoon salt and half saltspoon cayenne pepper; toss well and let briskly boil for five minutes. Pour the gravy over the beef and serve.

777. Bavarois Chocolate

Place in a saucepan one pint milk with a teaspoon vanilla essence and two ounces grated chocolate; set the pan on the fire and mix with a

wooden spoon until it comes to a boil. Have three egg yolks in a small saucepan with three ounces fine sugar and gradually mix with the milk; stir gently on the fire while heating, but not boiling, for five minutes. Add one ounce leaf gelatin and continually stir until dissolved; then pass through a Chinese strainer into a clean copper basin; set the basin on the ice and briskly mix with a wooden spoon until it begins to thicken, then add two gills whipped cream and gently mix for a minute. Pour the preparation into a jelly mould. Tightly cover the mould and bury it in a tub with broken ice and rock salt for two hours. Remove, immerse the mould in water for one minute; unmould the bavarois on a cold dish with folded napkin and serve.

DINNER

Oysters (18)
Celery (86) Anchovies (141)
Bisque, Harriman
Boiled Skate, Brown Butter Potatoes, Persillade (63)
Chicken Legs, Devilled with Bacon
French Peas au Beurre
Crab Meat au Gratin Cucumbers, Espagnole
Suckling Pig, Apple Sauce (632)
Doucette Salad (189)
Éclairs aux Fraises

778. Bisque, Harriman

Pound in a mortar a fresh lobster of three pounds, shells and all, to a pulp. Heat one ounce butter in a saucepan, add the lobster, stir well for one minute on the fire, let briskly cook for ten minutes, occasionally stirring meanwhile. Pour in two tablespoons brandy, set fire to the brandy, burn long as flame lasts, then add two gills of white wine and let boil for five minutes; add one pint fresh or canned crushed tomatoes and two quarts white broth (No. 701) or water. Season with one and a half teaspoons salt and two saltspoons cayenne pepper. Mix well for a minute and as soon as it comes to a boil add two ounces raw rice and mix lightly.

Heat in a frying pan a tablespoon butter, add half sliced carrot, half sliced onion, two sliced leeks, two branches celery and two branches parsley; gently cook for ten minutes, occasionally tossing, then add to the bisque, lightly mix and gently simmer for forty-five minutes, being very careful to mix at the bottom with a wooden spoon to prevent burning. Press the whole through a sieve, then through a Chinese strainer into another saucepan; add half pint cold milk, mix, and as soon as it comes to a boiling point pour into a soup tureen and serve.

779. Boiled Skate, Brown Butter

Procure a three-pound piece of fresh skate, pare and cut off the fins and cut into six equal square pieces. Wash and thoroughly wipe. Place in a saucepan one sliced carrot, one sliced onion, two branches parsley, one clove, one bay leaf, half gill good vinegar and one quart

water. Season with a teaspoon salt. Boil on the range for five minutes, add the fish and let slowly boil for fifteen minutes. Lift up with a skimmer, lay on a cloth and remove the skin. Dress on a hot dish; pour two tablespoons capers over and sprinkle with a teaspoon freshly chopped parsley. Place an ounce butter in a frying pan, toss till a light colour, pour it over the fish and serve.

780. Chicken Legs, Devilled with Bacon

Procure three small, tender spring chickens of one and a half pounds each. Cut off the legs and breasts without detaching the small filets from the breasts. Cut off the feet and bones at the second joint of the six legs, remove all the breast bones and cut the wings at the middle joints. Place the six legs on a plate, season all around with a teaspoon salt and half teaspoon white pepper and then rub well with a tablespoon oil. Arrange on a double broiler and broil for six minutes on each side. Remove. Have a devilled butter (No. 11) on a plate; roll each leg in the butter, then in fresh bread crumbs; replace on the broiler and broil for four minutes on each side. Dress on a hot dish. Arrange six thin slices broiled bacon, prepared as per No. 13, over the legs and serve.

Place the breasts in a stone jar with two gills white wine, one gill water, half sliced carrot, half sliced onion, one branch celery, two branches parsley, one branch chervil, one bay leaf and one clove. Season with one teaspoon salt and half teaspoon white pepper; mix well, cover the jar, and keep it in a cool place until Sunday.

N. B. Neatly clean all the remaining bones and keep separately for Sunday.

781. French Peas au Beurre

Open a pint can French peas, suppress all the water, plunge in a pint boiling water with a teaspoon salt and boil for three minutes; thoroughly drain, place in a sautoire with half ounce butter, two saltspoons salt, half teaspoon sugar and two saltspoons white pepper; gently toss while cooking for two minutes. Dress on a vegetable dish and serve.

782. Crab Meat au Gratin

Heat half ounce butter in a small saucepan with two level tablespoons flour for one minute, lightly stirring meanwhile; pour in one and a half gills hot milk and half gill cream; briskly mix with a whisk and let come to a boil.

Place three-quarters of pound fresh crab meat in a small saucepan with half gill good sherry. Season with half teaspoon salt, a saltspoon cayenne pepper and half saltspoon ground nutmeg; gently mix with a spoon and let slowly cook for five minutes. Strain the above cream sauce through a Chinese strainer into the crab-meat pan, adding six sliced canned mushrooms; lightly mix and allow to slowly boil for five minutes. Pour the preparation into a deep baking dish, sprinkle a tablespoon grated Parmesan cheese over and set in the oven to bake for ten minutes, or until a nice golden colour. Remove and serve.

783. Cucumbers, Espagnole

Neatly peel and cut into even quarters, lengthwise, three medium-sized cucumbers; carefully suppress all the seeds, then cut into half-inch pieces. Plunge into a pint boiling water with half teaspoon salt and boil for eight minutes. Drain on a sieve. Heat in a small frying pan a teaspoon oil, adding half finely minced green pepper and half finely minced white onion; gently toss while cooking for two minutes; add half bean finely chopped garlic and two peeled, crushed red tomatoes; mix well and let cook for five minutes, pour in half gill tomato sauce (No. 16); add the cucumbers. Season with half teaspoon salt, a saltspoon cayenne pepper and half teaspoon sugar; lightly mix the whole together and slowly cook for ten minutes, occasionally mixing meanwhile. Remove, pour into a deep dish, sprinkle half teaspoon freshly chopped parsley over and serve.

784. Éclairs aux Fraises

Place twenty-four well-picked and washed fresh strawberries in a bowl with one tablespoon fine sugar and one tablespoon Swiss kirschwasser; mix well and keep in a cool place until required.

Prepare six éclairs Chantilly as per No. 361. Arrange four strawberries in each cake with the whipped cream. Dredge a little fine sugar over and serve.

Saturday, Third Week of February

BREAKFAST

Stewed Prunes (1)
Hominy (45)
Scrambled Eggs, with Tarragon
Findon Haddock (76)
Hamburg Steaks*
Saratoga Potatoes (156)
Vanilla Buns

785. Scrambled Eggs, with Tarragon

Carefully crack eight fresh eggs in a bowl, add half a gill cold milk and a teaspoon finely chopped fresh tarragon. Season with half teaspoon salt and two saltspoons white pepper. Sharply beat up with a fork for one minute, then proceed to cook the eggs exactly as per No. 193.

786. Vanilla Buns

Sift half pound flour on a corner of the table, make a fountain in the centre, pour into it two gills cold milk, add a teaspoon compressed yeast and one saltspoon salt. Knead all well together with the hand for five minutes, or until a light dough. Place the dough in a large bowl and set in a cool place for thirty minutes. Then add two eggs, two ounces well-picked currants, half ounce finely chopped candied lemon peel and

*Prepare the steaks the same as per No. 108, but serve without the onions.

a teaspoon vanilla essence; briskly beat up with the hand for five minutes. Divide the paste into six equal parts. Roll each piece into cake form and place in a lightly buttered tin. Let rest for fifteen minutes. Moisten the surface of each with a beaten egg and set in the oven to bake for twenty minutes. Remove and serve.

LUNCHEON

Pan-roast Oysters
Rabbit Pie
Stewed Corn
Beignets, Italienne

787. Pan-Roast Oysters

Lightly butter six individual shirred egg dishes. Place a toast two inches in diameter in each dish. Lay six good-sized freshly opened oysters on the toast. Evenly season with half teaspoon salt and half teaspoon paprika. Pour the liquor on the oysters around the dish and spread three tablespoons bread crumbs over them. Divide half ounce butter and place it in little pieces over the top of each; place in the oven to bake for ten minutes, or till a nice brown colour. Remove and serve.

788. Rabbit Pie

Cut into eighteen even pieces a fine, fresh, skinned, well-cleaned rabbit of about three and a half pounds. Heat in a black frying pan two tablespoons leaf lard and add the rabbit. Season with a teaspoon salt and half teaspoon white pepper and let gently brown for ten minutes, occasionally turning the pieces with a fork. Lift up with a fork and place in a saucepan with a tablespoon butter and briskly cook on the range for five minutes, lightly mixing. Add six finely chopped shallots, half bean finely crushed garlic and mix for one minute; sprinkle a heavy tablespoon flour over the meat and thoroughly stir. Moisten with a gill white wine, half pint water and two gills demi-glace (No. 122). Season with half teaspoon salt, two saltspoons white pepper, half teaspoon chopped parsley and half teaspoon chopped chives; add one bay leaf and one clove; lightly mix; cover the pan and let slowly boil for ten minutes. Place twelve very small white onions in a frying pan with a tablespoon lard and briskly fry for ten minutes or until a nice brown colour, frequently tossing, and add to the rabbit; add also two scooped-out raw potatoes and one ounce salt pork cut into small dice pieces. Lightly mix the whole well together and cover the pan. Set in the oven to bake for forty minutes. Remove, uncover, transfer to a baking dish, egg the edges of the dish and cover with a pie paste as per No. 117. Press the paste with the thumb around the edges, neatly trim, make a few small incisions on top, lightly egg the surface and set in the oven to bake for twenty minutes. Remove and serve.

789. Stewed Corn

Thoroughly drain a pint can corn; then place in a small frying pan with half gill milk, half gill cream and half ounce butter; season with

half teaspoon salt, two saltspoons white pepper and half saltspoon grated nutmeg. Gently mix and let slowly cook for eight minutes. Remove, pour into a vegetable dish and serve.

790. Beignets, Italienne

Prepare a pâte à choux as per No. 336. Mix in a tablespoon fine sugar and a teaspoon vanilla essence. Heat well, but not to a boiling point, one quart lard in a frying pan, then with a tablespoon drop in the paste in walnut-like shape and slowly fry until a nice golden colour, which will take about fifteen minutes, being very careful to turn with a skimmer once in a while. Remove and thoroughly drain on a towel, dress on a hot dish, sprinkle with vanilla powdered sugar and serve.

DINNER

Olives Caviare (59)
Consommé, Macaroni
Broiled Kingfish Potatoes in Cream (220)
Sirloin of Beef with Fried Tomatoes
Eggplant, Sauté, aux Fines Herbes
Roast Rail Birds
Romaine Salad (214)
Rhubarb Tartlets

791. Consommé, Macaroni

Prepare and strain a consommé prepared as per No. 52 into a hot soup tureen.

Cut four ounces macaroni into pieces one inch long and plunge into a quart boiling water with half teaspoon salt. Cover the pan and let boil for thirty-five minutes. Drain on a sieve, add the macaroni to the consommé, lightly mix and serve with two tablespoons grated Parmesan cheese.

792. Broiled Kingfish

Drain and neatly wipe two fresh kingfish of one and a half pounds each. Cut off the heads, split open through the belly, without separating, remove the spinal bones and neatly trim all around. Season evenly with a teaspoon salt, two teaspoons pepper and rub with half tablespoon oil; arrange on a broiler and broil for six minutes on each side. Remove, dress on a hot dish and spread a tablespoon melted butter over. Decorate the dish with six pieces lemon and serve.

793. Sirloin of Beef with Fried Tomatoes

Procure a piece of tender sirloin of beef of two and a half pounds, neatly trim off a little of the fat all around, leaving some. Season with a light tablespoon salt and half teaspoon white pepper.

Lay a mirepoix in a small roasting pan, as per No. 271, and place the sirloin over. Arrange a very thin slice larding pork over the beef, pour half gill cold water into the pan and set in the oven to roast for thirty-five minutes, frequently turning and basting meanwhile. Re-

move the beef, lay it on a hot dish and keep warm. Remove all the fat from the gravy, pour in half gill hot demi-glace (No. 122), half gill of tomato sauce (No. 16) and two tablespoons sherry, and boil slowly on the range for five minutes; then strain the gravy over the sirloin.

Cut four fresh red tomatoes into four even slices each. Season all around with half teaspoon salt, half teaspoon sugar and two saltspoons white pepper. Lightly roll in flour. Heat tablespoon melted butter in a large frying pan, place the tomatoes in the pan, one beside another, and briskly fry for three minutes on each side; remove, arrange all around the sirloin, sprinkle a little chopped parsley over and serve.

794. Eggplant, Sauté, aux Fines Herbes

Remove the stem and neatly peel a medium, sound eggplant. Cut it into four even quarters, then into pieces quarter of an inch thick. Heat in a black frying pan two light tablespoons melted butter and add the eggplant. Season with half teaspoon salt and two saltspoons white pepper and fry for fifteen minutes, being careful to toss quite frequently meanwhile. Mix together half teaspoon finely chopped parsley with quarter teaspoon chopped chervil and quarter teaspoon chopped chives, and sprinkle it equally over the eggplants; gently toss a little longer. Dress on a hot vegetable dish and serve.

795. Roast Rail Birds

Cut off at the first joint the legs of six nice, fat, picked, rail birds. Tear the skin from the neck and head of each bird and pick out the eyes with the point of a small knife. Remove the intestines, keeping the livers and hearts on a plate; press the legs of each bird under the breasts, and place on a small roasting tin. Season inside and all around with one teaspoon salt and half teaspoon white pepper; pour a tablespoon water over the tin. Set in a brisk oven to roast for ten minutes. Remove and keep warm. Finely chop the livers and hearts with half a very small white onion and two branches well-washed parsley. Have six small freshly prepared toasts two inches square and quarter-inch thick. Evenly spread the mixture over the toasts. Dredge with a tablespoon bread crumbs, divide a teaspoon butter in very small pieces over and place in the oven for five minutes. Remove, arrange on a hot dish, place the birds on top, decorate the dish with a little watercress and serve.

796. Rhubarb Tartlets

Neatly trim one pound fresh rhubarb, remove the fibres, wash in cold water, drain and cut into pieces one inch long. Place in a small saucepan with four ounces fine sugar and half teaspoon vanilla essence. Mix well with a wooden spoon, cover the pan, set on the fire and let gently cook for twenty minutes, being careful to frequently stir at the bottom meantime.

Prepare six tartlet crusts as per No. 161 and fill with the rhubarb preparation. Dredge a little fine sugar over and serve.

Sunday, Third Week of February

BREAKFAST

Baked Pears (216)
Quaker Oats (105)
Eggs, Rockaway
Fresh Herring, Anchovy Butter
Broiled Devilled Bacon (682)
Potatoes, Julienne
Griddle Cakes (136)

797. Eggs, Rockaway

Finely mince six medium, freshly opened clams. Place in a small saucepan with one gill milk; season with a saltspoon salt and half saltspoon cayenne pepper; lightly mix and let boil for five minutes. Divide this preparation evenly into six egg-cocotte dishes, place on a tin. Carefully crack two fresh eggs into each dish; mix together two saltspoons salt, one saltspoon white pepper and half saltspoon grated nutmeg, evenly sprinkle it over the eggs and finally pour over each dish one teaspoon cold, thick cream. Set the tin in the oven to bake for ten minutes. Remove and serve.

798. Fresh Herring, Anchovy Butter

Neatly trim, draw and wipe three fresh, medium herrings. Season with a teaspoon salt and half teaspoon white pepper, then roll in a tablespoon oil; arrange on a broiler and broil for six minutes on each side. Remove, dress on a hot dish, spread an anchovy butter, prepared as No. 62, over the fish, decorate with six pieces lemon and serve.

799. Potatoes, Julienne

Peel and wash well three medium, raw potatoes. Cut with a sharp knife—if no julienne-shaped potato cutter is at hand—into even julienne, match-like strips; wash again, drain thoroughly, place in a frying basket and fry in boiling fat for six minutes. Take up in the basket, drain thoroughly, sprinkle a good teaspoon salt over, shake well, dress on a hot dish with a folded napkin and serve.

LUNCHEON

Chicken Broth with Rice
Oysters in Shells with Curry
Broiled Family Rack of Lamb
Charlotte, Genoise

800. Chicken Broth with Rice

Thoroughly wash in cold water and drain the chicken bones from the day before yesterday; place in a saucepan with three quarts cold water and set on the fire; season with two teaspoons salt and half teaspoon white pepper, and as soon as it comes to a boil remove all the

scum from the surface; then add one sliced carrot, one sliced turnip, one sliced white onion, two sliced leeks, two branches celery, two branches parsley, one sprig bay leaf, one clove and one saltspoon thyme. Cover the pan and let gently simmer for one and a half hours. Strain the broth through a cheesecloth into another saucepan and skim all the fat from the surface.

Plunge two ounces raw rice into a pint boiling water and cook for twenty minutes. Drain on a sieve, then add the drained rice to the chicken broth and let boil for fifteen minutes longer. Remove, pour into six cups and serve.

N. B. When no chicken bones are on hand for preparing the chicken broth, procure from your butcher about one and a half pounds fresh chicken bones.

801. Oysters in Shells with Curry

Open twenty-four large fresh oysters, leaving them in their deep shells; lay the oysters and shells on a large tin. Season evenly with a teaspoon salt and half teaspoon paprika. Knead well in a bowl one ounce butter, three tablespoons bread crumbs, half teaspoon curry powder and evenly cover the oysters with this. Set in a brisk oven for twenty minutes, or until a nice golden colour. Remove, dress on a large hot dish with a folded napkin and serve.

802. Broiled Family Rack of Lamb

Procure a rack of tender lamb of about three-pounds weight with full breast bones; entirely remove the spinal bone and neatly trim all around. Carefully crack the bones in the middle of the rack without cutting the meat. Then with a knife make criss-crosses all over the surface of the skin. Mix on a plate a teaspoon salt, half teaspoon white pepper and a tablespoon oil; thoroughly roll the rack in the seasoning till all absorbed. Arrange on a double broiler and broil on a rather slow fire for fifteen minutes on each side. Remove, place on a large dish and keep hot.

Plunge twelve small peeled potatoes into a quart boiling water with a teaspoon salt and boil for thirty minutes. Drain on a sieve. Heat a tablespoon melted butter in a black frying pan; add the potatoes, fry all around until a nice golden colour and arrange all around the rack. Spread a cabaret sauce, prepared as per No. 246, over and serve.

N. B. Potatoes and cabaret sauce can be prepared before the rack.

803. Charlotte, Genoise

Carefully crack eight fresh eggs in a copper basin, add four ounces powdered sugar and half teaspoon vanilla essence. Place the bottom of the basin in a pail with lukewarm water and briskly whisk up for fifteen minutes; remove the basin from the pail, add four ounces flour, gently mix with a skimmer for one minute, add two ounces melted butter and gently and carefully mix for half minute. Lightly butter

six individual pudding moulds. Fill them up to three-quarters of their height with the preparation, place on a tin and set in the oven to bake for twenty minutes. Remove and let cool off. With a scoop empty the middle of each charlotte, then fill up the cavity with a whipped cream, prepared as per No. 337. Unmould on a dish, decorate with the balance of the cream and six candied cherries one on each pudding, and serve.

DINNER

Oysters (18)
Celery (86) Olives
Cream of Cucumbers, Reine
Striped Bass, Parisienne Potatoes, Château (208)
Poitrines de Poulets, Loubet
Cauliflower, Polonaise
Roast Ribs of Beef (126) Lettuce Salad (148)
Magenta Iced Pudding

804. Cream of Cucumbers, Reine

Peel four medium, sound, rather green cucumbers, cut into quarters, remove all the seeds and slice.

Have in a saucepan three-quarters of an ounce butter and add the cucumbers. Season with a teaspoon salt, two saltspoons cayenne pepper and one saltspoon ground nutmeg; mix the cucumbers well in the seasoning. Cover the pan and let gently smother on the range for ten minutes. Then moisten with two and a half quarts hot broth (No. 701) or hot water and let slowly boil for forty-five minutes.

Heat in another saucepan one tablespoon butter, add two ounces flour, briskly stir for one minute, pour the cucumber broth into this pan, adding one and a half gills cream; briskly whisk for two minutes and as soon as it comes to a boil, gradually add half ounce butter, continually mixing until it is melted. Strain the cream through a sieve, then through a cheesecloth into a hot soup tureen and serve with bread croutons, as per No. 23, separately.

805. Striped Bass, Parisienne

Procure a small, fresh striped bass of three and a half pounds; cut off the head, trim the fins, scale and wipe well, split in two through the back and remove the spinal bone. Slice exceedingly fine two small onions, place in a frying pan with a tablespoon butter and lay the fish on top. Season with a teaspoon salt and two saltspoons pepper. Cover the fish with a plate, set on a brisk range and let cook for ten minutes. Lift up the plate, add all round the fish two peeled and crushed red tomatoes, half teaspoon freshly chopped parsley and half gill white wine. Cover again and set the fish in the oven for twenty minutes. Remove, carefully dress on a hot dish, pour the garnishing around, decorate with six heart-shaped bread croutons, as per No. 90, and serve.

806. Poitrines de Poulets, Loubet

Take from jar all the chicken breasts left over from day before yesterday and thoroughly drain on a cloth. Place the marinade of the chicken in a saucepan and reduce on the range to one-third the quantity. Then strain it through a cheesecloth into a bowl. Place one and a half tablespoons melted butter in a cocotte dish on the fire and when the butter is thoroughly hot add the chicken and let brown to a nice golden colour, turning the pieces once in a while. Remove all the butter from the pan, add two tablespoons good cognac, set fire to it and burn as long as it lasts; then pour in the reduced marinade; add one very small, peeled, red carrot, one branch white celery, four peeled, well-washed and dried fresh mushrooms and one truffle, all cut into very thin julienne strips, also adding two medium, crushed red tomatoes. Tie in a bunch two branches chervil, one branch parsley, one clove and half bean sound garlic and add to the chicken. Season with half teaspoon salt and two saltspoons white pepper; lightly mix; cover the pan and set in the oven to bake for thirty-five minutes. Remove, take up the tied herbs and send to the table covered.

807. Cauliflower, Polonaise

Trim off the outer leaves and stalk of a good sized white cauliflower. Place in a saucepan with two quarts boiling water and a gill hot milk. Season with a tablespoon salt. Cover the pan and boil for forty minutes. Remove, drain on a sieve and dress on a hot dish. Heat one and a half tablespoons melted butter in a frying pan, add three tablespoons fresh bread crumbs, then gently toss until a good golden colour. Pour over the cauliflower and serve.

808. Magenta Iced Pudding

Chop very finely six candied cherries, two candied pears, two candied figs, two plums and half a preserved peach. Place in a bowl with three tablespoons of maraschino, mix well and let infuse till required.

Press half pint fresh-picked or preserved strawberries through a sieve into a bowl, add one ounce sugar and half teaspoon vanilla essence; mix well, add two gills whipped vanilla cream, as per No. 337, and gently mix with a skimmer for one minute. Have twelve lady-fingers on a plate and wet the surface of them with a tablespoon Swiss kirsch-wasser. Set a dome-shaped quart mould in a tub with broken ice and rock salt. Place one-third of the preparation at the bottom of the mould, nicely arrange six lady-fingers over, then spread half the quantity of fruits over the lady-fingers; add another third of the preparation over fruits, then arrange the other two lady-fingers and spread the balance of fruits over, then finally spread the preparation remaining. Cover with a sheet of white paper, put the cover on, entirely bury the mould in ice and let freeze for two hours. Remove, immerse the mould in tepid water for a few seconds, thoroughly wipe all around, unmould on a dish with a folded napkin and serve.

Monday, Fourth Week of February

BREAKFAST

Grape Fruit (130)
Pettijohn Food (170)
Eggs, Washington
Broiled Devilled Sardines (740)
Calf's Liver, Minute French Fried Potatoes (8)
Puff Cakes (313)

809. Eggs, Washington

Boil twelve fresh eggs for eight minutes. Remove, plunge in cold water for a minute, lift up and shell them; cut a piece off the thicker end of each so they will stand up; cut a quarter of the white from the top so as to enable you to easily scoop out the yolks. When all scooped out place the yolks in a bowl with one ounce finely grated Virginia ham, one saltspoon chopped parsley, one saltspoon chopped chives, one saltspoon chopped chervil, a tablespoon good butter and two tablespoons thick cream. Season with half teaspoon salt, a saltspoon cayenne pepper and half saltspoon grated nutmeg. Mix the whole together to a purée, place in a paper cornet and carefully press into the scooped-out eggs. Cut twelve round pieces of bread quarter-inch thick and one and a half inches in diameter and toast to a nice golden colour; lay an egg on each toast and place on a tin. Cover the eggs with the cut-off tops. Prepare a Mornay sauce as per No. 526 and spread it evenly over the eggs. Set in the oven to bake for ten minutes, or until a nice golden colour. Remove, dress on a hot dish and serve.

810. Calf's Liver, Minute

Cut twelve very thin slices from a fresh piece of calf's liver; place on a plate and season with a teaspoon salt and half teaspoon white pepper, then lightly turn the pieces in flour. Thoroughly heat two tablespoons melted lard on a large frying pan, place the slices in the pan, one beside another, and fry for a minute and a half on each side. Lift up with a fork, dress on a hot dish, sprinkle with half teaspoon freshly chopped parsley, squeeze the juice of a lemon over and serve.

LUNCHEON

Baked Lobster, Potomac
Delmonico Steaks, Bordelaise
Mashed Brown Potatoes
Custard Pie

811. Baked Lobster, Potomac

Procure three live lobsters of a pound each. Cut off the claws, split the lobsters in two and remove the gravel. Crack the claws with a cleaver and lay the half lobsters and claws on a large roasting tin. Season with a teaspoon salt and half teaspoon paprika, well divided; lightly butter the meat with a tablespoon melted butter. Set in the oven to bake for twenty minutes. Remove and dress on a large, hot dish.

Place six thin slices bacon prepared as per No. 13 over the lobster. Decorate with six quarters lemon and a little parsley greens and send to the table with following sauce separately:

Place an ounce butter in a small frying pan and as soon as melted add two tablespoons tomato catsup, two tablespoons chili sauce and one tablespoon Worcestershire sauce; lightly mix with a wooden spoon and let boil for five minutes. Pour into a saucebowl and serve.

812. Delmonico's Steaks, Bordelaise

Nicely trim and lightly flatten with a cleaver two tender sirloin steaks of one and a quarter pounds each. Mix on a plate one teaspoon salt, half teaspoon white pepper, with a tablespoon oil and gently roll the steaks in the seasoning; arrange on the broiler and broil on a brisk fire for eight minutes on each side. Remove and dress on a hot dish. Pour hot Bordelaise sauce, prepared as per No. 28, over and serve.

813. Mashed Browned Potatoes

Prepare same quantity mashed potatoes as per No. 178. Place in a baking dish and with the blade of a knife neatly smooth all around. Lightly egg the surface with the knife, set in the oven to bake for ten minutes or until a nice brown colour. Remove and serve.

814. Custard Pie

Roll out on the corner of a table a quarter pound pie paste, prepared as per No. 117, to half inch wider than the pie plate. Lightly butter a deep pie plate, lay the paste over, press it down with the thumbs all around the edge, trim off any superfluous paste and with the aid of pincers pinch all around the border. Line the inside of the paste with a sheet of white paper, fill up with dried white beans, egg the board all around and set in the oven for fifteen minutes. Remove to a table. Carefully crack four fresh eggs into a bowl, add four ounces sugar, one teaspoon vanilla essence, three-quarters of a pint cold milk and two gills cold cream; thoroughly beat up with a whisk for two minutes. Remove the beans and paper from the pie plate and wipe the inside of the plate. Then press the preparation through a cheesecloth into the pie plate. Set in the oven to bake for twenty minutes. Remove, sprinkle a little powdered sugar over and serve either hot or cold.

DINNER

Radishes (58) Anchovies (141)
Gumbo Lié, Parmentier Terrapin, Newburgh
Sweetbreads en Estouffade Stuffed Green Peppers (230)
Strawberry Punch
Broiled Squab Turkey with Grilled Sweet Potatoes
Celery Salad
Plum Pudding Mousse au Maraschino

815. Gumbo, Lié Parmentier

Heat in a small saucepan two tablespoons butter, adding two sliced leeks, one ounce salt pork cut into small pieces and one bay leaf; stir

well with a wooden spoon and let slowly brown for five minutes. Moisten with a pint of broth or hot water, add three medium-sized, peeled, well-washed and sliced potatoes. Season with two saltspoons salt and two saltspoons white pepper. Cover the pan and let gently simmer for forty-five minutes. Press through a sieve, then strain through a Chinese strainer into another pan and keep on the corner of the range without boiling.

Cut into small dice pieces one onion, two green peppers, two leeks, two ounces lean, raw ham, a boned leg of fowl, if handy, and two ounces lean, raw veal. Place these in a saucepan with half ounce butter; stir well with a wooden spoon and cook for eight minutes, occasionally stirring; then pour in two and a half quarts broth or hot water and boil for fifteen minutes. Add three tablespoons raw rice and boil for ten minutes. Then add twelve well-trimmed fresh okras, cut in half-inch slices, and two medium, peeled, red tomatoes, each cut into eight pieces. Season with one teaspoon salt and two saltspoons white pepper. Slowly boil for forty minutes. Pour the potato purée into this pan, mix well with a wooden spoon for one minute, boil for five minutes more, pour into a hot tureen and serve.

816. Terrapin, Newburgh

Plunge a large diamond-back terrapin in boiling water for two minutes, take it up and with a coarse towel pull off the skin from the head, neck and feet. Place the terrapin in a saucepan with two gallons boiling water and one tablespoon salt and let boil for one hour, or until the feet are soft to the touch. Lift it up with a skimmer and let drain for ten minutes. Remove both shells, cut off the nails with a pair of scissors, remove the intestines and gall bag from the liver, being very careful not to break the gall bag, otherwise terrapin will be spoiled. Cut the liver into small squares and keep on a plate with the eggs until required.

Cut all the meat and bones of the terrapin into half-inch pieces and place in a small saucepan with a gill sherry, two tablespoons port and two tablespoons brandy. Tie in a small cheesecloth half a sprig thyme, one crushed bay leaf, one clove, a blade mace and twelve whole spice and add to the terrapin. Season with a heavy teaspoon salt and two saltspoons cayenne pepper. Cover the pan and let gently cook for forty-five minutes. Take up the cloth with the herbs, add one truffle and cut into very small squares the livers and eggs. Mix in a bowl three egg yolks, two gills cream, half ounce fresh butter and the juice of quarter of a sound lemon, then add to the terrapin; gently mix with a wooden spoon until well thickened, being careful not to allow to boil. Transfer to a chafing dish or a silver soup tureen and serve.

817. Sweetbreads en Estouffade

Cut from a small piece of larding pork twenty-four julienne-shaped strips, and with the aid of a small larding needle lard the tops of six medium, fresh, heart sweetbreads, blanched as per No. 33. Lightly

butter a cocotte dish (earthen pan) and lay in the breads, one beside another.

With a very small Parisian potato scoop dig out as many pieces as you can from two medium, peeled carrots, two peeled turnips and two peeled potatoes. Chop very finely one white onion. Tie in a bunch one branch parsley, one of chervil, half bean sound garlic, one bay leaf and one clove. Arrange all the vegetables around the breads and lay the bouquet in the centre. Season all around with a teaspoon salt and half teaspoon white pepper. Divide half ounce butter into very small bits and distribute it evenly over the breads and vegetables. Cover the cocottiére, set on the range and let gently cook for five minutes. Then set in the oven for thirty minutes. Bring the pan to the oven door, carefully drain all the fat from the bottom and pour in one gill white wine; re-cover the cocottiére, reset in the oven for ten minutes. Remove, take up the bouquet, sprinkle half teaspoon chopped chives over, cover and send to the table.

818. Strawberry Punch

Prepare a lemon-water ice as per No. 376. Press through a cheese-cloth into a bowl half pint preserved strawberries, add two drops carmine colouring and one tablespoon Swiss kirschwasser and add the mixture to the water ice in the freezer. Thoroughly mix with a wooden spoon, let rest for ten minutes and serve in six sherbet glasses.

819. Broiled Squab Turkey with Grilled Sweet Potatoes

Procure a fine, tender squab turkey of five pounds. Cut off the legs at the first joints, singe, draw, split in half through back and cut off the neck. Open the bird, tear out the breast bone and thoroughly wipe the inside. Season well all around with a teaspoon salt and half teaspoon white pepper. Gently crack the bones between the second joint and body. Thoroughly rub the turkey with a tablespoon oil. Arrange on a double broiler and broil for twelve minutes on each side. Remove, have six freshly prepared, lightly buttered toasts on a large hot dish; place the turkey over the toasts and arrange the grilled sweet potatoes around. Spread a little maître d'hôtel butter over and serve.

820. Grilled Sweet Potatoes

Plunge four medium sweet potatoes into two quarts boiling water with half teaspoon salt and boil for thirty-five minutes. Drain, skin, then cut each one into four even slices, lengthwise. Oil the inside of a double broiler, arrange the potatoes on the broiler and broil for five minutes on each side. Remove, lightly roll in a tablespoon melted butter and serve.

821. Plum Pudding

Carefully remove the fibres and strings from half pound fresh beef-kidney suet; finely chop with two tablespoons flour and place in a large bowl, adding half pound well-picked and washed currants, half pound

seeded Malaga grapes, quarter pound fresh bread crumbs, two ounces chopped candied lemon peel, half pound fine sugar, half teaspoon ground cinnamon, one saltspoon ground nutmeg, half pint good rum and three eggs. Briskly mix the whole together with a wooden spoon for five minutes. Dip a piece of cloth in cold water and wring it out. Spread the cloth on a table, lightly butter it with the hand and sprinkle a little flour over it; shake the cloth to remove the excess of flour. Place the contents of the bowl in the centre of the cloth, bring up the four corners together so as to entirely enclose the pudding and tightly tie it around. Have plenty of boiling water in a large pan and plunge in the pudding. Cover the pan and let boil for two and a half hours. Remove it from the water and hang up for ten minutes. Cut the string and carefully turn it on a hot dish without breaking. Dredge with three tablespoons sugar, pour over one gill of rum, set it on fire and immediately serve with a hard sauce separately, prepared as per No. 708.

N. B. The above pudding will be considerably more than enough for one dinner, and whatever is left over can be wrapped in a clean cloth and put away in a cold place, as it will keep in good condition for three weeks.

822. Mousse au Maraschino, Iced

Line a clean quart pudding mould with white paper and imbed it in salted ice. Place four egg yolks in a copper basin with three ounces fine sugar; set on the fire and rapidly whisk up for five minutes; remove from the fire, set the basin on the ice, add two tablespoons maraschino, one tablespoon kirsch and continually stir until thoroughly cold; then add one pint whipped cream as per No. 337; gently mix with a skimmer, then fill up the mould, tightly cover, bury in a pail of broken ice with rock salt and let freeze for two hours. Remove, unmould on a cold dish with a folded napkin, remove the paper and serve.

Tuesday, Fourth Week of February

BREAKFAST

Sliced Bananas (151)
Semolina (192)
Scrambled Eggs with Mushrooms
Codfish Tongues with Brown Butter
Broiled Beefsteaks (172) Lyonnaise Potatoes (78)
Buckwheat Cakes (330)

823. Scrambled Eggs with Mushrooms

Have the same amount of eggs and other ingredients in a bowl as per No. 193, adding, en plus, four canned mushrooms very finely minced; beat up the whole together and proceed to finish the eggs exactly the same.

824. Codfish Tongues with Brown Butter

Soak one pound salt codfish tongues in fresh water for two hours. Drain, then plunge in a quart boiling water for ten minutes. Drain

well, place on a hot dish, sprinkle a teaspoon chopped parsley over and dredge one ounce capers on top. Place an ounce butter in a black frying pan and toss on the fire until it gets a nice brown colour, pour in a tablespoon good vinegar, toss well for three seconds, pour over the tongues and serve.

LUNCHEON

Devilled Scallops en Brochette
Goulash, Hongroise (263)
Peach Méringue Pie

825. Devilled Scallops en Brochette

Place a pound and a half fresh scallops on a plate. Season with half teaspoon salt and half teaspoon paprika. Mix well in the seasoning. Cut from a piece of lean salt pork the same number of pieces as there are scallops, exceedingly thin and half inch square. Arrange the scallops and pork alternately and evenly on six skewers. Roll in a tablespoon oil, arrange on a double broiler and broil for five minutes on each side. Remove from the broiler, spread a devilled butter over them evenly; then lightly roll in bread crumbs; replace on the broiler and broil again for two minutes on each side. Remove and place on a hot dish. Decorate with six pieces lemon and parsley greens and serve.

826. Peach Méringue Pie

Roll out half inch wider than the pie plate quarter pound pie paste as per 117. Lightly butter a pie plate, place the paste over, press down with the thumbs all around the edges, neatly trim any superfluous paste around the border, pinch it all around with a pincers and lightly egg the border. Open a pint can peaches, drain well and cut into slices quarter-inch thick; place in a bowl with two tablespoons sugar and one teaspoon vanilla essence, mix well and evenly arrange on the pie plate. Set in the oven to bake twenty minutes. Remove to a table. Beat up in a basin to a stiff froth three egg whites, add two ounces granulated sugar and half teaspoon vanilla essence; gently mix with a skimmer; place the preparation over the peaches, nicely smooth the surface with the blade of a knife; sprinkle a little fine sugar over, reset in the oven for ten minutes, or until a nice golden colour. Remove and serve either hot or cold.

DINNER

Celery (86) Olives
Purée of Tomato with Tapioca
Bluefish, Bombay Potatoes, Chassepot (123)
Veal Chops, Deleier
String Beans, Poulette
Roast Squab au Cresson
Pudding, Olga

827. Purée of Tomato with Tapioca

Have in a saucepan one ounce lean, raw ham cut into small pieces, half small sliced carrot, one sliced onion, two sliced leeks, half sliced green

pepper, one branch sliced celery, two branches chopped parsley and half bean finely crushed garlic, adding one ounce good butter; then cook the vegetables to a nice light brown, or about ten minutes, frequently stirring meanwhile. Add two tablespoons flour, briskly stir; add one and a half pints fresh, crushed red tomatoes or same quantity canned tomatoes and two quarts hot broth or water; mix well, then add one saltspoon thyme, one sprig bay leaf, one clove, one teaspoon allspice, a heavy teaspoon salt, one tablespoon fine sugar and half light teaspoon white pepper. Cover the pan and let slowly simmer for one hour and fifteen minutes.

Plunge two ounces tapioca into half pint boiling broth. Mix well with a wooden spoon for one minute and let cook for fifteen minutes, occasionally mixing. Strain the tomato purée through a Chinese strainer into another saucepan, add the tapioca with broth to the tomato; gently mix, boil for five minutes, pour into a tureen and serve.

828. Bluefish, Bombay

Make six light incisions on the skin side of half a fine fresh bluefish of three pounds. Evenly dredge half teaspoon anchovy essence over; place the fish on a cold dish, cover it with another and let infuse for one and a half or two hours in a cool place. Arrange it on a lightly oiled double broiler. Place over a charcoal fire where the fish is to be broiled the shredded meat of a fresh cocoanut; then place the fish right over; cover the fish to prevent the smoke of the cocoanut from escaping and broil for ten minutes on each side. Remove, dress on a hot dish. Prepare an anchovy butter as per No. 62 and spread it over the fish. Decorate with six pieces lemon and parsley greens and serve.

829. Veal Chops, Deleier

Neatly trim and flatten six tender veal chops. Season all around with a teaspoon salt and half teaspoon white pepper. Heat a tablespoon butter in a sautoire, add the chops one beside another and cook for six minutes on each side on a brisk fire, then add one finely minced red carrot, one minced onion and a good-sized red tomato cut into small pieces. Moisten with two gills white broth, cover the pan and slowly cook for ten minutes. Finely hash a branch white celery, the rind of a quarter of an orange and one blade foelie of nutmeg. Reduce this in a small frying pan with a tablespoon butter for five minutes on the fire; add one tablespoon flour, mix lightly, add half gill sherry, thoroughly mix and add to the chops; mix a little. Cook the whole for ten minutes longer. Dress the chops on a hot dish, pour the garnishing over and serve.

830. String Beans, Poulette

Open and drain well a pint can string beans. Plunge in boiling water for two minutes; remove, drain and place in a frying pan. Heat a tablespoon butter in a very small saucepan, add a tablespoon flour, mix well, then pour in half gill cold milk and half gill cream. Season with half teaspoon salt, one saltspoon cayenne pepper and half saltspoon ground nutmeg; thoroughly mix and let boil on the fire for one minute.

Dilute an egg yolk with a tablespoon milk and gradually add to the sauce, continually mixing while doing so. Then strain the sauce into the beans. Squeeze in the juice of quarter of a lemon, sprinkle over half teaspoon fresh chopped parsley. Mix well and slowly heat, without boiling, for two minutes. Transfer the beans into a hot, deep dish and serve.

831. Roast Squabs with Watercress

Cut off at the first joint the legs and necks of six fat, tender squabs. Singe, draw, neatly wipe and truss; lay a very thin slice larding pork on the breasts of the birds. Place in a roasting tin. Season with half teaspoon salt and two saltspoons white pepper. Pour two tablespoons cold water into the pan; then set in the oven to roast for eighteen minutes, turning over once in a while, at the same time basting with their own gravy. Remove, untruss and place on a large dish. Decorate with a little fresh watercress, skim the fat from the gravy, strain over the squabs and serve.

832. Pudding, Olga

Boil a pint milk with a clove in a saucepan, add two ounces butter and mix well until the butter is melted; remove the pan to the table, take up the clove, add three ounces sugar and three ounces flour. Mix again with a wooden spoon for five minutes, add three egg yolks one by one, mixing for a minute at one-minute intervals. Beat the whites of the eggs to a stiff froth and gradually add to the pan, gently mixing with skimmer meanwhile. Add six crushed macaroons (No. 43), one ounce finely chopped cédrat and one tablespoon kirsch; lightly mix with the skimmer. Lightly butter and sugar a quart pudding mould and drop in the preparation. Lay the mould in a saucepan with hot water up to half the height of the mould. Set in the oven for forty minutes. Remove, unmould on a hot dish. Pour an apricot sauce prepared as per No. 549 over the pudding and serve.

Wednesday, Fourth Week of February

BREAKFAST

Oranges (104)
Hominy (45)
Poached Eggs in Tomato Sauce
Yarmouth Bloaters (311)
Baked Sausages with Apples
Hashed Potatoes in Cream (220)
Corn Pancakes (659)

833. Poached Eggs in Tomato Sauce

Have a pint tomato sauce (No. 16) in a saucepan with half pint broth and when it thoroughly boils carefully crack in six fresh eggs at a time; poach for three minutes. Lift up with a skimmer and lay on freshly prepared toasts, two eggs on each. Prepare six more in exactly the same way and serve. Strain the tomato sauce in which the eggs were

poached through a cheesecloth into a bowl, let get cold, and then return to the original jar with the others.

834. Baked Sausages with Apples

Peel, cut in halves and core six medium, sound apples; cut into very fine slices and place in a lightly buttered earthen pan. Lightly prick with a fork twelve fresh, fat, stringless sausages and lay them over the apples. Season with half teaspoon salt and two saltspoons white pepper, divide half ounce butter in small bits over the sausages, pour two tablespoons white wine over and bake in the oven for thirty-five minutes. Remove and send to the table in the same dish.

LUNCHEON

Oysters, Casino
Curry of Mutton, Tartare
Brussels Sprouts (618)
Gateaux Religieuses

835. Oysters, Casino

Open twenty-four large fresh oysters, completely detach and keep in the deep shells with their own liquor. Finely chop six sound shallots with one green pepper and evenly divide over the oysters. Cut from a piece of lean bacon twenty-four thin, square pieces and arrange one piece over each oyster. Dredge two tablespoons fresh bread crumbs over, place on a roasting tin and set in the oven to bake for fifteen minutes. Remove, dress on a large hot dish, decorate with parsley greens and six pieces lemon and serve.

836. Curry of Mutton, Tartare

Cut two pounds fresh neck of mutton into pieces one inch square. Heat a tablespoon leaf lard in a large saucepan, add the mutton and let gently brown all over for fifteen minutes, turning the pieces quite frequently meanwhile. Drain on a sieve and remove all the fat. Return the mutton to the pan, dredge with two tablespoons of flour and stir well for a minute; moisten with a pint and a half hot water, mix for a minute longer and as it comes to a boil add one whole, medium onion with one clove stuck in it, one medium carrot cut in half, one bean sound garlic. Season with a teaspoon salt and half teaspoon white pepper; then add one bay leaf, one sprig thyme, one saltspoon sage, one minced apple and a heavy teaspoon curry powder. Mix all well together, cover the pan and let boil very slowly for one hour and a quarter. Prepare a rice for curries as per No. 490. Arrange the rice crown-shape on a large hot dish. Pick up all the pieces of mutton with a fork and place in the centre of the crown. Reduce the sauce on the range to half the quantity, then press through a cheesecloth over the mutton and serve.

837. Gateaux Religieuses

Peel, cut in halves, core and slice six sound apples; place in a saucepan with three ounces sugar, half vanilla bean and one ounce good

butter; stir well with a wooden spoon, cover the pan and slowly cook for thirty minutes, occasionally stirring. Remove from the fire, briskly press through a sieve into a bowl and cool off. Place and keep the vanilla in sugar. Roll out a pound puff paste (feuilletage) (No. 756) on a lightly floured table to the thickness of a half dollar. Cut out twelve pieces three inches square. Lightly wet the surface of six with beaten eggs; evenly divide the apple preparation on top, in the middle; neatly smooth the surface, cover each with the other six pieces and lightly press the top paste down against the edges of the first. Lightly egg the surface of each, lay on a roasting tin and dredge two tablespoons granulated sugar over. Set in the oven to bake for twenty minutes. Remove, dress on a dish and serve.

DINNER

Olives Lyon Sausage (582)
Potage Cousinette
Broiled Shad, Ravigote Sliced Cucumbers (340)
Filets Mignon, Sauce Minute
Baked Tomatoes
Potatoes Fondantes (56)
Roast Turkey, Cranberry Sauce (67) Chicory Salad (38)
Savarins, Chantilly

838. Potage Cousinette

Finely mince a quarter of a very small, well-trimmed and thoroughly washed white cabbage, ten leaves fresh, well-washed spinach, one small carrot, one medium-sized white onion, two leeks, four branches parsley and one bean sound garlic.

Have three and a half quarts boiling water with a teaspoon salt, half teaspoon white pepper, one saltspoon thyme, one bay leaf and half sprig marjoram. Add all the above vegetables, with a small cervela sausage and one ounce butter. Cover the pan and let slowly boil for two hours. Uncover, remove the sausage, majoram and bay leaf, add two small raw potatoes cut in small squares and slowly cook again for twenty-five minutes. Cut the sausage in very thin slices, add to the soup and serve.

839. Broiled Shad, Ravigote

Neatly scale, trim and remove the principal bones of half a very fresh roe shad of three pounds. Mix on a plate a tablespoon oil with a teaspoon salt, half teaspoon white pepper and roll the fish all over in the seasoning. Arrange on a broiler and broil on a brisk fire for six minutes on each side. Remove, dress on a large hot dish and send to the table with a ravigote sauce prepared as per No. 366 in a saucebowl separately.

840. Filets Mignon, Sauce Minute

Cut from a two-pound piece of well-trimmed filet of beef six equal filets. Season with a teaspoon salt and half teaspoon pepper. Heat one tablespoon butter in a frying pan, lay in the filets, one beside another briskly fry for three minutes on each side. Remove, dress on a large

dish on top of six round pieces of toasted bread and keep warm. Skim the fat from the gravy of the pan, add one teaspoon flour; stir well, moisten with half gill claret and half gill white broth (No. 701), adding half teaspoon freshly chopped chives; mix well and briskly boil until reduced to half the quantity. Pour over the filets and serve.

841. Baked Tomatoes

Remove the stems and thoroughly wipe six fresh red tomatoes. Cut a small cover from the top of each and place in a lightly buttered tin. Season all round with a teaspoon salt, a teaspoon sugar and half teaspoon white pepper. Arrange a little butter on top of each tomato, place the covers on and bake in the oven for twenty minutes or till soft, basting once in a while. Remove and serve on six separate saucers.

842. Savarins, Chantilly

Prepare six savarins exactly as per No. 441. Remove the raspberries altogether. When you remove the savarins from the oven, let them cool off on a table; unmould them.

Have in a small saucepan three ounces granulated sugar, half pint cold water and three tablespoons of Madeira wine. Boil for five minutes, stirring well meanwhile. Remove to a table, plunge the savarins into the sauce for five minutes. Lift them up, arrange on a dish. Pour half a teaspoon of Madeira wine over each; fill up the centre of each cake with half pint whipped cream, prepared as per No. 337, and serve.

Thursday, Fourth Week of February

BREAKFAST

Baked Apples (44)
Oatmeal Porridge (2)
Omelette, Purée of Asparagus
Fried Oysters, Tartare Sauce
French Mutton Chops with Bacon
Baked Potatoes (683)
Rice Cakes (349)

843. Omelette with Purée of Asparagus

Plunge a pint of drained, canned asparagus tips into a pint of boiling water for two minutes. Thoroughly drain, then with the aid of a purée brush press the asparagus through a small sieve into a small saucepan. Season with half teaspoon salt, one saltspoon cayenne pepper and half teaspoon fine sugar; add half ounce butter. Mix well and let cook for five minutes. Then proceed to prepare an omelette as per No. 75, and just before folding it up spread one-third of the asparagus purée over the omelette, fold up, let rest for a minute; turn on to a hot dish. Arrange the balance of the asparagus at both ends of the fish and serve.

844. Fried Oysters, Tartare Sauce

Place twenty-four large freshly opened oysters on a plate. Season with half teaspoon salt and two saltspoons white pepper, turn them well in the seasoning; then lightly roll in flour, slightly dip in beaten egg, and lastly roll in fresh bread crumbs. Place in a frying basket and fry in thoroughly boiling fat for five minutes. Lift them up, drain on a towel; sprinkle over a half teaspoon salt, dress on a hot dish, and serve with a Tartare sauce, prepared as per No. 48, in a sauce bowl separately.

845. French Mutton Chops with Bacon

Neatly trim and lightly flatten six tender, French mutton chops. Mix on a plate one teaspoon salt, half teaspoon white pepper and a tablespoon of oil; gently roll the chops in the seasoning, arrange them on a broiler, and broil on a brisk fire for six minutes on each side. Remove, place on a hot dish, one overlapping another. Arrange six thin slices of bacon on top of the chops and serve.

Cut out and arrange six very thin slices of bacon, broil them for two minutes on each side, remove and serve.

LUNCHEON

Soft Clams, Garrett
Chicken Croquettes with Flageolets
Pear Fritters

846. Soft Clams, Garrett

Procure twenty-four opened very fresh, good-sized soft clams; clean thoroughly, keeping nothing but the perfect bodies. Plunge in boiling water for two minutes, remove and drain well on a sieve. Heat two tablespoons butter in a saucepan, add two tablespoons flour, stir briskly with a wooden spoon; moisten with half a pint of white broth (No. 701). Season with half teaspoon salt, a saltspoon red pepper and a saltspoon ground nutmeg. Pour in half gill sherry, add half teaspoon freshly chopped parsley and half a teaspoon chopped chives. Mix well and let slowly boil for ten minutes. Dilute an egg yolk with a tablespoon cream and add it to the sauce, carefully mixing it. Now add the clams, gently mix a little, then heat without boiling for one minute. Pour into a baking dish, sprinkle over a tablespoon Parmesan cheese and bake in the oven for six minutes. Remove and serve.

847. Chicken Croquettes with Flageolets

Carefully pick off all the meat from the turkey left over from yesterday and mince it exceedingly fine. Then proceed to prepare the croquettes exactly the same as per No. 700, substituting the following flageolets for the macédoine:

Open a pint can flageolets, drain and plunge in boiling water for five minutes. Drain again, heat a tablespoon butter in a small saucepan and add the flageolets. Season with half teaspoon salt and two saltspoons white pepper and let slowly cook for five minutes, frequently tossing them meanwhile. Dress the croquettes on a hot dish, pour a

gill hot demi-glace (No. 122) around them, place the flageolets at both ends of the dish and serve.

848. Pear Fritters

Peel, cut in halves, remove the seeds from six ripe, sweet, medium-sized pears, place on a plate, add tablespoon powdered sugar, half a teaspoon ground cinnamon and one tablespoon maraschino, turn well in the seasoning and let infuse for fifteen minutes. Prepare a frying batter as per No. 204. Roll the pears in the batter and drop, one by one, in boiling fat and gently fry for ten minutes, turning with a skimmer occasionally. Lift up, drain on a cloth, lightly trim them, sprinkle over a little powdered sugar, dress on a dish with a folded napkin laid over and serve.

DINNER

Radishes (58) Rissolettes of Caviare (162)
Cream of Barley
Halibut, Caper Sauce Potatoes, Normande
Plovers in Cases Cauliflower, Hollandaise
Roast Leg of Lamb, Mint Sauce (392)
Doucette Salad (189)
Marron Ice Cream

849. Cream of Barley

Wash a half pound barley in several cold waters and rub with the hands until the water is clear. Then drain and place in a saucepan with two and a half quarts beef broth (No. 701); add one sliced carrot, one sliced onion and two sliced leeks. Season with a teaspoon salt, cover the pan and let gently cook for two hours. Press it through a sieve and return it to the pan; add one pint milk, two gills cream and half ounce butter; whisk the whole well together for one minute, boil again, skim off the scum, add a teaspoon powdered sugar, whisk again for a minute, pour into a soup tureen and serve.

850. Halibut, Caper Sauce

Procure two pieces of fresh halibut of one and a half pounds each, place in a frying pan, season with a teaspoon salt, a half teaspoon white pepper and a half gill white wine, a gill water and a half ounce butter. Cover the fish with a lightly buttered paper, boil on the range for five minutes, then set in the oven to bake for twenty minutes. Remove, lift up the paper, carefully place the fish on a dish; remove the spinal bones and keep warm. Heat in a small saucepan half ounce butter, mix in a heavy tablespoon flour, then pour in the fish liquor with half a gill of cream. Mix well, boil for five minutes. Dilute an egg yolk with a tablespoon cream, add to the sauce, then continually mix for half minute. Strain the sauce through a cheesecloth into another small pan, add three tablespoons capers, mix well, then pour over the fish and serve.

851. Potatoes, Normande

Peel, wash and drain twelve very small round potatoes. Heat in a saucepan one and one-half tablespoons butter, add the potatoes and let

briskly brown for ten minutes, turning over once in a while; sprinkle over a teaspoon salt. Cover the pan, set in the oven for twenty-five minutes. Remove, lift up with a skimmer, dress on a deep dish and serve.

852. Plovers in Cases

Cut off the necks, wings and feet from six fat picked and singed plovers; cut open through the back, remove the intestines and keep the livers and hearts. Remove all the bones, without cutting the skin. Place the bones, hearts, livers, necks, wings and feet in a saucepan with one gill demi-glace (No. 122) and one gill tomato sauce (No. 16), adding one bay leaf, a saltspoon thyme, half saltspoon sage, one branch parsley and one branch chervil. Mix a little, cover the pan, and let simmer for thirty-five minutes; add one tablespoon of sherry; lightly mix; let boil for five minutes. Strain through a cheesecloth into a bowl, and keep warm till required.

Chop very finely two ounces lean raw veal, then pound it in a mortar with yolk of one egg, half teaspoon salt, a saltspoon cayenne pepper and a half saltspoon ground nutmeg to a fine paste. Divide this paste in the centre of the six boned plovers, spread over evenly, then give them their original forms, tie around with a string; lay on a roasting tin, place a very thin slice of larding pork over the breasts of each. Set in the oven to roast for twenty minutes. Remove from the oven, remove the pork, untie, then place in oval paper cases; spread a teaspoon of the sauce over each breast; arrange the cases on a dish with a folded napkin, decorate with parsley and serve with the rest of the sauce separately.

853. Cauliflower, Hollandaise

Cut off the stalk and outer branches of a fresh, good-sized white cauliflower. Neatly trim all around. Have half a gallon water with a gill of milk and a tablespoon salt in a large saucepan, and when boiling add the cauliflower. Cover the pan and briskly boil for forty minutes. Remove, drain, dress on a dish with a folded napkin, and serve with the Hollandaise sauce separately.

853a. Sauce Hollandaise

Place two egg yolks in a small saucepan on the range with a teaspoon good vinegar and eight drops lemon juice from a very sound lemon. Sharply stir with a wire whisk for one minute, then place the pan into another larger one containing very hot, but not boiling, water and briskly stir for three minutes. Remove the pan from the water, then add little by little two ounces of the very best butter, continually stirring while adding it. Season with a saltspoon salt and a half saltspoon cayenne pepper. Stir well again for one minute and serve.

854. Marron Ice Cream

Prepare a vanilla ice cream as per No. 42. Finely chop two ounces candied marrons and add to the ice cream in the freezer with two tablespoons maraschino. Mix well and serve.

Friday, Fourth Week of February

BREAKFAST

Sliced Pineapples (407)
Germea (217)
Fried Eggs with Tarragon Butter
Smelts, Meunière (280)
Lamb Hash, Browned
Flannel Cakes (136)

855. Fried Eggs with Tarragon Butter

Thoroughly heat half teaspoon butter in a small frying pan; carefully crack in two fresh eggs. Season with half saltspoon salt and a third of a saltspoon white pepper; fry on the range for two minutes, then place in a brisk oven for one minute. Remove, carefully glide the eggs on a large hot dish and keep hot. Repeat, making five more similar operations. When all on the dish, sprinkle over a teaspoon very finely chopped fresh tarragon.

Place an ounce of butter in a small frying pan on the range; toss until it gets a nice brown colour, then pour in a tablespoon good tarragon vinegar; lightly mix and immediately pour it over the eggs, evenly divided, and serve.

N. B. If convenient, use two small pans at a time in place of one.

856. Lamb Hash, Browned

Pick off all the meat from the leg of lamb left over from yesterday. Cut it into small square pieces. Cut half the quantity of cold, boiled potatoes to the same size as the lamb and mix both together. Finely chop up one medium white onion and lightly brown it in a small saucepan with a light tablespoon butter, frequently mixing with the wooden spoon. Add the lamb and potatoes. Season with a teaspoon salt, half teaspoon white pepper and a saltspoon ground nutmeg. Moisten with a pint of white broth (No. 701); thoroughly mix. Cover the pan, cook for five minutes on the range, then set in the oven to bake for thirty minutes. Remove, uncover; heat a tablespoon lard in a large frying pan; place the hash in this pan, give it an omelette form, and let slowly brown on the fire for ten minutes. Turn upon a hot dish, and serve.

LUNCHEON

Clam Chowder (331)
Canapés, Lorenzo (538)
Broiled Venison Steaks, Currant Jelly
Macaroni au Gratin (160)
Old-fashioned Rice Pudding (140)

857. Broiled Venison Steaks, Currant Jelly

Procure six small steaks of four ounces each from a tender leg of venison; neatly flatten them with a cleaver. Mix on a plate a table-

spoon oil with a teaspoon salt and half teaspoon white pepper; repeatedly roll the steaks in the seasoning; arrange on a broiler and broil for four minutes on each side. Remove, dress on a hot dish, and send to the table with currant jelly separately.

DINNER

Celery (86) Anchovies (141)
Bisque of Mussels, Jardinière
Filet of Sole au Gratin (629) Potatoes, Macaire
Ham Braisé, Piquante Sauce
Spinach à l'Anglaise (247)
Omelette with Fresh Mushrooms
Broiled Spring Chicken on Toast Escarole Salad (100)
Apple Pralinées

858. Bisque of Mussels, Jardinière

Procure forty-eight fresh large mussels. Plunge in cold water and wash thoroughly. Drain and place in a large saucepan with three pints water and half a small bunch of parsley. Cover the pan and boil for fifteen minutes. Drain on a colander and save the broth. Remove the mussels from the shells and pound in a mortar to a pulp. Heat one ounce of butter in a saucepan, add two ounces flour, stir well with a wooden spoon, then add the mussels and broth, with a pint of milk in addition. Season with a teaspoon salt, two saltspoons cayenne pepper and one saltspoon ground nutmeg. Mix for two minutes, and let come to a boil. Skim the scum from the surface, add half ounce butter, divide into very small bits, mix until melted, then strain the bisque through a Chinese strainer, then through a cheesecloth into another saucepan; add a jardinière garnishing, as per No. 65; boil for five minutes more. Remove, pour into a soup tureen and serve.

859. Potatoes, Macaire

Finely mince a medium, sound, white onion; place in a saucepan with a tablespoon butter and gently brown for five minutes; then add four cold, boiled potatoes cut into thick slices. Season with a teaspoon salt and two saltspoons white pepper; toss them a little, and let cook for fifteen minutes; lightly toss once in a while. Transfer into a vegetable dish and serve.

860. Ham Braisé, Piquante Sauce

Saw off a four-pound piece from a tender raw ham; skin and neatly trim all around. Heat a tablespoon leaf lard in a medium saucepan, lay in the ham and lightly brown for five minutes on each side. Lift up the ham and place on a plate. Arrange a mirepoix, as per No. 271, at the bottom of the pan, and let brown for five minutes on the fire, occasionally mixing; then add the ham; moisten with a gill claret, one gill demi-glace (No. 122) and one-half gill tomato sauce. Season with two saltspoons white pepper. Cover the pan, let boil for five minutes, then place in the oven to bake for thirty-five minutes. Strain through

a Chinese strainer into another saucepan; add six medium, vinegar pickles, finely minced, one tablespoon finely chopped capers, half teaspoon chopped parsley and a tablespoon vinegar; lightly mix, then boil for two minutes. Pour over the ham and serve.

861. Omelette with Fresh Mushrooms

Peel and thoroughly wash six medium, sound fresh mushrooms; drain well, then finely mince them. Place in frying pan with a tablespoon butter and cook on a moderate fire for six minutes, tossing once in a while.

Carefully crack eight fresh eggs in a bowl, add half a gill milk. Season with half teaspoon salt and two saltspoons pepper. Sharply beat up with a fork for two minutes. Pour the beaten eggs over the mushrooms, mix with a fork while cooking for two minutes, then let rest for half minute; fold up the opposite sides to meet in the centre; let rest for a minute. Carefully turn upon a large hot dish and serve.

862. Broiled Spring Chicken on Toast

Cut off the necks and legs up to the first joint and split open through the back two very tender spring chickens of one and a quarter pounds each; draw, remove the breast bones, neatly wipe. Season all around with a teaspoon salt and half teaspoon white pepper. Lightly oil them with a tablespoon oil. Arrange on a double broiler and broil for ten minutes on each side. Remove. Place six freshly prepared toasts on a large, hot dish, lay the chickens over the toast, spread a maître d'hôtel butter over them, decorate with a little watercress and serve.

863. Salad Dressing for One Quart

Have in a cold soup plate a level teaspoon Oriental curry powder, half a teaspoon best French mustard, a light saltspoon English ground mustard, a light saltspoon cayenne pepper, one teaspoon finely chopped, thoroughly washed and drained fresh parsley, half a teaspoon finely chopped, sound, fresh chives (ciboulette), two medium, very sound, freshly peeled and finely chopped shallots (échalote), one-fourth of a small bean of sound, peeled garlic finely crushed, four teaspoons salt and one light teaspoon very fresh, finely ground white pepper, the rind of quarter of a sound lemon, finely chopped. Mix all the ingredients well together with a fork, then add a tablespoon good cool olive oil and with a fork sharply mash the whole until almost to a pulp, gradually add four tablespoons good white wine vinegar, briskly mix again, then transfer the whole into a vessel, add oil and vinegar—two-thirds oil to one-third vinegar—to make up one quart in all; thoroughly mix again, and then press through a strainer into a glass or stone jar and use as required, being very careful always to sharply shake the dressing before pouring it over the salad. The dressing should always be kept in a cold place, covered.

864. Apple Pralinées

Peel and core six sound apples. Have four ounces granulated sugar and a pint and a half water in a saucepan, and as soon as it comes to a

boil add the apples and cook for fifteen minutes, turning them with a skimmer once in a while. Remove, drain on a cloth and let cool off. Plunge two ounces of almonds in a pint of boiling water for two minutes. Drain and peel, then finely chop them; place in a copper basin with three ounces granulated sugar, half gill of water and a teaspoon vanilla essence. Stir the mixture with a wooden spoon for a half minute. Place the basin on a brisk fire and continually stir until of a nice brown colour, then remove from the fire. Arrange the apples on a dish, fill their cavities with currant jelly, evenly spread the almond preparation over the apples and let cool off. Trim off any superfluous preparation at the base of the apples and serve.

Saturday, Fourth Week of February

BREAKFAST

Stewed Prunes (1)
Quaker Oats (105)
Eggs Cocotte, Lyonnaise
Fried Scallops
Chicken Livers en Brochette (600)
Fried Sweet Potatoes (116)
Oatmeal Cakes

865. Eggs Cocotte, Lyonnaise

Heat a tablespoon butter in a frying pan, add two finely minced white onions; season with two saltspoons salt and a saltspoon white pepper; lightly mix, cover the pan with a plate and let slowly cook for fifteen minutes; take off the plate, add a tablespoon good vinegar and half teaspoon chopped parsley, mix a little; then divide the onions into six shirred-egg dishes. Carefully crack two fresh eggs into each dish. Season them with a teaspoon salt and half teaspoon white pepper, equally divided. Set the eggs in the oven for three minutes. Remove and serve.

866. Fried Scallops

Place one and one-half pounds of very fresh scallops on a plate. Season with a teaspoon salt and half teaspoon white pepper, mix well in the seasoning, then lightly roll in flour, dip in beaten egg and lightly roll in bread crumbs. Arrange in a frying basket and fry in boiling fat for eight minutes. Remove, thoroughly drain on a towel, sprinkle over two saltspoons salt, dress on a hot dish with a folded napkin, decorate with six pieces of lemon and parsley greens and serve.

867. Oatmeal Cakes

Boil in three-quarters of a pint of milk three ounces oatmeal with saltspoon salt for twenty minutes; let cool off. Then add three ounces sifted flour, two ounces sugar and half teaspoon baking powder. Knead with the hand for five minutes; then roll out on a lightly floured table,

to the thickness of three-quarters of an inch. Then cut into six equal round pieces. Place on a lightly buttered pastry pan, lightly wet the surface with a little milk. Set in a moderate oven to bake for fifteen minutes. Remove, split open without separating, lightly butter the interior of each and serve hot.

LUNCHEON

Stuffed Devilled Clams (567)
Sausages with Lentils, Bretonne
String Bean Salad with Eggs
Mince Pie (117, 118)

868. Sausages with Lentils, Bretonne

Soak in fresh water for twelve hours a pint of lentils. Drain well and place in a saucepan with three pints cold water, a teaspoon salt, one medium carrot, cut in quarters, one branch of celery and branch of parsley, the celery and parsley tied up together. Cover the pan and let simmer for two hours. Uncover, remove all the vegetables. Heat in a small saucepan half ounce of butter, adding two tablespoons flour; briskly stir, then add one small white onion finely chopped up; stir again and let get a light brown colour. Pour in all the liquor of the lentils in this pan, lightly mix and boil for five minutes. Then add the lentils, mix a little and boil for ten minutes more, then keep warm. Lightly prickle with the prongs of a fork twelve stringless fresh sausages. Heat a tablespoon lard in a frying pan, place in the sausages and fry for five minutes on each side. Remove. Dress the lentils on a large hot dish, arrange the sausages on top of the lentils, crown-shape, and serve.

869. String Bean Salad with Eggs

Open a pint can string beans, wash well in cold water, then thoroughly drain on a cloth. Place in a bowl, add two hard-boiled eggs, cut into eight pieces each, and half teaspoon freshly chopped tarragon. Season with three and a half liberal tablespoons of dressing as per No. 863. Mix well and serve.

DINNER

Radishes (58) Olives
Petite Marmite
Kingfish Sauté, Fines Herbes
Potatoes, Chateaubriand
Fowl au Riz, Ménagère
Roast Ribs of Beef au Cresson (126)
Romaine Salad (214)
Tutti Frutti Jelly

870. Petite Marmite

Have in a large saucepan three quarts of boiling water with a tablespoon salt and half teaspoon white pepper. Tie up two pounds of buttock beef with strings and add to the pan, with any beef, chicken or veal bones on hand; let slowly come to a boiling point. Carefully

remove the scum from the surface with a skimmer. Peel and wash well two medium carrots, two small turnips and add to the soup. Cover the pan and boil for ten minutes. Tie together two leeks, three branches of parsley and three branches of celery and add to the pan. Also add one small white onion, two cloves, one bay leaf, one sprig of thyme, six pepper corns and quarter of a small, well-washed cabbage; let very slowly simmer for two and a half hours. It is very important that during the two and a half hours it should simmer exceedingly slowly but continuously; by so doing you will be able to obtain a clear, strong, excellent broth.

Remove the meat and all the vegetables. Carefully skim the fat from the surface of the broth. Cut the meat into half-inch square pieces, and the vegetables—except the parsley—into quarter-inch-square pieces, and place in a hot soup tureen. Strain the broth through a cheesecloth into the tureen; place in tureen six slices of freshly toasted French bread; sprinkle over half a teaspoon of chopped parsley and serve.

871. Kingfish Sauté, Fines Herbes

Neatly draw, cut off the heads and split open two very fresh kingfish; remove the spinal bones; season all over with a teaspoon salt and half teaspoon white pepper; lightly wet with a tablespoon milk and gently roll in flour. Heat one tablespoon butter in a frying pan, add the fish, cut side downward; fry for six minutes, turn over with the skimmer and set in the oven to bake for six minutes. Remove, dress on a dish, add half teaspoon chopped parsley, half teaspoon chopped chives and a saltspoon of chopped chervil to the pan; lightly mix, then squeeze in the juice of half a sound lemon, pour over the fish and serve.

872. Potatoes, Chateaubriand

Neatly peel and wash eighteen of the smallest potatoes obtainable. Give them queen olive forms. Heat two tablespoons leaf lard in a frying pan, add the potatoes and fry to a nice golden colour, tossing occasionally, which will require about fifteen minutes. Then place in the oven for ten minutes. Remove, drain off the fat. Dredge over half teaspoon salt, adding half teaspoon chopped parsley and a very light tablespoon butter, toss them well and serve.

873. Fowl au Riz, Ménagère

Neatly singe a tender, fat fowl of about three and one-half pounds. Pick out the eyes, remove the skin from the head and neck. Clip off the nails from the toes. Dip the feet in boiling water up to the first joint for two minutes, then with a coarse towel remove the skin from the feet. Neatly draw; remove the gallbag from the liver, separate the heart from the intestines and fat as well. Finely chop the liver and heart with half a medium white onion. Place the hash in a frying pan with a teaspoon butter and cook for five minutes; then transfer it into a bowl, adding to it four tablespoons bread crumbs, one ounce finely

chopped beef marrow, half a teaspoon chopped chervil, half a bean finely crushed garlic. Season with two saltspoons salt and one saltspoon white pepper; crack in one fresh egg and pour in one tablespoon cold milk, mix with a wooden spoon for two minutes and then stuff the fowl with the preparation. Sew up the aperture, then nicely truss the fowl. Finely chop all the giblets, place in a large saucepan, adding three branches chopped celery, one finely chopped onion and two finely chopped leeks. Set the pan on the fire and cook for ten minutes, stirring occasionally. Add the fowl to the pan, moisten with a quart of hot water. Season with a teaspoon salt and a saltspoon white pepper. As soon as it comes to a boil, add four ounces Carolina rice, cover the pan and set in the oven for one hour. Remove the fowl from the pan, untruss, dress the rice on a large dish, place the fowl on top and serve.

874. Tutti Frutti Jelly

Prepare a gelée à la crème de cocoa (No. 678). Finely chop up six candied cherries, one candied pear, two candied apricots, two candied plums and a candied lemon peel. Place these articles in a cylinder-shaped mould, embed the mould in ice, then pour the jelly over the fruits; briskly mix with a wooden spoon until it begins to freeze; tightly cover the mould, totally bury it in ice for thirty minutes; remove, dip in tepid water for a few seconds, unmould upon a cold dish with a folded napkin and serve.

Sunday, Fourth Week of February

BREAKFAST

Peaches (463)
Oatmeal Porridge (2)
Scrambled Eggs with Sweet Peppers
Broiled Porgies, Maître d'Hôtel
Smoked Beef in Cream (329)
German Fried Potatoes (242)
Small Brioches

875. Scrambled Eggs with Sweet Peppers

Cut three Spanish sweet peppers into quarter-inch square pieces, place in a frying pan with a tablespoon butter and gently cook for five minutes; crack eight fresh eggs in a bowl, add half a gill of milk, season with half teaspoon salt and one saltspoon white pepper. Sharply beat up for one minute, then pour the eggs over the peppers, mix well with the wooden spoon and cook for six minutes, very frequently, in fact almost continually, stirring them. Dress on a hot deep dish and serve.

876. Broiled Porgies, Maître d'Hôtel

Scale, neatly trim and wipe dry six small, very fresh porgies. Mix in a plate a tablespoon oil with a teaspoon salt and half teaspoon white pepper; roll the porgies repeatedly in the seasoning. Arrange on a broiler and broil for five minutes on each side. Remove, dress on a dish. Spread a maître d'hôtel butter (No. 7) over them evenly and serve.

877. Brioche Paste

Sift on a table twelve ounces of the best flour; place three ounces of it into a bowl, make a fountain in the centre, place in it one-half ounce concentrated yeast and half gill lukewarm water; dilute the yeast with the water, then knead the whole together for five minutes; then fill up the bowl with lukewarm water and set in a warm place to raise for thirty minutes. Make a fountain in the flour on the table, put in it half an ounce fine sugar, half teaspoon salt, one tablespoon milk, four ounces butter and two eggs. Briskly knead with the hand for five minutes, then add two more eggs; knead with the hand for five minutes more, then add one more egg. Knead again to mix the egg. Lift the batter up from the table with the hand, and sharply throw it against the table as hard as possible; repeat this five times more. Thoroughly drain the water from the other bowl of dough, add it to this paste; sharply mix with the hand for five minutes. Place the dough in a large basin, cover with a damp towel and place in the ice box for four hours. Knead the dough on a table for five minutes, replace it in the basin, cover it, reset in the ice box for another hour.

878. Small Brioches

Divide the brioche paste into twelve equal pieces, gently roll out to small dome shapes, arrange on a lightly buttered baking tin; lightly egg the surface with a hair pastry brush; set in a moderate oven to bake for twenty minutes. Remove and serve hot.

LUNCHEON

Chicken Broth (578)
Soufflé of Lobster
Noisette of Lamb, Sauce Bearnaise
Tomatoes en Ragout
Cream Fritters, Strawberry Sauce

879. Soufflé of Lobster

Heat one tablespoon butter in a small saucepan, add two tablespoons flour, briskly stir with a wooden spoon while cooking for one minute, add two gills milk and a gill cream; thoroughly mix and let boil for five minutes, then remove the pan to the table.

Split in two and crack the claws of two live lobsters of one pound each. Pick out all meat from the shells and body, place it in a mortar and pound to a purée, then add three egg yolks to the sauce; briskly whisk it, then gradually add the same to the lobster in the mortar, mixing unceasingly while adding it. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon of grated nutmeg; lightly mix. Press the purée through a sieve into a large bowl. Beat up the white of the three eggs to a stiff froth and gently mix it with the preparation. Place the purée into a lightly buttered soufflé dish, and set in a moderate oven for twenty-five minutes. Remove and serve.

880. Noisette of Lamb, Sauce Béarnaise

Procure six small, round pieces of three ounces each, cut from a tender leg of lamb, neatly flatten and trim all around. Season with a teaspoon salt and half teaspoon white pepper. Place half ounce butter in a black frying pan, and when it obtains a nice light brown add the noisettes, one beside another, and cook for four minutes on each side. Remove, arrange a hot Béarnaise sauce, prepared as per No. 34, on a hot dish; dress the noisettes over crown-like and serve.

881. Tomatoes en Ragout

Plunge four good-sized, red, sound tomatoes in the boiling water for one minute, lift them up, skin, cut them into quarters; place in a small saucepan, with half an ounce butter, three saltspoons salt, two saltspoons white pepper, three saltspoons sugar, half teaspoon freshly chopped parsley and half a bean of finely chopped garlic; lightly mix, place on the fire, cover the pan and let cook for ten minutes. Remove, pour into a deep dish and serve.

882. Cream Fritters, Strawberry Sauce

Have one and a half pints cold milk in a saucepan with four ounces sugar and a teaspoon vanilla essence; place the pan on the fire and boil for five minutes. Dilute one and a half ounces of corn starch in one gill cream and add to the milk, then briskly stir with the wooden spoon while boiling for three minutes; add two egg yolks, mix while cooking for two minutes more. Remove from the fire, pour the preparation into a lightly buttered tin and let cool off. Turn the preparation upon a lightly buttered part of the table, then cut into twelve even lozenge pieces. Dip each piece in beaten egg, then lightly roll in fresh bread crumbs; place in a frying basket and fry in boiling fat for ten minutes. Remove, drain on a towel, dredge two tablespoons powdered sugar over them. Dress on a hot dish. Pour a strawberry sauce around the fritters and serve.

883. Strawberry Sauce

Press one gill preserved strawberries through a sieve into a saucepan, adding one ounce sugar and half a gill water; boil for five minutes and serve.

DINNER

Oysters (18)
Celery (86) Olives
Potage Pilaff, Turque
Salmon, Provençale Potatoes, Bateau
Filet of Beef, Lyonnaise
Sweetbreads en Coquilles French Peas (781)
Punch, Menth
Redhead Ducks with Fried Hominy (37)
Escarole Salad (100)
Vanilla Ice Cream (42) Langues de Chats

884. Potage Pilaff, Turque

Wash well in cold water and drain on a sieve a quarter pint Italian rice. Place it in a saucepan with half pint tomato sauce (No. 16), half

pint broth, half ounce butter, a few very small pieces raw chicken (the equivalent of the leg of a chicken), one teaspoon salt, and half saltspoon Spanish saffron. Cover and set the pan on a slow fire and let cook for thirty minutes.

Plunge six very fresh chicken livers in boiling water for one minute, remove, then cut into small square pieces and add to the rice. Moisten with one and a half quarts broth (No. 701) and two gills tomato sauce (No. 16). Boil for twenty minutes. Skim the fat from the surface of the soup. Pour into a hot soup tureen and serve with a little grated Swiss cheese separately.

885. Salmon, Provençale

Place three slices fresh salmon, three-quarters of a pound each, in a frying pan. Season with half teaspoon salt and saltspoon paprika. Pour in half gill white wine and two gills demi-glace (No. 122); boil for five minutes, then add twelve anchovies in oil, cut into small pieces, and three peeled and well-cleaned fresh mushrooms cut into very thin slices. Cover the fish with a sheet of lightly buttered paper. Set in the oven to bake for twenty minutes. Remove, dress the salmon on a hot dish. Remove the spinal bones, pour the sauce over, sprinkle half teaspoon of chopped chives over and serve.

886. Potatoes, Bateau

Roll out very thin on a lightly floured table a quarter pound feuilletage (No. 756). Cut it into six oval parts, then line six small boat-shaped tartlet moulds; trim well around the edges.

Prepare a potato preparation as per No. 91, and with it evenly fill up the six moulds; neatly smooth the surface with the blade of a knife; lightly egg the surface of each, arrange on a tin, set in the oven for fifteen minutes. Remove, unmould on a hot dish and serve.

887. Filet of Beef, Lyonnaise

Slit on both sides twelve large, sound Italian raw chestnuts; plunge in boiling water for five minutes, remove and skin with a towel. Peel twelve very small white onions and fry in a pan with a tablespoon lard to a light brown. Place a two-and-one-half-pound piece of fine filet of beef in a small roasting pan. Season with a teaspoon salt and half teaspoon white pepper; pour a half tablespoon melted butter on the surface of the filet and two tablespoons cold water. Set in a brisk oven for fifteen minutes, remove it to the oven door, then add the chestnuts and onions. Moisten with one gill demi-glace (No. 122), one gill tomato sauce (No. 16) and a half gill sherry. Reset it in the oven for twenty minutes, add two artichoke bottoms cut in quarters (if at hand), then roast for five minutes longer. Remove, dress the filet on a hot dish, pour the garnishing around the filet and serve.

888. Sweetbreads en Coquilles

Plunge six heart sweetbreads in cold water for two hours; lift them up and drop them in boiling water for five minutes; remove, drain, trim

well, and cut into thin slices. Heat in a frying pan a tablespoon melted butter, add the sliced breads and cook for ten minutes, tossing them well meanwhile. Remove from the fire and keep warm. Heat a tablespoon melted butter in a saucepan, mix in two tablespoons flour, add one gill milk, one gill cream and a half gill port wine. Season with a teaspoon salt, one saltspoon cayenne pepper and a saltspoon ground nutmeg; thoroughly mix, add the sweetbreads, lightly mix and cook gently for five minutes. Dilute two egg yolks with a tablespoon cream and gradually add to the rest, lightly mixing while cooking for two minutes more. Remove, then evenly divide the preparation into six well-cleaned "table shells." Sprinkle a tablespoon grated Parmesan cheese over them; place on a baking tin and bake in the oven for ten minutes. Remove, place on a hot dish and serve.

889. Punch, Menth (Mint Punch)

Prepare a lemon-water ice, as per No. 376, and just before serving add two tablespoons mint liquor. Mix well and serve in six sherbet glasses.

890. Langues de Chats

Place in a basin four ounces sugar with two eggs, stir with a wooden spoon for five minutes, then add two more eggs; briskly stir for five minutes more. Then add six ounces sifted flour with four tablespoons melted butter; mix for one minute. Slide a quarter-inch tube at the bottom of a pastry bag, drop in the preparation; lightly butter and flour a pastry tin, then press down the preparation into finger forms. Set in the oven and bake for ten minutes. Remove, and serve when cold.

February 29th (supposedly Monday)

BREAKFAST

Oranges (104)
Hominy (45)
Omelette aux Croutons
Broiled Kippered Herring (153)
Mutton Kidneys with Bacon (195)
Potatoes au Gratin (173)
Buckwheat Cakes (330)

891. Omelette aux Croutons

Carefully crack eight fresh eggs in a bowl, add half gill milk; season with half teaspoon salt, two saltspoons white pepper; sharply beat up with a fork for two minutes. Cut out from a loaf of sandwich bread three slices quarter of an inch thick, trim off the crust and cut the bread into quarter-inch square pieces. Place a tablespoon of vinegar on a plate and lightly roll in the croutons.

Heat one and a half tablespoons melted butter in a frying pan, add the croutons and fry to a good light colour, then pour the beaten eggs into the pan; mix with a fork for two minutes, let rest for half minute;

fold up both ends to meet right in the centre, let rest for one minute, turn upon a large hot dish and serve.

LUNCHEON

Oysters, Finnoise
Minced Beef, Créole
Carrots, Vichy
French Pancakes (17)

892. Oysters, Finnoise

Open twenty-four fresh, large oysters; detach them entirely from the deep shells, but leave them in the same deep shells with their own gravy. Finely chop up two medium, green peppers and evenly divide them on top of the twenty-four oysters. Squeeze two fresh red tomatoes through a sieve into a bowl and pour the juice over the oysters. Cut twenty-four very thin pieces bacon one inch square, and arrange a piece on top of each oyster. Dredge a tablespoon fresh bread crumbs over all. Place them on a tin and bake in the oven for fifteen minutes. Remove, dress on a hot dish and serve. Should any of the juice from the oysters drop in the pan pour it over them before serving.

893. Minced Beef, Créole

Cut away all the meat from the roast left over from Saturday and finely mince it. Prepare a Créole sauce as per No. 507. Add the beef to the sauce. Season with two saltspoons salt and a saltspoon white pepper; mix well and cook for twelve minutes. Pour into a deep dish and serve.

894. Carrots, Vichy

Neatly scoop and wash in cold water twelve small, sound carrots; cut them into slices a quarter inch thick; place in a saucepan with half an ounce butter and a half pint white broth (No. 701). Season with half teaspoon salt, a teaspoon sugar, and two saltspoons pepper; add two branches parsley and one branch chervil; lightly mix, cover the pan, boil for ten minutes, then set in the oven for thirty minutes. Remove, take out the parsley and chervil, pour the carrots into a vegetable dish and serve.

DINNER

Radishes (58) Lyon Sausage (582)
Purée Faubonne
Sea Bass, Shrimp Sauce
Potatoes, Demidoff
Squabs, Sauté, with Tarragon Stuffed Tomatoes (30)
Ribs of Mutton Currant Jelly
Dandelion and Doucette Salad
Pudding, Venus

895. Purée Faubonne, Chiffonade

Have a pint of white beans soaked in cold water for ten hours. Drain and place them in a saucepan with two cloves, one bay leaf, two

small chopped onions, one sliced carrot, two leeks, four branches parsley, one ounce lean salt pork and one ounce of lean raw ham. Moisten with six pints of hot water. Season with one and a half teaspoons salt and half teaspoon white pepper. Cover the pan and let gently simmer for two hours. Then press all through a sieve, then through a Chinese strainer into another saucepan on the range, and boil for two minutes. Finely slice four clean lettuce leaves, two clean spinach leaves; place them in a frying pan with a saltspoon butter and cook on a brisk fire for five minutes, frequently tossing meanwhile, and then add to the soup; stir well with a wooden spoon, boil for one minute longer. Pour into a soup tureen and serve.

896. Sea Bass, Shrimp Sauce

Trim and neatly wipe two very fresh sea bass of one and one-half pounds each. Place in a frying pan, season with half a teaspoon salt and two saltspoons white pepper, add half an ounce butter, half gill white wine and a gill of water. Cover the fish with a buttered paper, boil for five minutes on the range, then bake in the oven for twenty minutes. Remove, dress the bass on a hot dish. Pour the shrimp sauce over and serve.

897. Shrimp Sauce

Mix in a small saucepan a tablespoon flour with a tablespoon melted butter, and heat for half a minute; then pour a gill of the fish liquor into this roux with three-quarters gill cream. Mix well, then drain the sauce through a Chinese strainer into another saucepan; add eight shrimps, cut into small pieces, and two tablespoons of sherry; season with a saltspoon salt and half saltspoon cayenne pepper, lightly mix, then let boil for two minutes. Dilute an egg yolk in a tablespoon milk and add to the sauce; lightly mix while heating for one minute and serve.

898. Potatoes, Demidoff

Peel and wash eight medium, sound potatoes; plunge them in two quarts boiling water with a teaspoon salt for twenty minutes; drain and slice them into very thin slices, then fry in boiling fat five minutes. Lift up, drain on a towel, dredge a half teaspoon salt over them. Dress on a hot dish and serve.

899. Squab, Sauté, with Tarragon

Cut the feet and necks off six fat, fresh squabs. Split open through the back, empty, and remove the breast bones. Envelope them in a coarse towel and gently flatten them with a cleaver. Heat a tablespoon melted butter in a large frying pan, lay in the squabs, one beside another. Season with a half teaspoon salt and two saltspoons white pepper. Fry them for six minutes, turn them over, season with a half teaspoon salt and two saltspoons white pepper and cook for six minutes on this side as well. Take them off the pan and keep on a plate. Have six very thin slices of lean raw ham, place them in the pan in which the squabs were cooked and fry on a brisk fire for one minute on each side. Arrange

the ham on a hot dish, place the squabs over. Have four tarragon leaves placed on top of each squab. Skim the fat from the surface of the gravy, add a half gill white wine to the gravy, a half gill demi-glace (No. 122) and a half teaspoon finely chopped tarragon. Boil for five minutes, pour over the squabs and serve.

900. Ribs of Mutton, Currant Jelly

Procure a small rack of mutton of about three and a half pounds. Break the end bones and neatly trim the red skin from the top. Season with a teaspoon salt and half teaspoon white pepper. Lay it in the roasting tin, pour a tablespoon water into the tin, then set in the oven to roast for forty minutes, turning and basting it quite frequently meanwhile. Remove, dress the mutton on a large, hot dish, skim the fat from the gravy, pour the gravy over the rack and send to the table with currant jelly separately.

901. Dandelion and Doucette Salad

Thoroughly trim and pick off all stale leaves from a pint of fresh dandelion and one pint of doucette (corn salad). Wash both well in fresh water, then thoroughly drain in a wire basket or on a cloth; place in a salad bowl, well mixed. Pour over four light tablespoons dressing, as per No. 863. Mix well and serve.

902. Pudding, Venus

Butter a quart mould. Ornament with two ounces candied ginger cut into thin strips.

Mix together in a bowl four yolks and the whites of five eggs, one pint milk or cream, two tablespoons rum and four ounces sugar; strain through a cheesecloth into the mould. Place the mould in a pan, with hot water up to half its height. Set in the oven to bake for forty minutes. Remove, let thoroughly cool off and serve.

Tuesday, First Week of March

BREAKFAST

Baked Apples (44)
Wheaten Grits (131)
Poached Eggs, Cream Sauce
Boiled Salt Mackerel, Butter Sauce
English Mutton Chops (261)
Potatoes Copeaux
Cornmeal Muffins (51)

903. Poached Eggs, Cream Sauce

Have two quarts boiling water in a saucepan, with a teaspoon salt and two tablespoons vinegar. Crack in six fresh eggs, one by one, and poach for three minutes. Have six freshly prepared toasts on a large

dish. Lift up the eggs with a skimmer and place two on each toast; poach six more in a similar way and place on the toasts.

Prepare a cream sauce, exactly as per No. 445, pour it over the eggs and serve.

904. Boiled Salt Mackerel, Butter Sauce

Soak in cold water during night two salt mackerel; remove the spinal bones. Place them in a sautoire with a quart hot water and boil for ten minutes. Remove, dress on a hot dish with a folded napkin, decorate with parsley greens, and serve with a little melted butter separately.

905. Potatoes Copeaux

Peel, wash and drain two large, sound, raw potatoes, then cut into four even slices, crosswise, and with the point of a sharp knife cut them copeau-like to the thickness of a half dollar. Plunge them in cold water, wash well, drain on a cloth, then fry in boiling fat to a nice golden colour. Remove with a skimmer, thoroughly drain, dredge a teaspoon of salt over, dress on a dish and serve.

LUNCHEON

Fried Frogs' Legs, Tartare Sauce
Almondigas (314)
Baked Potatoes (683)
Pear Pie, with Cinnamon

906. Fried Frogs' Legs, Tartare Sauce

Cut off the feet of one and a half pounds fresh, fat frogs' legs; remove any other adherings, keeping nothing but the perfect hind legs; place them on a plate, season with a teaspoon salt and a half teaspoon white pepper, well spread all over; lightly roll them in flour, then dip in beaten egg, and finally roll them in bread crumbs. Arrange in a frying basket and fry in boiling fat for six minutes. Lift them up, thoroughly drain, sprinkle a half teaspoon salt over, dress on a dish, decorate with six quarters of lemon and parsley greens and serve.

907. Pear Pie, with Cinnamon

Peel and cut in half eight medium, sound pears, remove the seeds, then finely slice them and place in a bowl. Season with one ounce sugar and a teaspoon ground cinnamon. Mix well. Line a lightly buttered pie plate with a thin pie paste, as per No. 117. Place the pears in the pie plate, lightly egg the edges of the plate; cover the pears with another similar layer of pie paste; make a few small incisions on the surface, press down the two layers of paste around the border of the plate; lightly egg the surface. Set to bake in the oven for thirty minutes. Remove, let rest on a table for five minutes, sprinkle a little powdered sugar over and serve either hot or cold.

DINNER

Celery (86) Oysters (18) Caviare (159)
Consomme, with Rice
Pompano Sauté, Brown Butter
Potatoes, Hollandaise (26)
Lamb Steaks, Devilled
Flageolets (95)
French Artichokes, Poivrade
Roast Chicken (290)
Chicory Salad (38)
Marrow Pudding

908. Consommé, with Rice

Prepare a consommé as per No. 52, strain it into another saucepan and keep hot. Boil in a quart of water with a teaspoon salt three ounces rice for thirty-five minutes. Drain on a sieve and add it to the consommé, then boil for five minutes. Pour it into a soup tureen and serve.

909. Pompano Sauté, Brown Butter

Neatly wipe two fresh pompano of one and a half pounds each. Season with a teaspoon salt and half teaspoon white pepper. Wet them with a tablespoon milk and lightly roll in flour. Heat a light tablespoon melted butter in a frying pan, lay the fish in the pan and fry for six minutes on each side. Remove, dress on a dish, and take all the fat from the pan; place in it three-quarters of an ounce butter and toss on the fire till of a brown colour; pour over the fish, decorate with six "quarters" of lemon and serve.

910. Lamb Steaks, Devilled

Procure six small lamb steaks, cut from a tender leg of lamb, of four ounces each. Neatly flatten them. Mix on a plate a teaspoon salt, half teaspoon white pepper and a tablespoon oil; repeatedly roll the steaks in the seasoning, arrange on a double broiler and broil for four minutes on each side. Remove, spread a devilled butter (No. 11) over them, then roll in bread crumbs; replace on the broiler and broil again for two minutes on each side. Pour a devilled sauce (No. 82) over a hot dish, place the steaks over the sauce and serve.

911. French Artichokes, Poivrade

Cut off the stalks and all stale leaves and neatly trim the under part of three medium-sized fresh French artichokes. Rub the under part of each with a quarter of a lemon to prevent getting black, cut each into half, dress on a hors d'oeuvres dish and serve with the following sauce: Place in a bowl a teaspoon French mustard, two tablespoons vinegar and three tablespoons oil. Briskly mix the whole together with a wooden spoon for two minutes. Pour in a saucebowl and serve separately.

912. Marrow Pudding

Finely chop up three ounces raw beef marrow; place it in a basin with three ounces bread crumbs and briskly mix both with a wooden

spoon for two minutes, then add two egg yolks, with two ounces sugar; mix again for two minutes longer; add half ounce candied lemon or orange peel, one tablespoon rum and one tablespoon sherry; mix again for a minute. Beat the whites of the two eggs to a stiff froth and gently add to the mixture, lightly mixing meanwhile. Lightly butter six small pudding moulds, then fill them up with the preparation; place the moulds in a roasting pan, pour hot water into the pan up to half the height of the moulds; set in the oven and bake for thirty-five minutes; remove, unmould upon a hot dish. Pour a rum sauce, prepared as per No. 41, over and serve.

Wednesday, First Week of March

BREAKFAST

Grape Fruit (130)
Rice Flour and Milk (464)
Shirred Eggs, Heckscher
Fish Cakes (5)
Pigs' Feet on Toast (434)
French Fried Potatoes (8)
Griddle Flannel Cakes (136)

913. Shirred Eggs, Heckscher

Plunge two medium, sound, fine red tomatoes in boiling water for one minute, take up and peel them, then cut into pieces and keep on a plate. Finely mince four medium, fresh mushrooms, neatly peeled, washed and thoroughly drained, and place them in a small saucepan with a finely minced green pepper and half an ounce raw ham cut into very small dice pieces; add a tablespoon of butter, place the pan on the fire and gently cook for ten minutes, frequently mixing with the wooden spoon meanwhile. Add the tomatoes; season with three saltspoons salt and one saltspoon white pepper; lightly mix. Finely chop up together a quarter bean sound garlic, one branch well-washed and drained parsley and one branch chervil, and add to the tomato pan. Lightly mix and let briskly cook for six minutes. Pour this preparation into a large baking dish; carefully crack twelve fresh eggs over the tomatoes. Mix half teaspoon of salt with two saltspoons of white pepper and a saltspoon ground nutmeg, and evenly sprinkle the seasoning over the eggs. Arrange two tablespoons of sweet cream over the yolks of the eggs. Set in the oven to bake for six minutes. Remove, place the baking dish on another cold one and serve.

LUNCHEON

Curried Scallops (53)
Entrecôtes Pojarsky
Gâteau, Carmelite

914. Entrecôtes, Pojarsky

Neatly trim and flatten two tender sirloins beef of one and a quarter pounds each. Season with a teaspoon salt and half teaspoon paprika.

Heat a light tablespoon butter in a frying pan, place the steaks in the pan, one beside another, and cook for eight minutes on each side. Remove, place on a dish, pour the gravy over the steaks and keep hot.

Prepare the same quantity of noodles as per No. 333 and arrange around the sirloins. Place an ounce of butter in a small saucepan, with two tablespoons of fresh bread crumbs, and toss on the fire until a nice golden colour; pour over the steaks and noodles and serve.

915. Gateau, Carmelite

Prepare a pâte-à-choux as per No. 336. Slide a quarter-inch tube to the bottom of a pastry bag, drop the paste into the bag, then have a clean baking tin; press down the paste into large olive shape in the tin and set them to bake in a slack oven for twelve minutes. Remove, let cool off.

Place half a pint of sweet cream in a copper basin, set on the ice and whisk up to a thick frost, then add two ounces fine sugar and one teaspoon vanilla essence; whisk again for a minute. Thoroughly wash and dry the bag used before, then drop the whipped cream into the bag, with the tube at the bottom as before. With a small stick the size of a pencil make a small, round opening in the centre and bottom of the cakes and insert cream in the opening of each cake. Have a clean melon-shaped, quart pudding mould. Then carefully line the bottom and sides of the mould with the cakes and fill the interior of the mould with the rest of the cream. Carefully turn the cake into a cold dish, dredge a little fine sugar over and serve.

DINNER

Radishes (58) Olives
Veal Broth aux Racines
Pickerel, Horseradish Sauce
Potatoes Persillade (63)
Salmi of Duckling, Parisienne
String Beans au Beurre (139)
Asparagus, Bearnaise Sauce
Roast Ribs of Beef (126) Lettuce Salad (148)
Macaroon Ice Cream

916. Veal Broth aux Racines

Cut into small dice pieces one medium red carrot, one white turnip, two leeks, two branches white celery, one medium, white onion, two ounces lean raw veal from a leg, and one ounce lean raw ham. Heat one and a half teaspoons melted butter in a saucepan, add the above articles, stir well with the wooden spoon for one minute, then gently brown for ten minutes. Moisten with two and a half quarts white broth, season with a teaspoon salt and two saltspoons pepper, let come to a boil; skim the fat from the surface. If there be raw meat bones of any kind on hand add them to the pan. Cover the pan and let simmer for twenty-five minutes, then add two tablespoons of raw Italian rice. Season with one teaspoon Worcestershire sauce, re-cover the pan and

slowly cook for thirty minutes more. Remove all the bones from the pan, skim off the fat, pour into a hot soup tureen and serve.

917. Pickerel, Horseradish Sauce

Trim off the fins, cut off the head and neatly wipe a three-pound very fresh pickerel. Split in two through the back, remove the spinal bone, place fish in a sautoire pan. Season with a teaspoon salt and half teaspoon paprika. Moisten with a half gill white wine, a gill water, adding half an ounce butter. Cover with a lightly buttered paper, boil for five minutes on the range, then bake in the oven for twenty minutes. Remove and keep hot.

Heat a tablespoon melted butter in a small saucepan, add two level tablespoons flour; stir briskly while heating for half minute, then pour in one gill hot milk and three-quarters gill of the fish liquor; season with a saltspoon salt and half saltspoon pepper, mix until it comes to a boil, then add two tablespoons freshly grated horseradish; lightly mix. Dress the fish on a hot dish, pour the sauce over and serve.

918. Salmi of Duckling, Parisienne

Singe and neatly draw a fat duckling of about four to five pounds, keeping the heart and liver freed from the gall bag on a plate. Place in a small roasting pan a quarter sliced carrot, half a sliced onion, one sliced branch celery, one clove and a sprig of bay leaf; then place the duck on top. Season with a heavy teaspoon salt and half teaspoon white pepper; pour two tablespoons water in the pan, neatly spread a half tablespoon melted butter on top of the bird. Set in a brisk oven for twenty-five minutes, or until of a nice golden colour. Remove it from the oven. Then cut away the legs and breast from the duck, and cut each leg and the breast in three pieces. Place the pieces in a sautoire with two tablespoons sherry and a tablespoon brandy and keep warm.

Place all the vegetables from the pan in a mortar, add the whole carcass, liver and heart, and sharply pound the whole to a pulp; transfer into a small saucepan with two gills of demi-glace (No. 122) and one gill tomato sauce; mix well and let boil for ten minutes. Strain this through a cheesecloth into the pan with the duck; lightly mix, let slowly boil for fifteen minutes on the range. Dress the pieces of duck on a hot dish, one overlapping another. Pour the sauce over and serve.

919. Asparagus, Béarnaise Sauce

Open a can of fine asparagus, and carefully lay them in a sautoire with their liquor; add a half pint water and a teaspoon salt, set on the fire, and as soon as it comes to a boil lift up the asparagus with a skimmer and lay on a napkin over a hot dish and send to the table with a freshly prepared Béarnaise, as per No. 34, separately.

920. Macaroon Ice Cream

Prepare the same quantity of macaroons as per No. 43. Place twelve of them on a tin and thoroughly dry them in the open oven. Remove and finely crush them.

Have a vanilla ice-cream preparation as per No. 42, and just after straining the preparation into the freezer add the crushed macaroons. Mix well with a wooden spoon, proceed to finish the ice cream in the same manner, and serve with twelve macaroons around it.

Thursday, First Week of March

BREAKFAST

Stewed Prunes and Pears (169)
Quaker Oats (105)
Poached Eggs with White Wine
Picked-up Codfish in Cream
Beef Hash
Rice Cakes (221)

921. Poached Eggs with White Wine

Have a quart of water in a saucepan with a teaspoon salt, the juice of a sound lemon and one gill white wine, and when it briskly boils carefully crack in six fresh eggs and poach for three minutes. Carefully remove them with a skimmer, neatly trim and place them on three freshly prepared toasts. Poach six more in a similar way, arrange them on three other toasts and serve very hot.

922. Picked-Up Codfish in Cream

Neatly shred a pound of boneless codfish, and plunge into a quart of boiling water for five minutes. Thoroughly drain on a sieve, carefully press the cod with a spoon, so as to get it as dry as possible. Mix in a saucepan one and a half tablespoons of melted butter with one and a half tablespoons of flour; pour in one gill of hot milk and one gill of cream. Season with two saltspoons of white pepper and a saltspoon of grated nutmeg. Lightly mix until it comes to a boil, then add the codfish; lightly mix, cook for five minutes longer, lightly mixing once in a while, dress on a hot dish and serve.

923. Beef Hash

Pick off all the meat from the roast beef left over from yesterday and cut it into small dice pieces. Have half that quantity of finely chopped, cold, boiled potatoes. Heat a tablespoon butter in a small saucepan, add one finely chopped onion and cook to a light brown, occasionally stirring. Add the beef and potatoes. Season with half teaspoon salt, two saltspoons white pepper, and a saltspoon ground nutmeg. Moisten with half pint white broth (No. 701). Lightly mix, cover the pan and cook on the range for five minutes, then set in the oven to bake for thirty minutes. Remove, dress on a hot dish, sprinkle a teaspoon of freshly chopped parsley over and serve.

LUNCHEON

Chicken Broth in Cups
Oyster Sauté, Meunière (749)
Veal Chops, Piedmontaise
Omelette Soufflé au Rhum

Chicken Broth in Cups

Prepare the broth as per No. 578, adding a tender, well-cleaned fowl, which will be used for dinner to-night.

924. Veal Chops, Piedmontaise

Heat a tablespoon butter in a small saucepan, add one finely chopped onion, one ounce finely chopped lean raw ham and half a finely chopped green pepper; slowly cook for five minutes or until a light brown, frequently stirring meanwhile. Add four ounces Italian rice, gently stir and cook for five minutes, lightly mixing at the bottom meanwhile; moisten with a pint of broth (No. 701) and one gill tomato sauce (No. 16). Season with a teaspoon salt, two saltspoons white pepper and half saltspoon Spanish saffron. Mix again, cover the pan, boil for five minutes, then set in the oven for twenty-five minutes. Remove and keep warm.

Neatly trim and flatten six veal chops. Season them all around with a teaspoon salt and a half teaspoon pepper; lightly roll them in flour, then in beaten egg and in bread crumbs. Heat two tablespoons lard in a frying pan, add the chops, one beside another, and fry for eight minutes on each side. Dress the rice in the centre of a dish, dome shape, arrange the veal chops around the dish and serve.

925. Omelette Soufflé au Rhum

Place four egg yolks in a bowl with three ounces granulated sugar and two tablespoons good rum; sharply mix with a wooden spoon for eight minutes. Beat up to a stiff froth the whites of six eggs, add to the yolks, and gently mix with a skimmer for one minute. Arrange three-quarters of the preparation on a large baking dish in omelette form. Place the rest of the preparation in a pastry bag, with a fancy tube previously placed at the bottom of the bag, then decorate the top and all around the omelette with the contents of the bag. Dredge two tablespoons sugar all over the omelette, place the dish on a hot range a minute, then set in the oven to bake for twenty minutes. Remove and immediately send to the table.

DINNER

Celery (86) Caviare (59)
Consommé, Deslignac
Broiled Weakfish, Maître d'Hôtel Potatoes, Bignons (403)
Chicken Patties, Parisienne Green Peas with Mint (375)
Roast Quails, sur Canapés (272)
Doucette Salad (189)
Babas aux Fruits

926. Consommé, Deslignac

Prepare a consommé as per No. 52, straining it into another saucepan; keep it simmering. Crack in a bowl one egg, adding the yolk of another

diluted with a gill hot consommé. Lightly butter two small pudding moulds; strain this preparation through a cheesecloth into the two moulds, place them in a small tin with hot water up to half their height and bake in the open oven for fifteen minutes. Remove, let cool off, unmould, cut the custard into thin slices, then add them to the consommé; add also three tablespoons of canned or cooked green peas, heat up a minute, pour into a soup tureen and serve.

927. Broiled Weakfish, Maître d'Hôtel

Cut the head off, trim and split in two through the back, a very fresh weakfish of three pounds. Remove the spinal bone, season with a teaspoon of salt and half teaspoon paprika. Rub it all around with a teaspoon oil, place it on the broiler, cut side downward, and broil for six minutes on each side. Remove, dress on a dish, spread a maître d'hôtel butter, as per No. 7, over and serve.

928. Chicken Patties, Parisienne

Remove all the meat from the fowl of this morning, and cut into quarter-inch square pieces. Cut in same shape six canned mushrooms and one truffle. Heat in a saucepan one tablespoon butter with two level tablespoons flour; stir a little, then moisten with a half pint white broth; mix well. Season with half teaspoon salt, one saltspoon cayenne pepper and half saltspoon grated nutmeg; lightly mix and reduce the sauce ten minutes, frequently stirring with the wooden spoon. Then add the chicken, mushrooms and truffles, with a tablespoon sherry. Mix well and cook for ten minutes more, lightly mixing occasionally. Dilute an egg with a tablespoon cream and add to the rest, continually stirring while heating for one minute. Place six patties on a hot dish, fill them up with the preparation, cover them, decorate with a little parsley greens and serve.

929. How to Prepare Patties

Roll out on a lightly floured table a half pound fueilletage (No. 756) to the thickness of a quarter inch; then with a round pastry (dentilated) cutter three inches in diameter cut out six pieces and turn them on a clean, cold, lightly wetted baking sheet, and with a plain round cutter of one and a half inches in diameter make an incision in the centre of each down to three-quarters of the height of the paste, being very careful not to cut through. With a hair pastry brush lightly wet the surface of each, and with the back of a fork make a few light lines in the centrepiece of each. Set in a brisk oven for fifteen minutes. Remove, carefully lift up the covers without breaking them and empty them with a fork. Place them on a plate, cover, and keep warm until required.

930. Babas aux Fruits

Prepare the paste and bake six babas as per No. 687.

Place in a saucepan three-quarters pint water with four ounces sugar and two tablespoons kirsch, let come to a boil, then drop the babas

in the syrup and infuse for three minutes, but only three at a time. Lift up with a skimmer, stand on a dish, pour the fruit sauce over them and serve.

931. Fruit Sauce

Cut into small dice pieces half a peeled, seeded pear, quarter of a peeled and cored apple, half a canned apricot, six preserved, stoned cherries, two slices of peeled and cored pineapple and any other fruit at hand. Place all these fruits in a small pan with two ounces sugar, one gill water, one tablespoon kirsch and one tablespoon maraschino; boil for five minutes and use as required.

Friday, First Week of March

BREAKFAST

Oranges (104)
Oatmeal Porridge (2)
Scrambled Eggs, en Surprise
Fried Smelts, Tartare Sauce (47)
Hamburg Steaks with Fried Onions (108)
Hashed Brown Potatoes (50)
Cornmeal Pancakes (659)

932. Scrambled Eggs, en Surprise

Stick a needle in the thick, round end of eight fresh eggs, then carefully clip off a small piece at the thin ends. Shake out the inside of the eggs into a bowl, keeping both shells and covers. Season the eggs with a half teaspoon salt and two saltspoons white pepper, pour in a half gill milk and beat up with a fork for one minute. Heat a tablespoon butter on a frying pan, pour in the beaten eggs, stir well with a wooden spoon for two minutes, let rest for one minute, then stir again while cooking for three minutes. Prepare six small, round toasts of one and a half inches in diameter and cut out a small, round piece in the centre of each. Place them on a dish with a folded napkin, then fill the six shells with scrambled eggs, set the eggshells on the cavity of the toasts, cover them with their covers and serve.

LUNCHEON

Soft Shell Clams, Vaudeville
Pork Chops, Bucharest
Eggs, Crimmins
Pumpkin Pie (492)

933. Soft Shell Clams, Vaudeville

Heat in a small saucepan one and a half tablespoons butter, adding six finely chopped shallots; cook for five minutes, occasionally stirring meanwhile, then mix in two tablespoons flour, pour in one gill hot milk, one gill cream and two tablespoons sherry. Season with half teaspoon salt, a saltspoon cayenne pepper and half a saltspoon grated nutmeg; then continually mix until it comes to a boil. Thoroughly clean thirty-

six good-sized fresh, soft clams, keeping nothing but the perfect bodies, totally cleared of sand. Plunge them in a quart of boiling water for one minute. Thoroughly drain and add them to the sauce; gently mix, being careful not to break the bodies; cook for one minute. Pour into a baking dish, dredge a tablespoon bread crumbs over them and arrange a few small bits of butter over the surface. Set in the oven to bake for five minutes. Remove and serve.

934. Pork Chops, Bucharest

Trim off the stalk and outer leaves of a very small, red, sound cabbage, then cut it into quarters and remove the inside stalk and finely slice it. Sprinkle over it one tablespoon salt, then repeatedly turn over with the hands until free from water. Place in a saucepan, with a carrot cut in quarters, one onion cut in half and a two-ounce piece of salt pork. Season with half teaspoon white pepper, moisten with a pint of water; cover the pan and let boil for ten minutes. Set to bake in the oven for one hour. Remove, take up the pork, carrot and onion, keeping the pork for to-morrow. Drain off the water, then add two tablespoons freshly grated horseradish; mix well and keep hot.

Neatly trim and flatten six pork chops; season with a teaspoon salt and half teaspoon paprika, then roll the chops in flour, dip in beaten eggs and then in bread crumbs. Heat in a frying pan two tablespoons lard, place the chops, one beside another, in the pan and fry for eight minutes on each side. Place the cabbage in the centre of a large dish; arrange the chops over, pour a cream sauce (No. 736) around the dish and serve.

935. Eggs, Crimmins

Finely chop a sound, green pepper and place it in a small saucepan with a tablespoon butter and cook for five minutes, or until it attains a nice light brown; pour in two gills of tomato sauce (No. 16), lightly mix; then add six finely minced mushrooms, six shelled, fresh shrimps cut into small pieces, one truffle very finely minced and half teaspoon freshly chopped parsley; lightly mix and let gently cook for ten minutes. Pour the preparation into a large baking dish. Carefully crack twelve fresh eggs over the preparation; mix a half teaspoon salt with a half teaspoon white pepper and two saltspoons curry powder and evenly season the eggs with it. Divide two tablespoons cream on top of the eggs. Set in the oven to bake for six minutes. Remove, place the dish on another cold one and serve.

DINNER

Oysters (18)

Radishes (58)	Anchovies (141)
Bisque of Codfish	White Perch, St. Gothard
Beef à la Mode (534)	Spaghetti Polonaise
Roast Capon (378)	Escarole Salad (100)

Charlotte Russe

936. Bisque of Codfish

Boil two quarts water in a saucepan with tablespoon salt and half teaspoon white pepper; add one saltspoon thyme, one bay leaf, two

cloves, one medium, sliced carrot, one sliced onion, one leek, two branches celery, two branches parsley, all sliced. Cover the pan and let slowly boil for thirty minutes. Add one pound fresh codfish cut into pieces, and bones. Re-cover the pan and boil for fifteen minutes. Heat in a saucepan one and a half tablespoons melted butter, adding three tablespoons flour; stir while heating for one minute. Strain the fish broth into this roux and briskly whisk for a minute. Then add one gill milk and two gills cream. Season with a saltspoon grated nutmeg and saltspoon cayenne pepper; mix with a wooden spoon while boiling for five minutes. Dilute one egg yolk with a tablespoon milk and add to the bisque, constantly mixing while heating, without boiling, for one minute. Strain through a cheesecloth into a soup tureen and serve.

937. White Perch, St. Gotthard

Trim, scale and neatly wipe six very fresh white perch; season with a teaspoon salt and half teaspoon pepper and keep on a plate. Slice exceedingly fine four medium, peeled and washed raw potatoes. Season with half a teaspoon salt and two saltspoons white pepper; turn them well in the seasoning. Lightly butter an enamelled, low-edged, small roasting pan. If not at hand, use a well-cleaned buttered tin. Arrange a layer of potatoes all over the bottom of the pan; sprinkle a half tablespoon grated Swiss cheese over, arrange a few very little bits of butter over, lay another similar layer of potatoes, cheese and butter, and so on until all the potatoes are used. Set in the oven for fifteen minutes. Remove, arrange the six perch on top of the potatoes, pour half gill white wine over them and set in the oven to bake for twenty-five minutes. Remove, squeeze the juice of half a sound lemon over, spread a teaspoon chopped parsley over all, and send to the table in the same dish.

938. Spaghetti, Polonaise

Plunge a half pound spaghetti in two quarts boiling water with a teaspoon salt and boil for twenty-five minutes. Drain on a sieve and place on a large dish. Have one ounce butter in a frying pan with three tablespoons fresh bread crumbs; toss well on the fire until the crumbs have attained a nice golden colour. Spread over the spaghetti and serve.

939. Charlotte Russe

Prepare the same amount of ladyfingers as per No. 150, then line the bottom and sides of a quart pudding mould with some of the prepared ladyfingers. Place half a pint of thick, sweet cream into a basin, set the basin on ice, and with a pastry wire whisk up the cream to a stiff froth, let rest for two minutes, then remove all the whipped cream with the skimmer and place in another cold basin: add three ounces fine sugar and two teaspoons vanilla essence, and briskly whisk it up again for five minutes. Slide a fancy tube to the bottom of a pastry bag, drop in the cream, fill up the mould; then turn the charlotte upon a cold dish, and with the remaining cream in the bag neatly decorate the top and all around the charlotte and serve.

Saturday, First Week of March

BREAKFAST

Baked Pears (216)
Hominy (45)
Fried Eggs, Anchovy Butter
Halibut Steaks (61)
Chicken Livers en Brochettes (600)
Potatoes au Gratin (173)
Buckwheat Cakes (350)

940. Fried Eggs, Anchovy Butter

Crack two fresh eggs in a lightly buttered, small frying pan. Season with a half saltspoon salt and quarter saltspoon white pepper and fry for three minutes. Glide them on a hot dish and keep warm; proceed to prepare five other portions in the same way. When all are on the dish place an ounce of butter in a small frying pan, toss well on the fire until of a light brown, then pour in a teaspoon anchovy essence and a teaspoon good vinegar; toss lightly again, then pour over the eggs and serve.

LUNCHEON

Oyster Coquilles with Celery
Ragout of Mutton, Fermière
German Pancakes

941. Oyster Coquilles with Celery

Cut a well-trimmed and cleaned stalk of fine, crisp white celery into quarter-inch square pieces and boil in a pint of water with half teaspoon salt for thirty-five minutes. Thoroughly drain, and keep one and a half gills of the celery broth. Mix in a saucepan one tablespoon butter with two tablespoons flour; briskly stir while heating for one minute; pour in the one and a half gills celery broth, adding one gill cream. Season with half teaspoon salt, two saltspoons paprika and saltspoon grated nutmeg, mix well and let gently simmer for twenty minutes. Plunge twenty-four large, fresh-opened oysters with their liquor into a half pint water and boil for five minutes. Drain, add the oysters and celery to the sauce, with a half gill of the liquor; lightly mix, then evenly divide the preparation in six table shells. Sprinkle over them two tablespoons grated Parmesan cheese, place the shells on a tin, then set in the oven for ten minutes or till of a nice golden colour. Remove and serve.

N. B. Unless otherwise mentioned, a tablespoon flour means about a "level," not a "heaping," tablespoonful.

942. Ragout of Mutton, Fermière

Cut four pounds of mutton, from the neck part, into pieces one and a half inches square. Heat three tablespoons lard in a saucepan, add the mutton, season with one and a half teaspoons salt and half teaspoon white pepper, and cook to a light brown. Remove all the fat from the

pan and sprinkle three tablespoons flour over the meat; stir with a wooden spoon while cooking for two minutes. Moisten with a half pint water and a pint pure tomato juice; lightly mix and briskly boil for three minutes. Pick up the pieces of mutton with a fork and place in another saucepan. Strain in the gravy and set the pan on the fire. Season with half teaspoon salt, add two finely minced carrots, six very small onions lightly browned in butter, the two ounces of cooked pork left over from yesterday, cutting it in small quarter-inch square pieces; two medium, peeled, raw potatoes cut in large olive forms. Tie together two branches of parsley, two branches of chervil, one bay leaf, two cloves and one bean sound, peeled garlic and add to the ragout; gently mix. Cover the pan, boil for five minutes, then set in the oven for one hour. Remove, skim the fat from the surface, take out the tied herbs, add three tablespoons of cooked green peas, mix a little, pour into a deep, hot dish and send to the table.

943. German Pancakes

Crack four eggs in a bowl, add six tablespoons flour and one saltspoon salt. Sharply beat up with a whisk for five minutes, then gradually add one and a half gills cold milk, continually mixing for five minutes more. Lightly butter two large frying pans and thoroughly heat them on the fire. Divide the batter, spreading it all over the bottom and sides of the pans. Cook on the fire for one minute, then place in the oven for five minutes. Remove to the oven door, sprinkle a little powdered sugar over them, return to the oven for three minutes more. Remove, glide them on two different dishes, and serve with six "quarters" of sound lemon and powdered sugar separately.

DINNER

Olives Lyon Sausage (582)
Sorrel Soup
Sheepshead, Caroline
Potatoes, Vauban
Veal Tongue Braïsé with Spinach
Hindustan Vegetables
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Fig Pudding (57)

944. Sorrel Soup

Remove the stalks from a pint of very fresh sorrel. Wash well in running cold water, take up with the hands and carefully press out all water. Then cut it into julienne strips. Heat a tablespoon butter in a saucepan, add the sorrel, cover the pan and steam on a slow range for ten minutes, occasionally mixing meanwhile; then mix in two tablespoons flour, moisten with two quarts white broth (No. 701) or water and one pint milk. Season with two teaspoons salt, half teaspoon white pepper and one teaspoon of sugar; mix a little, then let slowly boil for twenty

minutes. Add the white of one egg and a half gill of cream; boil for one minute. Dilute the egg yolk with two tablespoons milk and add to the soup. Continually mix while cooking for five minutes more. Pour into a soup tureen and serve.

945. Sheepshead, Caroline

Cut off the head, scale, trim and wipe well a fresh sheepshead of three and a half pounds. Split in two through the back, remove the spinal bone and lay in a small tin. Season with a teaspoon salt and half teaspoon paprika; pour in a half gill white wine and a gill of water; place six finely chopped shallots on top of the fish, spread half ounce of butter over the surface; place two branches parsley in the pan. Cover the fish with a sheet of lightly buttered paper, boil on the range for five minutes, then set in the oven for twenty minutes. Remove, dress on a hot dish and keep hot. Mix in a saucepan one tablespoon melted butter with one and a half tablespoons flour, then strain in the fish gravy, adding half a gill tomato sauce (No. 16); mix well, boil for two minutes, pour over the fish and serve.

946. Potatoes, Vauban

Cut four medium, peeled and washed potatoes into dice-square pieces, plunge them in boiling water for two minutes, drain on a sieve; heat one tablespoon butter in a large frying pan, add the potatoes, season with half teaspoon salt and two saltspoons white pepper and gently fry them for ten minutes, or until a good golden colour, frequently tossing them meanwhile. Dress on a hot dish and serve.

947. Veal Tongue Braisé with Spinach

Place a mirepoix, prepared as per No. 271, at the bottom of a braising pan, with two tablespoons leaf lard, and lightly brown on the fire for ten minutes. Add three well-trimmed, fresh veal tongues; season with a teaspoon salt and half teaspoon white pepper. Moisten with half pint broth (No. 701), one gill demi-glace (No. 122), a half gill tomato sauce (No. 16) and one tablespoon of tarragon vinegar. Cover the pan, let boil for ten minutes, then set in the oven for fifty minutes. Remove, skin the tongues; cut them into halves, lengthwise. Place a spinach, prepared as per No. 399, on a hot dish. Dress the tongues over the spinach, strain the gravy around and serve.

948. Hindustan Vegetables

Cut off the ends and stalks of twelve very good-sized fresh okras; plunge and keep them in cold water until required. Cut in half and finely slice one medium, white onion and fry it in a tablespoon butter for five minutes, adding half a small, peeled eggplant cut into half-inch-square pieces; lightly mix and cook for six minutes; then add the okras well drained, and one peeled, red, crushed tomato. Season with a teaspoon salt, half teaspoon white pepper and half teaspoon curry powder; mix a little. Cover the pan and cook on range for five minutes,

then set in the oven for thirty minutes. Remove, pour into a vegetable dish and serve.

Sunday, First Week of March

BREAKFAST

Grape Fruit (130)
Germea (217)
Omelette Jardinière
Spanish Mackerel (689)
Broiled Squabs on Toast
Julienne Potatoes (799)
Puffs (313)

949. Omelette Jardinière

Place in a small frying pan two tablespoons cooked green peas with two tablespoons canned string beans, cut into very small pieces, and one tablespoon canned asparagus tips; add one tablespoon butter. Season with three saltspoons salt and one saltspoon white pepper and let cook on the range for five minutes. Dredge over a teaspoon flour, toss a little, add half gill milk and half gill cream, also a few little bits of butter; mix well and let cook for five minutes.

Prepare an omelette, as per No. 75, and just before folding up spread half the prepared vegetables over the omelette; fold up both sides, let rest, turn out upon a hot dish, arrange the balance of the vegetables around the dish and serve.

950. Broiled Squabs on Toast

Cut off the heads of six fat squabs; remove feet at the first joint, split open through the back, draw and remove their breast bones; envelope squabs in a coarse towel and flatten them with a cleaver. Mix on a plate a teaspoon salt, half a teaspoon white pepper and one tablespoon oil. Repeatedly roll the birds in the seasoning. Arrange on a double broiler and broil for six minutes on each side. Remove, dress on a hot dish on freshly prepared toasts, spread a little butter over them and serve with watercress around the dish.

LUNCHEON

Celery Broth
Plain-Baked Live Lobsters
Turkey Hash en Bordure
Cream of Caramel (480)

951. Celery Broth

Have three medium stalks fresh celery. Pick off all leaves and roots, keeping only the perfect hearts for to-night's dinner. Cut the branches into small pieces, and the roots as well, then thoroughly wash in cold water, drain well and place in a saucepan with one and a half

pounds finely chopped lean, raw shin of beef, two branches of well-cleaned parsley, one branch of chervil and a fine branch of chives. Add two egg whites; season with two teaspoons of salt and two saltspoons white pepper; stir with a wooden spoon for five minutes, then gradually pour in two and a half quarts water, continually stirring while adding it; place the pan on the open fire and continually mix until it comes to a boil. Shift the pan to the corner of the range and let gently simmer for one and a half hours. Strain the broth through a cheesecloth into six cups and serve. If any of the broth is left over, strain it into the white broth (No. 701).

952. Plain-Baked Live Lobsters

Cut off near the body the large and small claws of three small lobsters, one pound each. Split the bodies into two even halves, crack the claws with a cleaver and remove the stony pouch; season the bodies with a half teaspoon salt and a half teaspoon paprika; spread a tablespoon oil over the bodies; place the large claws and bodies on a roasting tin and set in the oven for twenty-five minutes. Remove, dress the lobsters on a large dish, decorate with a little parsley greens and six "quarters" of lemon and serve.

953. Turkey Hash en Bordure

Detach all the meat from the turkey left over from yesterday and cut into very small, square pieces; keep on a plate until required. Mix in a small saucepan a tablespoon butter with one and a half tablespoons flour; stir well while heating for half a minute; pour in a gill cream and a gill milk. Mix well until it comes to a boil, then add the turkey. Season with a half teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg; lightly mix and let simmer for ten minutes. Remove and keep hot. Slide a fancy tube at the bottom of a pastry bag, then drop in a brioché potato preparation, as per No. 95, and nicely decorate the border of a baking dish with it. Pour the hash in the centre of the dish, sprinkle a tablespoon Parmesan cheese over it and place in the oven for ten minutes. Remove and serve.

DINNER

Oysters (18)
Celery (86) Salted Devilled Almonds
Okra, Richmond
Red Snapper, Demi-deuil Potatoes, Duchesse (304)
Filet of Beef, Ecossaise String Beans au Beurre (139)
Sweetbreads Braisé, Bercy Stuffed Sweet Red Peppers
Siberian Punch
Roast Chicken (290) Chicory Salad (38)
Neapolitan Ice Cream (381)
Small Nougats of Oranges

954. Salted Devilled Almonds

Shell a half pound fine large almonds, then plunge them in a quart boiling water, with a half teaspoon salt, for four minutes. Drain on a

sieve; neatly peel and wipe dry on a cloth. Lightly butter a pie plate, place the almonds in the plate and set in a moderate oven for ten minutes, occasionally turning them over with a wooden spoon meanwhile. Pour over them one tablespoon very hot melted butter, repeatedly turn them with the spoon, sprinkle a light teaspoon fine salt and a saltspoon cayenne pepper over them, lightly mix again, return them to the oven and roast for twenty minutes or until they are of a nice golden colour, being very careful to mix them frequently with the wooden spoon. Remove from the oven, drop them on a clean towel to drain, dredge over a teaspoon salt and one light saltspoon cayenne pepper, then briskly shake them in a folded cloth or tin can. Dress on a glass dish with a fancy paper over it and serve hot.

Peanuts or any other kind of nuts may be prepared in this way.

955. Okra, Richmond

Cut into small dice-pieces one and a half ounces raw, lean veal; cut in same way, but a little smaller, two leeks, one medium onion, one green pepper and one ounce raw, lean ham; place these articles in a saucepan with one and a half tablespoons melted butter and gently brown for ten minutes, lightly stirring once in a while. Moisten with five pints water and half pint pure tomato juice. Season with a tablespoon salt and half teaspoon white pepper, adding about a pound of raw veal bones; let gently boil for thirty minutes. Trim and wash twelve fresh okras, cut them into pieces a quarter-inch thick and add to the soup; let boil for twenty-five minutes more. Add two tablespoons canned sweet corn and two tablespoons canned lima beans; boil for five minutes longer. Remove the bones, skim the fat from the surface, pour into a hot soup tureen and serve.

956. Red Snapper, Demi-Deuil

Procure a three-pound piece fresh red snapper, bone it, trim and neatly wipe. Place it in a sautoire, season with a teaspoon salt and two saltspoons paprika, moisten with a half gill white wine and one gill water; add two branches parsley. Cover the fish with a lightly buttered paper, boil for five minutes, and place in the oven for twenty minutes. Remove, dress on a hot dish and keep warm.

Mix in a saucepan one tablespoon butter with one and a half tablespoons flour; heat for half minute, then strain the fish gravy into this; add half gill cream and a tablespoon sherry; mix well. Cut into julienne strips four heads canned mushrooms, half ounce smoked beef tongue, one very small truffle, and add to the sauce. Mix a little; boil for five minutes. Dilute an egg yolk with a tablespoon cream, add to the sauce, continually mixing while adding. Pour the sauce over the fish and serve.

957. Filet of Beef, Ecossaise

Lay a mirepoix into a small roasting pan, as per No. 271. Neatly trim a two-and-a-half-pound piece filet of beef. Season all around with a teaspoon salt and half teaspoon white pepper; lay the filet over

the mirepoix, spread a tablespoon melted lard over it, pour two tablespoons water in the pan; set in the oven to bake for thirty-five minutes, turning and basting it occasionally. Remove, pour a poivrade sauce, as per No. 546, on a hot dish, place the filet over and serve.

958. Sweetbreads, Bercy

Soak six heart sweetbreads in plenty of fresh water for two hours; drain. Then plunge the sweetbreads in two quarts of boiling water with a teaspoon of salt for five minutes. Drain, then place in cold water for five minutes; drain well again. Lard their surfaces with six thin strips of larding pork. Finely slice half a carrot, half an onion, two branches of parsley, one branch of celery and one leek. Place all the vegetables at the bottom of a frying pan, adding all the skin and parings of the piece of pork cut out for the larding strips. Arrange the sweetbreads over the vegetables. Season with a teaspoon salt and half teaspoon white pepper; add a tablespoon melted butter to the pan, place on the fire for six minutes; moisten with one gill white broth (No. 701), one gill white wine and one gill of demi-glace (No. 122). Cover the breads with a piece of buttered paper, then set in the oven for thirty minutes. Remove, lift them up, lay over six small, round toasts and keep warm. Place in a small saucepan one small, finely chopped onion with a level tablespoon butter and fry for five minutes. Strain the sweetbreads gravy into this, skim the fat from the surface and add half teaspoon freshly chopped chives; reduce the sauce on the fire to one gill and take off the fire. Squeeze in the juice of one-quarter lemon, add half ounce butter, little by little, pour sauce over sweetbreads and serve.

959. Stuffed Sweet Red Peppers

Heat in a saucepan one tablespoon melted butter, add one finely chopped white onion and half ounce finely chopped raw, lean ham and cook for five minutes, frequently stirring; then add three tablespoons raw rice, lightly stir and cook for one minute. Moisten with half gill broth and a gill tomato sauce (No. 16). Season with half teaspoon salt, two saltspoons white pepper and two saltspoons curry powder; lightly mix, cover the pan, boil for five minutes, then set in the oven for thirty minutes. Remove, lightly butter six individual pudding moulds, place a sweet pepper in each mould, then fill up the peppers with the preparation; trim off any superfluous adherings on the brim of the peppers with a knife. Cover the tops with a round piece of pepper and lay them in a tin, pour hot water in the tin up to half the height of the moulds, set in the oven for fifteen minutes, remove, unmould upon a hot dish and serve.

960. Siberian Punch

Prepare a quart and a half vanilla ice cream as per No. 42. Beat the whites of three eggs to a stiff froth in a basin. Boil a gill of water with two ounces sugar for five minutes and gradually add to the egg froth, briskly whisking while adding it; then add a pint of the vanilla ice cream

to this preparation with two tablespoons rum; gently mix with a wooden spoon. Divide the punch into six sherbet glasses and serve.

N. B. To avoid double work, in preparing the punch and Neapolitan ice cream prepare, as above explained, three pints in place of the usual quart; the other pint will be served later on.

961. Small Nougats of Oranges

Roll out on a lightly floured table a half pound of pie paste, as per No. 117, to a fifth of an inch in thickness, three inches wide and twelve inches long. Place the paste in a lightly buttered pastry pan; with two fingers raise up all around the edges of the bowl half an inch high. Then spread all over the interior four tablespoons thick orange marmalade. Set in the oven to bake for fifteen minutes. Remove and keep till required. Beat up four egg whites to a stiff froth, add two ounces sugar and three ounces peeled and finely shredded almonds; gently mix with a skimmer. Spread the preparation over the orange marmalade, neatly smooth with a knife and reset in the oven until it has attained a nice golden colour. Remove, cut the cake crosswise into twelve equal pieces and serve when cool.

Monday, First Week of March

BREAKFAST

Sliced Bananas (151) Wheatena (1298)
Shirred Eggs with Calf's Brains
Findon Haddock (76)
Broiled Lamb Chops (748) Potatoes, Alumette (196)
Flannel Cakes (136)

962. Shirred Eggs with Calf's Brains

Procure a very fresh calf's brain, plunge in cold water for five minutes. Carefully remove all fibres, then place in a saucepan with a pint water, a teaspoon salt, a tablespoon vinegar and one sprig of bay leaf; boil for five minutes, then drain. Cut the brain into twelve even slices. Lightly butter six shirred-egg dishes, carefully crack two fresh eggs into each dish; season with half teaspoon salt and two saltspoons white pepper evenly divided over the twelve eggs. Place two slices of calf's brain in each dish, then set in the oven for three minutes. Remove, lightly brown an ounce of butter in a small frying pan, add one tablespoon vinegar and half teaspoon freshly chopped parsley; mix a little, pour over the eggs evenly and serve.

LUNCHEON

Sardine Toasts, Devilled
Minced Tenderloin, Point du Jour
Macaroni in Cream (386)
Prune Pie

963. Sardine Toasts, Devilled

Prepare six lightly buttered toasts. Place two medium, split sardines over each toast. Spread a very little French mustard over the

sardines. Dredge over a tablespoon bread crumbs; divide a tablespoon butter over the top; place on a tin and set in the oven for five minutes. Remove, and serve in a dish with a folded napkin, and with six "quarters" of lemon around the dish.

964. Minced Tenderloin, Point du Jour

Cut a pound of tenderloin into twelve even slices. Season with half teaspoon salt and two saltspoons white pepper. Heat a tablespoon melted butter in a frying pan, add the beef, and briskly cook for one minute on each side. Remove and dress on a hot dish, one overlapping another, and keep warm. Add four finely chopped shallots to the pan, cook for a minute, then add half gill claret, half gill demi-glace (No. 122), and half a teaspoon finely chopped chives; then let briskly reduce for five minutes. Pour over the beef and serve.

965. Prune Pie

Soak one pound dry prunes in plenty of cold water for ten hours. Remove stones, drain well, wipe thoroughly and place in a bowl with four ounces sugar and half teaspoon ground cinnamon; mix well for a minute, then proceed to finish the pie as per Nos. 117–118.

DINNER

Radishes (58) Caviare (59)
Crème Soubise
Broiled Fresh Mackerel (388)
Sliced Cucumbers (340)
Breast of Veal, Marseillaise Fried Oyster Plants
Roast Grouse (167)
Celery and Apple Salad (127)
Strawberry Soufflé

966. Crème Soubise

Finely slice four medium onions, place in a saucepan with two and a half pints milk and one and a half pints white broth (No. 701). Season with two teaspoons salt, two saltspoons cayenne pepper, and a saltspoon grated nutmeg; boil rather slowly for thirty-five minutes. Heat in another saucepan one and a half tablespoons melted butter, mix in four tablespoons flour; stir well while heating for a minute. Pour in the milk and briskly mix with the whisk for three minutes, let boil for five minutes, add a half gill cream and half ounce butter. Dilute one egg yolk with a tablespoon milk and add to soup. Stir while heating without boiling for two miuntes. Strain soup through a strainer into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

967. Breast of Veal, Marseillaise

Procure a fresh breast of veal of three pounds. Cut into twelve equal pieces. Heat two tablespoons lard in a black frying pan. Arrange veal in pan and brown for six minutes on each side. Transfer into a saucepan, without the fat; add one carrot cut in half and finely sliced, a medium onion and one branch celery cut the same way, and

one tablespoon butter. Season with a teaspoon salt and two saltspoons white pepper; lightly mix; cover pan and set on side of range to sweat for ten minutes. Add one tablespoon flour, stir well, pour in one gill hot water, half a gill claret and one gill tomato sauce (No. 16). Cover pan, boil for five minutes, then set in oven for thirty-five minutes.

Prepare a smooth hash, with two branches well-cleaned parsley, two branches chervil, four branches chives and one clove garlic, then add half of this hash to the pan, mix a little and keep hot. Cut two fresh, peeled, red tomatoes into three slices each. Season with half teaspoon salt and two saltspoons white pepper; turn over the tomatoes in the remaining herb hash, then lightly roll in flour. Heat a tablespoon melted lard in a frying pan, place in the tomatoes and fry for two minutes on each side. Dress the pieces of veal in centre of a large dish, pour over the sauce, arrange the tomatoes around and serve.

968. Fried Oyster Plants

Cut off the stalks and thoroughly scrape a bunch very fresh oyster plants. Plunge in cold water with a tablespoon vinegar, thoroughly wash and drain. Cut in half, then each half into two. Place in a saucepan with a quart cold water, half a sliced lemon and a teaspoon salt. Cover the pan and let boil for forty minutes. Drain on a sieve, place on a plate, add juice of half a lemon and half teaspoon chopped parsley, mix well in the seasoning and let incorporate for ten minutes. Have a frying batter ready (No. 204). Take up and roll the oyster plants in the batter and rapidly plunge in boiling fat, one by one, and fry for ten minutes or until a good golden colour. Lift them up with a skimmer, thoroughly drain on a cloth, neatly trim, dress on a hot dish and serve.

969. Strawberry Soufflé

Place in a small basin four ounces strawberry jelly, add two ounces fine sugar and one tablespoon maraschino. Set the basin on ice, add two egg yolks, and sharply mix with a wooden spoon for ten minutes. Beat up five egg whites to a stiff froth and add to the strawberry jelly; lightly mix with a skimmer for half minute. Pour the preparation into a soufflé dish. Sprinkle a little fine sugar over, set in the oven for twenty minutes. Remove and immediately send to the table.

Tuesday, Second Week of March

BREAKFAST

Baked Apples (44) Oatmeal Porridge (2)
Poached Eggs, Celery Sauce
Yellow Perch, Sauté
Broiled Devilled Ham (451) Baked Potatoes (683)
Rice Cakes (221)

970. Poached Eggs, Celery Sauce

Cut four branches well cleaned white celery into very small square pieces; place in a saucepan with half pint water and half teaspoon salt

and boil for twenty minutes. Mix in another pan one tablespoon butter with one and a half tablespoons flour. Add the celery and liquor, with half gill cream. Season with saltspoon cayenne pepper and half saltspoon grated nutmeg, mix well for one minute and let boil for four minutes.

Prepare twelve poached eggs on toast (No. 106), pour over the sauce and serve.

971. Yellow Perch, Sauté

Scale, trim and wipe six small, very fresh yellow perch. Season with a teaspoon salt and half teaspoon white pepper, lightly wet with milk, then roll in flour. Heat one and a half tablespoons butter in frying pan, add the perch, one beside another, and fry for six minutes on each side or till a nice golden colour. Remove, dress on a hot dish, squeeze over the juice of half a sound lemon and pour the butter from the pan over the fish and serve.

LUNCHEON

Oysters, Ancienne
Lamb Fries, Poulette
Lima Beans (353)
Rice au Lait de Cocoa

972. Oysters, Ancienne

Open twenty-four large, fresh, salty oysters, detach from but leave in shells with their own liquor. Place on a roasting tin; season with half teaspoon salt and half teaspoon paprika, equally divided. Cut twenty-four thin pieces lean bacon in one-inch square pieces. Place one piece on top of each oyster. Sprinkle a tablespoon Parmesan cheese over all, set to bake in the oven for fifteen minutes, remove, squeeze the juice of half a small lemon over them, place on a hot dish and serve.

973. Lamb Fries, Poulette

Split in two and skin twelve small, very fresh lamb fries; plunge in quart boiling water for five minutes. Drain and cut each half in two. Heat in saucepan one and a half tablespoons melted butter, add six finely chopped shallots and cook for five minutes. Mix in two level tablespoons flour. Moisten with one gill white broth (No. 701) and half gill cream; mix for half minute then add the fries. Season with half teaspoon salt, two saltspoons cayenne pepper, a saltspoon grated nutmeg and half teaspoon chopped chives; lightly mix, pour in a tablespoon sherry, mix again and let boil for five minutes. Dilute an egg yolk in a tablespoon cream and add to the saucepan, stir while heating for a minute, pour into a deep dish and serve.

974. Rice au Lait de Cocoa

Take out the milk from two good-sized cocoanuts and place in a saucepan with a pint cold milk, adding the well shredded fibres—the white part—of one only, with three ounces raw rice, two ounces sugar, a

teaspoon vanilla essence and a saltspoon salt. Set the pan on the fire and let slowly cook for forty minutes, frequently mixing at the bottom with a wooden spoon to prevent burning. Crack in one fresh egg, stir while heating for one minute. Remove, add two gills vanilla whipped cream (No. 337). Thoroughly mix and serve.

DINNER

Oysters (18)
Celery (86) Olives
Cabbage Soup
Codfish, Hollandaise
Small Steaks, Béarnaise
Baked Tomatoes (841) Celery Braisé (359)
Leg of Lamb, Mint Sauce (392)
Dandelion Salad (606)
Bombe Printanière

975. Cabbage Soup

Remove all outer leaves and core of a very small green cabbage. Cut into small pieces, wash well in cold water, drain. Place in a saucepan with half ounce butter, set the pan on the fire and cook till the moisture is nearly evaporated, or about ten minutes, frequently mixing meanwhile. Moisten with three quarts white broth or water. Season with two light teaspoons salt and half teaspoon white pepper; add a two-ounce piece salt pork, one medium carrot and one onion. Cover pan and let boil for thirty minutes. Peel and wash two large, raw potatoes. Cut in quarters, finely slice and add to the soup. Re-cover the pan and let boil for one hour. Remove the pork, carrot and onion. Pour the soup into a hot soup tureen and serve.

976. Codfish Hollandaise

Remove bones from a three-pound piece of very fresh codfish. Place in a lightly buttered baking dish, cut two peeled, raw potatoes into olive shapes, arrange around the fish; season all over with a teaspoon salt and half teaspoon white pepper. Sprinkle four sound, finely chopped shallots over the fish, pour half gill white wine around. Set in the oven to bake for forty minutes. Remove, sprinkle over a half teaspoon chopped parsley and serve.

977. Small Steaks, Béarnaise

Procure six small sirloin steaks of four ounces each. Mix on a plate one tablespoon oil with a teaspoon salt and half teaspoon white pepper; repeatedly turn over the steaks in the seasoning. Arrange on broiler and broil for five minutes on each side. Spread a hot Béarnaise sauce (No. 34), on a hot dish, arrange steaks over the sauce and serve.

978. Bombe Printaniere

Prepare a pint only of vanilla ice cream (No. 42), and keep in the freezer until required.

Bury a bomb-shaped mould in the ice. Place four egg yolks in a copper basin with two ounces sugar and one tablespoon maraschino; set on corner of range and whisk up for eight minutes. Remove, place basin on ice and briskly stir with a wooden spoon until thoroughly cold. Add a half pint whipped cream, mix for one minute, and keep the basin on the ice until required. Finely chop up four ounces candied fruits and place in a bowl with a teaspoon rum. Remove mould from ice, wipe the inside and line the mould with the chopped fruits. Place the vanilla ice cream all around the mould, then fill up the mould with the cream preparation. Lay a sheet of white paper on top of the cream. Cover the mould very tightly, so as to prevent water from getting in. Bury the mould in the vanilla ice cream tub for two hours. Remove, unmould on a folded napkin and serve.

Wednesday, Second Week of March

BREAKFAST

Oranges (104)
Force and Milk
Scrambled Eggs, Grand Père
Broiled Smelts, Maitre d'Hôtel (589)
Tripe, Lyonnaise
Fried Sweet Potatoes (116)
English Muffins (528)

979. Force

The above article is usually served on individual saucers with cream or rich cold milk, poured to one side of the force, and eaten without mixing; that is to say, a little force and a very little cream or milk, but by keeping separate on the saucers it is always kept crisp.

980. Scrambled Eggs, Grand Père

Carefully crack eight fresh eggs in a bowl, add a half gill milk, season with half teaspoon salt, two saltspoons white pepper, half teaspoon freshly chopped tarragon, and half teaspoon freshly chopped chervil. Beat up with a fork for one minute. Heat two tablespoons butter in a frying pan, adding one ounce lean, raw bacon cut into small dice pieces, half a finely chopped onion and one slice of sandwich bread cut into pieces a quarter-inch square, and let briskly cook for eight minutes or until of a light brown; then drop in the eggs, mix with a wooden spoon and cook for six minutes, frequently stirring meanwhile. Pour into a hot, deep dish and serve.

981. Tripe, Lyonnaise

Cut one and a half pounds very fresh honey-comb tripe into julienne strips and keep on a plate. Cut two white onions in halves, then finely slice them. Heat one and a half tablespoons melted butter in a black

frying pan, add the tripe and onions. Season with a teaspoon salt and half teaspoon pepper; mix well and cook on the fire to a good brown colour, which will take about twelve minutes, taking special care to frequently mix with a fork meanwhile. Add one tablespoon good vinegar, three tablespoons demi-glace (No. 122) and half teaspoon very fresh chopped parsley; lightly mix, cook for two minutes, then dress on a hot dish and serve.

LUNCHEON

Scallops with Bacon (175)
Mousoka Persane
Lemon Pie (316)

982. Mousoka Persane

Pick off all the meat from the leg of lamb left over from yesterday and cut into small square pieces. Cut the same way half a medium, peeled eggplant. Peel and cut two fresh red tomatoes into small squares; place and keep the articles on a plate.

Heat a tablespoon butter in a small saucepan, add six finely chopped shallots and half a finely chopped green pepper; let lightly brown for five minutes, then add the articles on the plate. Moisten with a half gill white wine and gill of white broth. Season with teaspoon salt and two saltspoons paprika; adding one finely chopped bean garlic; mix a little, cover the pan, cook for five minutes on the range, then set to bake in the oven for thirty minutes. Remove, place in a baking dish, sprinkle a tablespoon fresh bread crumbs over, reset in the oven for ten minutes. Remove and serve.

DINNER

Olives Anchovies (141)
Purée of Peas, Almond Milk
Salmon Trout, Française
Potatoes, Dijonnaise
Tenderloin Cutlets, Cardinal
Flageolets au Beurre (95)
Roast Duckling, Apple Sauce (187)
Watercress Salad (419)
Pudding, Portugal

983. Purée of Peas, Almond Milk

Prepare, strain and keep hot in a saucepan a purée St. Germain, prepared as per No. 142.

Peel and pound quarter of a pound of almonds to a paste. Place them in a saucepan with a pint of cold milk and boil for fifteen minutes, then strain this milk into the purée; boil for ten minutes more. Skim the scum from the surface and serve very hot.

984. Salmon Trout, Française

Place three slices fresh salmon trout, three quarters of a pound each, in a frying pan. Season with a teaspoon salt, adding a half ounce butter,

a half gill red wine and one and a half gills demi-glace (No. 122). Boil for five minutes, then add six small, freshly opened oysters, six canned mushrooms and six shrimps. Mix a little. Cover the fish with a little buttered paper, place in the oven for twenty minutes, remove, dress the slices of fish, one overlapping another, boil the sauce for five minutes, pour it over the fish and serve.

985. Potatoes, Dijonnaise

Mix in a saucepan one tablespoon butter with one tablespoon flour, moisten with three gills broth, add one ounce grated, raw lean ham, one bay leaf and five medium, peeled, raw potatoes cut into thin slices. Season with half teaspoon salt, two saltspoons white pepper and teaspoon French mustard. Mix a little, then boil for five minutes. Cover the pan and set in the oven for twenty-five minutes. Remove, transfer them into a vegetable dish and serve.

986. Tenderloin Cutlets, Cardinal

Finely chop up one and a half pounds fresh tenderloin of beef with four ounces fresh beef marrow. Place the hash in a tureen, adding a gill of cream. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Thoroughly mix with a wooden spoon for five minutes. Divide the preparation on a lightly floured table into six equal parts, give them nice cutlet forms, dip them in beaten egg, then lightly roll in bread crumbs. Heat two tablespoons lard on a frying pan, add the cutlets, one beside another, and slowly fry for eight minutes on each side. Dress crown-shaped on a hot dish and keep hot. Place six Spanish sweet peppers in the pan and briskly fry for two minutes on each side; arrange a pepper over each cutlet. Pour a gill of hot reduced tomato sauce (No. 16) around the cutlets, adjust a red, fancy-paper frill at the end of each cutlet and serve.

987. Pudding, Portugal

Place two tablespoons ground rice in a saucepan with half pint milk and two ounces butter; stir until it comes to a boil, remove, and let cool off. Add two egg yolks, two ounces sugar, two tablespoons seeded Malaga raisins and one tablespoon Madeira wine; briskly mix for five minutes with a wooden spoon. Beat up the whites of four eggs to a stiff froth and gently mix with the preparation. Drop this into a well-buttered quart pudding mould, place it in a saucepan with hot water up to half the height of the mould, then bake in the oven for forty minutes. Remove, unmould upon a large dish. Peel a nice, sound, juicy orange, separate in sections, neatly trim them and arrange around the base of the pudding. Pour a raspberry sauce, as per No. 714, over the pudding and serve hot.

Thursday, Second Week of March

BREAKFAST

Stewed Prunes (1) Quaker Oats (105)
Omelette Provençale
Fish Cakes (5)
Calf's Liver, Meunière Potatoes, Pailles (611)
Cornmeal Pones

988. Omelette Provençale

Finely slice three medium, peeled and well-cleaned fresh mushrooms; place in a saucepan with a teaspoon good butter and cook for five minutes. Add a peeled, red, sound tomato, cut into small pieces. Season with three saltspoons salt and one saltspoon white pepper. Mix a little and let cook for five minutes.

Finely chop together a half bean sound garlic and two branches freshly washed and dried parsley and add to the pan; lightly mix and cook for five minutes longer. Carefully crack eight fresh eggs into a bowl, add half gill milk, season with half teaspoon salt and two saltspoons white pepper. Sharply beat up with a fork for two minutes. Heat a tablespoon of butter in a black frying pan, drop in the eggs, mix well with a fork for a half minute, then pour in the preparation; mix for a minute with the fork, let rest for one minute; fold up the two opposite sides, let rest for a minute more, turn out on a hot dish and serve.

989. Calf's Liver, Meunière

From a pound of very fresh calf's liver, cut out twelve even slices. Season with half teaspoon salt and three saltspoons white pepper. Lightly turn in flour. Heat two tablespoons melted fat in a frying pan, add the liver, one slice beside another, and fry for five minutes on each side. Remove, arrange them on a hot dish. Remove the fat from the pan, add one ounce butter, toss well until the butter is a light brown; add a tablespoon good vinegar and half teaspoon finely chopped parsley, lightly toss the whole, then pour over the liver and serve.

990. Cornmeal Pones

Put one pound yellow Indian cornmeal flour in a basin with two gills boiling water, thoroughly mix with a wooden spoon, then let raise for fifteen minutes or until dry. Crack in a fresh egg, add a tablespoon butter and half teaspoon salt and briskly beat up for five minutes. Pour in a gill of milk, adding half teaspoon soda; briskly mix again until very smooth. Lightly butter a small pastry tin, spread the preparation over the tin, neatly smooth the surface and lightly butter the top; place in the oven for thirty minutes. Remove, cut into six equal pieces and serve.

(While in New Orleans I noticed that cornmeal pones were never absent from the breakfast tables of the hotels, and was informed that

they are considered excellent, and are very popular breakfast delicacies in private families, not only in New Orleans but all over the state.)

LUNCHEON

Crab Meat, White Wine
Chicken Curry, Curzon
Frangipane

991. Crab Meat, White Wine

Place one pound very fresh crab meat in a frying pan with half teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Pour in a gill white wine, lightly mix, then let cook for ten minutes. Add a half gill milk and half gill cream; mix a little and boil for five minutes. Dilute two egg yolks with two tablespoons cream and add to the crab meat, mix with the wooden spoon while heating but not allowing to boil for three minutes. Pour into a deep dish and serve.

992. Chicken Curry, Curzon

Singe, draw and cut the head and legs off a tender roasting chicken of two and a half pounds. Cut it into twelve even pieces. Heat in a saucepan one heavy tablespoon melted butter, add the chicken and let nicely brown for fifteen minutes, frequently turning the pieces over. Season with a heavy teaspoon salt, half teaspoon white pepper and a teaspoon curry powder; mix well, sprinkle a teaspoon flour over, stir lightly. Have one small carrot, half a small turnip, half a small onion, half a green pepper, one branch white celery, one peeled and cored apple and one bean sound garlic. Cut all these articles into small julienne-shaped strips and add to the chicken. Moisten with a pint hot water, mix well and let boil for five minutes. Tie in a bunch one branch parsley, one branch chervil, half sprig thyme, one of bay leaf and a clove; add to the pan, cover it and let slowly cook for fifteen minutes. Peel and finely crush a good-sized, sound red tomato, one ounce fresh cocoanut very finely shredded, with half gill of the milk, and add to the chicken; mix a little and set in the oven for twenty minutes. Remove and keep at the oven door. Prepare a rice for curries as per No. 490. Arrange it as a border around the dish. Remove the bunch of herbs, pour the chicken into the centre of the rice and serve.

992A. Frangipane

Place in a saucepan four egg yolks, two ounces sifted flour, half pint cold milk, two ounces granulated sugar and one ounce good butter. Sharply mix with a whisk for two minutes. Set on the fire, and as soon as it comes to a boil place in a bowl and let cool off. Add two ounces peeled and finely chopped almonds and a tablespoon orange-flower water. Arrange a thin layer of feuilletage, prepared as per No. 756, to entirely cover a pie plate, neatly press around the edges, trim off any superfluous paste, lightly wet the edges. Cut out a round

piece feuilletage half an inch wide and place it all around the edges of the pie plate; lightly egg the border; pour the preparation in the centre of the plate, spread well, make a few light incisions around the ring, then set to bake in the oven for twenty-five minutes. Remove, dredge a little powdered sugar over and serve.

DINNER

Radishes (58) Caviare (50)
Sago, Turinoise
Halibut, Bangor
Potatoes, Voisin
Saddle of Mutton, Beatrice
Brussels Sprouts (618)
Roast Plover
Romaine Salad (214)
Chocolate Ice Pudding
Petites Fauchonnettes

993. Sago, Turinoise

Prepare and strain a consommé into another pan as per No. 52. Sprinkle in three ounces well-cleaned sago, mix well and let slowly boil for thirty minutes. Scald for five minutes twelve sound, large Italian chestnuts, drain on a sieve, and neatly peel them; plunge them in a half pint boiling white broth (No. 701) for thirty-five minutes; lift up with a skimmer and add to the soup. Pour in a gill of cream, mix well with a wooden spoon, boil for five minutes, pour into a tureen and serve with a little Parmesan cheese separately.

994. Halibut, Bangor

Place in a mortar one sound, peeled shallot, two branches parsley and a branch chervil, pound these to a pulp, add a half ounce good butter, pound again for a minute, then strain through a sieve into a bowl and keep in a cool place till required. Place three three-quarter-pound halibut steaks in a frying pan. Season with a teaspoon salt and two saltspoons pepper, moisten with a gill good, strong cider; add half ounce of butter. Cover the fish with a buttered paper, boil for five minutes, then set in the oven to bake for twenty minutes. Remove, dress the steaks on a hot dish and keep hot.

Mix in a small saucepan a tablespoon melted butter with a tablespoon of flour. Add the fish gravy to this with a half gill hot milk. Mix with the wooden spoon until it comes to a boil. Then add the green butter, bit by bit, continually mixing while adding it; add a good tablespoon fresh, finely grated horseradish, mix a little, then pour the sauce over the fish and serve.

995. Potatoes, Voisin

Peel and wash four medium, sound potatoes, then finely slice them. Mix on a plate a teaspoon salt with half teaspoon white pepper and two saltspoons grated nutmeg. Lightly butter a round earthen dish, arrange

half the quantity potatoes, sprinkle half the mixed seasoning and dredge two tablespoons grated Parmesan cheese over them; arrange balance potatoes on top and sprinkle with the rest of the seasoning. Moisten with a gill of white broth, tightly cover the dish, place in the oven and bake for forty minutes. Remove and send to the table without uncovering.

996. Saddle of Mutton, Beatrice

Tear off the skin that covers the fat, remove the kidneys and inside fat of four to five pounds tender saddle of mutton. Hash up very finely two ounces lean, raw veal, six medium, well-peeled and cleaned fresh mushrooms, one clove garlic, half ounce larding pork, two branches washed parsley, one of chervil and four of chives, place in a mortar with two egg yolks, three tablespoons bread crumbs, half teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg and a saltspoon of mixed ground spices; then pound the whole to a smooth pulp. Add half gill cream, pound for half minute more.

Season the saddle all around with a teaspoon salt and half teaspoon white pepper. Carefully spread the force all over, on top and inside as well. Cover the surface with exceedingly thin slices larding pork. Tightly tie the saddle around and totally envelop in well-oiled white paper. Place it in a small roasting pan and roast in the oven for one hour. Remove, take off the paper, untie, dress on a hot dish and keep hot. Boil in a small saucepan one gill of demi-glace (No. 122) with one tablespoon cognac for five minutes, pour the sauce around and serve.

997. Roast Plover

Pick, singe, draw and neatly wipe, then pick out the eyes, tear off the neck skin and truss the legs together; skewer with the bill through the legs under the breast. Lay a very thin slice of pork over the breast of each bird. Season evenly with a half teaspoon each salt and white pepper. Arrange on a roasting tin and roast in a brisk oven for ten minutes. Remove, dress on six freshly prepared toasts, decorate with a little watercress and serve.

998. Chocolate Ice Pudding

Place six egg yolks in a copper basin with four ounces granulated sugar and a teaspoon vanilla essence. Place the basin on a corner of the range and briskly whisk up for ten minutes; remove to a table, add four ounces grated chocolate, then set the basin on ice and constantly mix with a wooden spoon until thoroughly cold. Mix in two gills whipped cream, fill up with the preparation a quart pudding mould and tightly cover; bury the mould in a pail with broken ice and rock salt for two hours. Remove, wipe it all around, unmould upon a cold dish with napkin and serve.

999. Petites Fauchonnettes

Place in a bowl two egg yolks, one and a half ounces sugar, with half teaspoon vanilla essence; stir well for two minutes, add one and a

half ounces sifted flour, thoroughly mix, gradually add one and a half gills milk, continually mixing while adding it. Strain into a small saucepan, heat on the range for eight minutes, continually mixing without boiling. Remove and let cool off. Evenly divide the preparation into six individual pudding moulds. Set them in the oven for twenty minutes. Remove, unmould and serve.

Friday, Second Week of March

BREAKFAST

Sliced Pineapples (720)
Pettijohn Food (170)
Poached Eggs, Demi-Careme
Broiled Salt Mackerel (107)
Beefsteaks (172)
Potatoes, Béarnaise
Buns (197)

1000. Poached Eggs, Demi-Careme

Mix well in a small saucepan one tablespoon butter and one and a half tablespoons flour; heat for half a minute, then pour in one gill hot milk and a half gill cold cream; season with two saltspoons salt, one saltspoon cayenne pepper, and half saltspoon grated nutmeg. Lightly mix and let boil for five minutes and keep on a corner of the range. Evenly spread an anchovy butter, prepared as per No. 62, on six freshly prepared toasts and place them on a hot dish. Prepare twelve poached eggs, as per No. 106; arrange them over the toasts; pour the sauce, equally divided, over the eggs. Lay a very thin slice of truffle on top of each egg and serve.

1001. Potatoes, Béarnaise

Peel and wash three large, sound potatoes. Cut them into quarter-inch-square pieces, wash again and drain, then plunge in boiling fat and fry for six minutes. Lift them up, drain and place in a frying pan with one tablespoon butter. Season with half teaspoon salt and two saltspoons pepper; gently toss them, then brown to a nice colour for ten minutes, frequently tossing meanwhile; then add half a bean finely chopped, sound garlic and half teaspoon finely chopped parsley; toss while cooking for three minutes more and serve.

LUNCHEON

Fish Chowder, Tokio
Shrimps, Créole
Loin of Pork with Potatoes
Farina Pudding

1002. Fish Chowder, Tokio

Lift up four filets from a small, well-cleaned, fresh flounder. Skin the filets, cut the meat into pieces one-half-inch square and keep on a

plate. Place all the bones and skin in a saucepan with five pints water and boil for twenty minutes; strain the broth into a basin, wipe the pan and place it on the fire with one tablespoon butter. Cut in half and finely slice one carrot, one turnip, one onion and two leeks, add to the pan, then gently brown for ten minutes, occasionally stirring meanwhile. Mix in two tablespoons flour, add the rind of half a lemon chopped very fine, then pour in the fish broth. Season with a tablespoon salt, half teaspoon pepper and one heavy teaspoon curry powder; mix well and boil for thirty minutes. Add one good-sized, peeled, raw potato cut into small dice pieces, two tablespoons raw rice and one dry chili pepper cut in small pieces; then boil for twenty minutes more. Add the cut fish and two teaspoonfuls of finely shredded, dried, salt codfish, lightly mix, then let boil for twenty minutes more. Pour into a soup tureen and serve.

1003. Shrimps, Créole

Heat in a saucepan a tablespoon oil, add one finely minced green pepper and one small minced white onion; lightly brown for ten minutes, stirring once in a while. Mix in one teaspoon flour, adding two peeled crushed red tomatoes and a half bean crushed garlic. Season with half teaspoon salt and two saltspoons white pepper. Mix a little, add twenty-four fresh-cooked shrimps with half gill tomato sauce (No. 16) and a tablespoon sherry; mix again, then slowly cook for fifteen minutes. Pour into a hot, deep dish and serve.

1004. Loin of Pork with Potatoes

Place a three-pound piece fresh loin of pork in a small roasting pan. Season with a teaspoon salt and half teaspoon white pepper. Peel, wash and lightly drain twelve small, raw potatoes and place around the pork; pour a gill of water in the pan, spread a tablespoon butter over the pork and potatoes and set in the oven to roast for one hour. Remove, dress the pork on a hot dish, arrange the potatoes around the pork and serve.

1005. Farina Pudding

Boil a pint of milk in a saucepan, gradually add one ounce farina, being careful to continually mix with a wooden spoon while adding it, and cook for ten minutes, frequently stirring once in a while; take from the fire, add three ounces powdered sugar, one teaspoon vanilla essence, two tablespoons well-picked currants and three egg yolks; mix for two minutes. Sharply beat the whites of the eggs to a stiff froth, then add and gently mix with the preparation. Lightly butter and sugar six small pudding moulds, fill them with the preparation, place in a roasting tin with hot water up to half their height; set in the oven and bake for thirty minutes. Remove, unmould on a hot dish; pour a Sabayon sauce, prepared as per No. 102, over them and serve.

DINNER

Oysters (18)
Lyons Sausage (582) Olives
Bisque of Lobster with Celery
Fried Codfish, Egg Sauce
Potatoes, Polonaise
Squabs, Valencienne
Omelette with Truffles
Roast Beef (126)
Lettuce Salad (148)
Flanc Anglaise

1006. Bisque of Lobster with Celery

Trim off the green part from a head of celery. Cut into very small pieces, thoroughly wash in fresh water, drain well on a sieve; place the celery in a saucepan with two pints water and a half teaspoon salt and boil for forty minutes. Drain on a sieve and keep this broth. Place the celery in a mortar with a well-washed live lobster, shell and all, and pound the whole to a paste. Place the paste in a saucepan with one ounce butter, stir well for one minute on the fire, then let cook for fifteen minutes, being careful to stir frequently meanwhile; then add two ounces flour, mix for a minute, let cook for two minutes. Pour in a quart hot milk, the above celery liquor and one gill cream. Season with two teaspoons salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Mix well with a whisk for two minutes, then boil for five minutes. Dilute one egg yolk in a tablespoon milk and add to the soup; mix while heating without boiling for two minutes. Strain through a sieve into a basin, then through a cheesecloth into a soup tureen and serve.

1007. Fried Codfish, Egg Sauce

Place three one-pound slices fresh codfish in a frying pan. Season with a teaspoon salt and half a light teaspoon pepper, adding half an ounce butter; pour in a half gill white wine and one gill water. Cover the fish with a lightly buttered paper, boil for five minutes and set in the oven to bake for twenty minutes. Remove, dress the slices on a hot dish and keep hot. Mix in a saucepan a tablespoon butter and one and a half tablespoons flour; heat for half minute, strain the fish liquor into this pan, lightly mix; add one hard-boiled egg, finely chopped up; mix again. Dilute an egg yolk with two tablespoons cream and add to the pan; continually stir while heating for one minute. Pour sauce over the fish and serve.

1008. Potatoes, Polonaise

Peel and wash six medium, sound raw potatoes; plunge them in a quart of water with a teaspoon salt and boil for forty minutes; drain, arrange on a vegetable dish. Place a half ounce butter in a small frying pan with two tablespoons bread crumbs, toss until a nice brown colour, pour over the potatoes and serve.

1009. Squabs, Valencienne

Cut off the heads and feet from six fresh, fat squabs. Draw, wipe and truss. Heat a tablespoon butter in a braizing pan, add one finely chopped onion and one chopped green pepper; cook for five minutes. Nicely arrange the squabs, one beside another, in the pan. Season with a teaspoon salt, half teaspoon paprika and a saltspoon Spanish saffron. Moisten with a pint broth or hot water and one gill tomato sauce (No. 16); as soon as it comes to a boil add three ounces raw rice, two Spanish sweet peppers cut in small squares, two artichoke bottoms and three tablespoons cooked green peas; lightly mix, cover the pan and boil for five minutes, then set in the oven for forty minutes. Remove, untruss the squabs, arrange the rice on a hot dish, dome-like, place the squabs around the rice and serve.

1010. Omelette with Truffles

Carefully crack eight fresh eggs in a bowl, add half gill cream, season with half teaspoon salt and two saltspoons white pepper; add one exceedingly fine-chopped truffle. Beat up with a fork for two minutes. Thoroughly heat a tablespoon melted butter in a frying pan, drop in the eggs. Stir with a fork for two minutes, let rest for half minute, fold up the two opposite ends to meet in the centre, let rest for one minute, then turn out on a hot dish and serve.

1011. Flanc Anglaise

Roll out on a lightly floured table a half pound pie paste (No. 117). Line a deep pie plate, lightly buttered, press down the paste around the edges of the dish, trim well all around. Spread four tablespoons apple marmalade at bottom of plate. Peel, cut into halves six sound apples, remove the cores and finely slice them; place nicely over the marmalade. Mix one teaspoon ground cinnamon with two ounces fine sugar and sprinkle over the apples; set in oven to bake for thirty minutes. Remove, spread two tablespoons currant jelly over the surface and serve.

Saturday, Second Week of March

BREAKFAST

Baked Pears (216)
Hominy (45)
Shirred Eggs, Fermière
Lamb Kidneys au Beurre
White Perch Sautés
Potatoes au Gratin (173)
Buckwheat Cakes (330)

1012. Shirred Eggs, Fermière

Cut an ounce of lean salt pork into dice pieces, add one medium white onion. Place in a frying pan with a teaspoon of butter and cook to a light brown, lightly stirring meanwhile. Remove the grease from

the pan, then divide the pork and onions equally into six shirred-egg dishes, lightly buttered. Season all around with half teaspoon salt and two saltspoons white pepper, evenly divided. Place the dishes in the oven for three minutes. Remove, sprinkle a teaspoon finely chopped parsley over them and serve.

1013. White Perch Sautés

Scale, trim and wipe six small, white perch. Season with a teaspoon salt, half teaspoon pepper; roll in flour. Heat a tablespoon butter in a frying pan, add the fish, one beside another, and fry for six minutes on each side. Remove, dress on a hot dish, decorate with six pieces lemon and a little parsley greens and serve.

1014. Lamb Kidneys au Beurre

Split in two twelve very fresh lamb kidneys, remove all the skin and place them on a plate. Season with a teaspoon salt and half teaspoon white pepper; repeatedly roll in the seasoning. Heat a tablespoon butter in a frying pan, place in the kidneys and briskly cook for three minutes on each side; squeeze in the juice of quarter of a sound lemon, mix a little and serve.

LUNCHEON

Tartines of Oysters
Bitokes, Moscovitte
Potatoes, Sautés (135)
Pancakes, Georgette (517)

1015. Tartines of Oysters

Cut six slices from a loaf of sandwich bread, each a quarter-inch thick, toast to a light golden colour; trim neatly. Mix a tablespoon anchovy essence with a tablespoon butter and spread evenly over the six toasts. Plunge twenty-four large, freshly opened oysters in a pint boiling water for two minutes; drain on a sieve, place on a board. Season with half teaspoon salt, two saltspoons cayenne pepper and one teaspoon French mustard. Finely chop them, divide the hash proportionately over the six toasts, neatly smooth the surface with the blade of a knife. Sprinkle two tablespoons fresh bread crumbs over them. Divide a light teaspoon butter on top of the tartines, place in a tin and set in oven to bake for eight minutes. Remove and serve.

1016. Bitokes, Moscovitte

Hash three sound, peeled, shallots exceedingly fine, with a clove of garlic. Place in a small saucepan with one tablespoon butter, fry till a nice golden colour, add two tablespoons flour, mix well; pour in one gill white broth (No. 701); add one tablespoon grated nutmeg and the rind of quarter of a sound lemon, finely chopped, and thickened with two egg yolks: mix while cooking for five minutes. Add three-quarters of a pound cooked beef, cut into small dice pieces, two ounces lean cooked ham, cut the same way, six finely chopped mushrooms and one teaspoon

freshly chopped parsley. Season with a teaspoon salt and two saltspoons cayenne pepper. Mix all well while cooking for two minutes more. Transfer the preparation to a cold dish and let thoroughly cool off. Divide the force into twelve even parts. Give them nice cutlet-like shape, Hamburg steak, or any desired form. Dip in beaten egg, roll in fresh bread crumbs. Heat in a frying pan two tablespoons melted lard, arrange the bitokes in the pan and fry for six minutes on each side, or till of a nice golden colour. Remove, pour a poivrade sauce (No. 546) on a dish, arrange the bitokes over and serve.

DINNER

Radishes (58) Anchovies (141)
Potage, Printanier
Kingfish Sauté, Colbert (120)
Potatoes, Lorette (372)
Lamb Steaks, Purée of Chestnuts
Stuffed Tomatoes (30)
Roast Turkey, Cranberry Sauce (67)
Doucette Salad (189)
Gelée aux Cèrises

1017. Potage Printanier

Prepare and strain a consommé (No. 52) into another saucepan. With a small Parisian potato scoop take out all you can from two medium, scraped carrots and two peeled, sound turnips, and place in a small saucepan with half pint of the consommé and half pint hot water. Season with two saltspoons salt and boil for thirty minutes, then add all the contents of the pan to the consommé; add also two tablespoons of cooked green peas, two tablespoons of cooked string beans, cut into half-inch pieces, two leaves of clean lettuce and two leaves of clean sorrel, both cut into julienne strips; lightly mix, then boil for ten minutes and serve.

1018. Lamb Steaks, Purée of Chestnuts

Have three steaks of three-quarters of a pound each cut from a tender leg of lamb. Make a few incisions around the skin. Season with a teaspoon salt and half teaspoon white pepper. Heat a tablespoon butter in a frying pan, add the steaks, one beside another, and fry for six minutes on each side. Remove, dress a purée of chestnuts on a hot dish, pyramid shape, arrange the steaks around. Free the pan from all fat, then add a tablespoon sherry and one gill of demi-glace (No. 122); boil for two minutes and pour around the steaks.

1019. Purée of Chestnuts

Slit on one side thirty-six good-sized, sound Italian chestnuts and plunge them in boiling water for ten minutes. Drain and peel them. Place in a small saucepan with two and a half gills cold water. Season with half teaspoon salt and two saltspoons white pepper. Cover the pan, boil for a minute, then set in the oven for thirty-five minutes.

Remove, place the whole in a mortar and pound to a smooth paste. Press through a sieve into a small saucepan, add one saltspoon grated nutmeg, half ounce butter and two tablespoons cream. Mix well, heat for two minutes and use as required.

1020. Gelée aux Cèrises

Clarify and strain a jelly (No. 678). Add to the jelly two tablespoons maraschino, lightly mix and let cool without freezing. Open a pint can preserved cherries, drain and stone them. Set a quart jelly mould in broken ice, pour jelly into the mould one inch high and let freeze. Arrange a third of the cherries over the layer of jelly, pour another similar amount of jelly over the fruits, let freeze—and so on until all are employed. When the jelly is thoroughly firm take the mould up, carefully dip it in lukewarm water a few seconds, unmould upon a dish with a folded napkin and serve.

Sunday, Second Week of March

BREAKFAST

Sliced Bananas in Cream (151)
Oatmeal Porridge (2)
Fried Eggs, Duxcelle
Broiled Bluefish, Maître d'Hôtel (328)
Chicken Hash on Toast (539)
French Fried Potatoes (8)
Flannel Cakes (136)

1021. Fried Eggs, Duxcelle

Heat in a saucepan a tablespoon butter, add half a finely chopped onion and lightly brown for five minutes; then add ten finely chopped mushrooms, pour in a tablespoon sherry, one gill demi-glace (No. 122) and half gill tomato sauce (No. 16). Mix a little, and let boil for five minutes. Carefully crack two fresh eggs in a lightly buttered frying pan, season with a light saltspoon salt and half saltspoon white pepper, fry for three minutes, glide the eggs on a hot dish and keep hot. Proceed in a similar manner to prepare five more pairs, and when all are on the dish pour the sauce over and serve.

LUNCHEON

Broiled Lobster, Butter Sauce
English Mutton Chops (261)
Macaroni, Sauveterre
Babas au Kirsch

1022. Broiled Lobster, Butter Sauce

Thoroughly wipe three live lobsters of one pound each, cut off all the claws and split the bodies in two. Crack the claws with a cleaver,

place them on a roasting tin and set to bake in oven for twenty minutes. Remove the stony pouch from the heads. Arrange on a double broiler, season with a teaspoon salt and half teaspoon paprika, and broil with the cut parts upward for ten minutes, then set in a brisk oven for ten minutes. Remove, dress the bodies and claws on a large dish, decorate with six quarters lemon and a little parsley greens and serve with a little melted butter separately.

1023. Macaroni Sauveterre

Plunge a pound of Italian macaroni into a gallon boiling water with a tablespoon salt and cook for thirty-five minutes. Drain on a sieve. Mix two ounces grated Swiss cheese with an ounce Parmesan cheese. Lightly butter a cocotte dish; place one-third of the macaroni in the pan, well spread over, and season with a saltspoon salt and a saltspoon white pepper. Dredge over a third part of the cheese, divide a half tablespoon fresh butter in small bits over, place another layer of macaroni, season the same as the first, dredge the same quantity cheese, and so on until finished. Pour a half gill cream over all, set in the oven to bake for thirty minutes, remove and serve.

1024. Babas au Kirsch

Prepare six plain babas (No. 687). Place three-quarters of a pint water in a small saucepan with two ounces sugar and boil for five minutes. Remove and lay the pan on a table; pour in two tablespoons of kirsch. Dip the babas in the sauce for three minutes. Dress on a dish, pour a tablespoon pure kirsch over, pour a gill of the sauce around them and serve.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Royal
Pompano, 1905
Noisettes of Beef—Châteaubriand
Sweetbreads, Braisé, Montebello
Peas, Française (145)
Kümmel Punch
Roast Partridge, Bread Sauce (97)
Chicory Salad (38)
Coupe St. André
Eugenies

1025. Consommé, Royal

Prepare and strain a consommé (No. 52) into another saucepan. Crack in a bowl one egg and the yolk of another, beat with a whisk for one minute, then add a gill of the consommé; lightly mix. Season with a saltspoon salt and a half saltspoon white pepper, mix again, then strain the preparation through a cheesecloth into three lightly buttered pudding moulds; lay into a small frying pan, pour hot water up to half their height, set in the oven with the door opened for ten minutes. Remove,

take up the mould, let cool off. Unmould, then cut the royal into thin slices and add to the consommé, boil for one minute, pour into a tureen and serve.

1026. Pompano, 1905

Neatly wipe three very fresh pompanos of one and a half pounds each. Lightly criss-cross on both sides with a small knife. Season with half teaspoon salt, half teaspoon paprika, and rub in a tablespoon anchovy butter (No. 62). Place on a plate and keep in a cool place till required.

Place in a frying pan one tablespoon butter, half a sliced green pepper, two sliced, peeled and well-cleaned, medium, fresh mushrooms and four finely sliced sound shallots. Cook on a brisk fire for five minutes, occasionally stirring meanwhile. Lay the pompanos over, with all the anchovy butter, pour in half a gill white wine. Cover the fish with a lightly buttered paper, set to bake in oven for twenty-five minutes. Remove, take up the paper, slide carefully, fish and all, on a hot dish and serve.

1027. Noisettes of Beef, Châteaubriand

Cut out from a two-pound piece of filet of beef six equal noisettes. Neatly flatten and place on a plate. Season all around with a teaspoon salt and half teaspoon pepper. Cut three large, peeled and washed potatoes into olive forms, wash and drain. Place in a frying pan with one and a half tablespoons of melted butter. Season with half teaspoon salt and gently brown for twenty-five minutes, frequently turning meanwhile. Pour the butter of the pan into another frying pan, thoroughly heat, place the noisettes into this pan, one beside another, and briskly fry for three minutes on each side. Remove, arrange on a hot dish, crown-like, place the potatoes in the centre, pour a Châteaubriand sauce around the noisettes and serve.

1028. Châteaubriand Sauce

Place one gill and a half demi-glace (No. 122) in a small pan, with one tablespoon port wine, the juice of quarter of a lemon, a teaspoon currant jelly, a saltspoon freshly chopped parsley, one saltspoon chopped chives, one saltspoon chopped chervil and a half saltspoon cayenne pepper. Mix all well together, boil for five minutes and use as required.

1029. Sweetbreads, Braisé, Montebello

Plunge and keep in cold water six very fresh heart sweetbreads for two hours. Drain them, plunge in two quarts boiling water with a teaspoon salt for six minutes, drain again and nicely trim all around. Place in a small frying pan a teaspoon melted butter, half a sliced carrot, half a sliced onion, one sliced leek, a branch sliced celery, one branch parsley and a few parings larding pork. Lay the breads over the vegetables. Season with a half teaspoon salt, two saltspoons pepper, and cook on the fire for six minutes. Moisten with a gill and a half broth and half gill demi-glace (No. 122). Cover with a buttered paper and place in a brisk oven for thirty minutes. Remove, dress the breads on

six freshly prepared round toasts, pour a hot Montebello sauce over the breads and serve.

(Place all the contents of the pan into the demi-glace pan.)

1030. Sauce, Montebello

Prepare a Béarnaise sauce, as per No. 34. Reduce one and a half gills of tomato sauce (No. 16) in a saucepan on the fire to half a gill, then add it to the Béarnaise, mix well and use as required.

1031. Kümmel Punch

Prepare a lemon-water ice as per No. 376. Pour in two tablespoons kümmel in the freezer, mix well with a wooden spoon and serve the punch in six sherbet glasses.

1032. Coupe St. André

Prepare a pint (only) of vanilla ice cream as per No. 42.

Cut in dice-pieces one peeled and cored sound pear, one slice of fresh peeled and cored pineapple, half a skinned banana, six stoned maraschino cherries, half a preserved peach and half a peeled orange. Place these in a bowl with two tablespoons sugar, one teaspoon rum, one teaspoon kirsch and a teaspoon curaçao. Mix well, evenly divide the mixed fruits into six punch glasses, then fill up with the vanilla ice cream and serve.

1033. Eugenies

Plunge in boiling water three ounces almonds for three minutes; drain, shell and place in a mortar with a tablespoon cold water and two ounces sugar and pound to a fine paste. Add another ounce of sugar, with an egg, mix with a wooden spoon, add another egg, mix for two minutes, then add the yolk of another egg; mix again. Add one and a half ounces flour, a half saltspoon salt and a tablespoon curaçao. Mix well for five minutes. Fill six lightly buttered tartlet moulds with the preparation, lay them on a tin, set to bake in oven for fifteen minutes. Remove, unmould on a dish, dredge a little vanilla sugar (No. 3234) over and serve.

Monday, Second Week of March

BREAKFAST

Oranges (104) Wheaten Grits (131)
Egg Cocotte, Espagnole
Kippered Herrings (153)
Sliced Ham, Sauté Hashed Brown Potatoes (50)
Rice Cakes (221)

1034. Egg Cocotte, Espagnole

Prepare a Créole sauce, as per No. 507, and divide it into six cocotte dishes evenly. Carefully crack two fresh eggs into each dish. Season

with a half teaspoon salt and two saltspoons white pepper, evenly divided over the eggs in the six dishes. Evenly spread two tablespoons hot tomato sauce over them, place on a tin and set in oven for five minutes. Remove and serve.

1035. Sliced Ham, Sauté

Cut out from a ham six thin slices and trim the skin off nicely. Heat a tablespoon butter in a frying pan, add the slices, one beside another, and briskly fry for one and a half minutes on each side. Remove, place on a hot dish and serve.

LUNCHEON

Stuffed Devilled Clams (567)
Beef en Daube
Old-fashioned Rice Pudding (140)

1036. Beef en Daube

Procure a three-pound piece of beef from the rump, with a little fat on. Heat a tablespoon lard in a large saucepan, add the beef and brown on the range to a nice colour for about twelve minutes. Remove from the pan and lay on a plate. Mix two tablespoons flour in the pan, pour a half pint water, one gill red wine, one gill demi-glace (No. 122) and a tablespoon brandy. Season with a teaspoon salt, half teaspoon white pepper, mix well until it comes to a boil, then add the beef. Scrape two small carrots, peel and clean two turnips, cut both in quarters, peel six small onions and six very small, sound, raw potatoes; add all these vegetables to the pan. Cover, boil for five minutes, then set in oven for one hour and fifteen minutes. Remove the pan to the oven door. Finely chop up one bean garlic, two branches parsley and a branch chervil and add to the pan. Dress the beef on a hot dish, lightly mix the vegetables in the pan, carefully skim the fat from the surface, pour all over the beef and serve.

DINNER

Radishes (58) Olives
Purée of Tomato, Parmentier
Coquilles of Scallops, Indienne
Potatoes, Anglaise (185)
Côtelettes of Venison, Poivrade Sauce (545)
Stuffed Green Peppers (230)
Roast Chicken (290) Lettuce Salad (148)
Apple Fritters with Rum

1037. Purée of Tomato, Parmentier

Have in a saucepan two tablespoons melted butter. Slice finely half a peeled carrot, half each an onion, leek, branch of celery and green pepper, one branch chopped parsley and half ounce raw, lean ham; add all these to the pan, lightly brown for ten minutes, frequently stirring meanwhile. Mix in three tablespoons flour, pour in a quart fresh, crushed or canned tomatoes and two quarts of white

broth (No. 701). Season with a level tablespoon salt, one tablespoon sugar and half teaspoon white pepper. Mix well and let gently simmer for one hour. Cut two medium, raw, peeled potatoes into small dice pieces, cook in a saucepan with a pint water and a half teaspoon salt for twenty minutes, then drain. Strain the soup into a tureen, add the potatoes and serve.

1038. Coquilles of Scallops, Indienne

Place a pound and a half very fresh scallops in a pint of boiling water with half teaspoon salt and boil for five minutes. Drain, and keep a gill of the liquor for further use.

Mix in a saucepan one tablespoon butter with two tablespoons flour. Moisten with a gill milk, the liquor from the scallops and a half gill cream. Season with half teaspoon salt, one saltspoon cayenne pepper and a half teaspoon curry powder; mix well until it comes to a boil. Add the drained scallops, mix a little, then cook for five minutes. Divide the preparation evenly into six table shells, lay them on a tin, spread two tablespoons grated Parmesan cheese over, set in oven for ten minutes, remove and serve.

1039. Apple Fritters with Rum

Prepare a batter for fritters as per No. 204. Peel and core three medium, sound apples. Cut each into four even slices and place them on a plate with an ounce sugar and a tablespoon rum, mix well and let infuse for fifteen minutes. Dip the apples in the batter, turn over for a half minute, then drop, one by one, into boiling fat and fry for ten minutes, frequently turning them with a skimmer meanwhile. Lift up, drain well on a towel, neatly trim, dress on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

Tuesday, Third Week of March

BREAKFAST

Stewed Rhubarb (73)
Oatmeal Porridge (2)
Omelette with Capers
Butterfish, Sauté (636)
Broiled Mutton Chops (49)
German Fried Potatoes (242)
Corn Pancakes (659)

1040. Omelette with Capers

Crack eight fresh eggs in a bowl, pour in a half gill milk, season with half teaspoon salt, two saltspoons pepper, add two tablespoons capers and half teaspoon freshly chopped parsley. Sharply beat up for two minutes. Heat a tablespoon of butter in a frying pan, drop in the preparation, mix with a fork for two minutes, let rest for one minute; fold up two opposite sides right in the middle, let rest for half minute, turn on a hot dish and serve.

LUNCHEON

Canapés of Crab Meat, Lorenzo (538)
Sauté of Hare, Chasseur (502)
Potatoes, Fondantes (56)
Sago Pudding with Currants

1041. Sago Pudding with Currants

Boil a pint milk in a small saucepan, sprinkle evenly three ounces sago and continually mix while cooking for eight minutes. Remove from the fire, add three ounces powdered sugar, two ounces picked currants, a teaspoon vanilla essence and three egg yolks. Sharply mix for three minutes. Beat up the whites of the three eggs to a stiff froth and gently mix with the other preparation for half minute.

Butter and sugar six pudding moulds, fill up with the preparation, lay in a tin, pour in hot water up to half the height of the moulds and set in the oven for thirty minutes. Remove and unmould upon a hot dish, pour a Sabayon sauce (No. 102) over them and serve.

DINNER

Oysters (18)
Celery (86) Salted Almonds (954)
Potage au Calves' Feet
Red Snapper, Court Bouillon
Potatoes, Marquise Veal Chops, San Francisco
String Beans and Peas, Panachés Roast Beef à l'Anglaise (447)
Dandelion Salad (606)
Peach Ice Cream
Macaroons aux Pistache

1042. Potage au Calves' Feet

Wash in cold water two fresh calves' feet, then place in a stock pot, with a pound knuckle of veal, a beef marrowbone and any scraps of raw veal, beef and chicken on hand. Moisten with three and a half quarts water. Season with a level teaspoon salt and half teaspoon white pepper; place the pot on the fire, and as soon as it comes to a boil skim off the scum. Add a sliced carrot, two sliced onions, two sliced leeks, two sliced branches celery, four branches parsley, a branch chervil, one clove, one sprig bay leaf, one saltspoon thyme and one bean sound garlic. Cover the pan and let very slowly simmer for two hours. Lift up the calves' feet, plunge them into cold water for two minutes; bone them and cut the meat into half-inch-square pieces and keep on a plate. Heat in a saucepan a half ounce melted butter, add one ounce flour, stir with a wooden spoon until a nice light brown, then strain broth into the pan; add two tablespoons sherry and two tablespoons Worcestershire sauce. Mix well with a whisk for two minutes; add the meat from calves' feet, boil for ten minutes, then add half a peeled and seeded sound lemon, finely sliced. Mix a little and serve.

N. B. All meat, bones and vegetables left remaining from the soup add to the demi-glace pot (No. 122).

1043. Red Snapper, Court Bouillon

Finely slice a peeled carrot, one turnip, one onion, two branches parsley; add two cloves, two bay leaves and one sprig of thyme; place all these articles in a fish kettle, with a gallon of water, a half gill white wine, half gill vinegar, half a sliced lemon, one tablespoon salt and half teaspoon pepper; let boil for fifteen minutes. Plunge in a three-pound piece fresh boiled red snapper and let slowly boil for twenty-five minutes. Remove, dress on a dish with a folded napkin and serve with a little melted butter separately.

1044. Potatoes, Marquise

Prepare a potato brioche preparation as per No. 91. Slide a dentilated fancy tube at the bottom of a pastry bag, drop the potato preparation into it. Have a lightly buttered tin ready and press down the potato preparation in the tin to six rose-like forms; set them in the oven to bake for ten minutes. Remove, dress on a hot dish and serve.

1045. Veal Chops, San Francisco

Have eighteen dried California prunes soaked in fresh water over night. Neatly trim and flatten six fresh, white veal chops. Place on a plate and season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Heat one and a half tablespoons butter in an earthen cocotte dish. Place the chops in the cocotte, one beside another, with a sound bean garlic and two whole, peeled shallots and briskly fry them for five minutes on each side; take up the chops and keep on a plate. Remove the garlic and shallots from the pan, then mix in one and a half tablespoons flour; add a gill Zinfandel wine, a half gill of hot water, one teaspoon currant jelly, one ounce finely chopped lean, raw ham, a half teaspoon freshly chopped parsley and two tablespoons cognac. Mix well and place the chops again in the pan. Thoroughly drain the prunes and add to the pan with the chops. Tightly cover the cocotte and set in the oven for forty minutes. Remove and serve with the cover on.

1046. String Beans and Peas, Panachés

Plunge a half pint canned string beans and half pint canned green peas into a pint boiling water with half teaspoon salt and boil for five minutes; drain on a sieve and place both on a hot dish. Place an ounce butter in a small frying pan with three tablespoons fresh bread crumbs and toss on fire until a nice light brown; pour over beans and peas and serve.

1047. Peach Ice Cream

Press through a sieve a pint preserved peaches into a bowl. Have a vanilla cream preparation, and when strained into the freezer add the peach purée; mix thoroughly with the wooden spoon and proceed exactly the same as in vanilla ice cream and serve.

1048. Macaroons aux Pistache

Plunge three ounces sweet almonds into half a pint boiling water for three minutes. Drain, peel and place in a mortar with an egg white,

and pound to a paste. Transfer into a bowl, add another egg white, three ounces sugar, one teaspoon orange-flower water and three ounces finely chopped, peeled pistachios; then briskly stir with a wooden spoon for five minutes. Slide a quarter-inch tube into a pastry bag, drop the preparation into the bag and press down the paste on a sheet of white paper placed over a pastry pan to the size and form of walnuts. Lightly dampen the surface of the cakes by means of a well wetted towel. Place in the oven for twenty-five minutes. Remove, let cool off. Lift up the paper from the pan, lightly wet the pan, replace the paper in its former position, let stand for five minutes. Pick up the macaroons, arrange them on a compotier and serve.

Wednesday, Third Week of March

BREAKFAST

Stewed Prunes (1) Farina (74)
Eggs, Gratin
Yarmouth Bloaters (311)
Broiled Beefsteaks (172) Potatoes, Anna (84)
Griddle Cakes (136)

1049. Eggs, Gratin

Boil eight eggs for eight minutes in plenty of boiling water. Remove, drop into cold water for one minute, then shell them and keep on a plate.

Mix in a saucepan one tablespoon butter with one and a half tablespoons flour, pour in one and a half gills hot milk, and half gill cream. Season with half teaspoon salt, a saltspoon each cayenne pepper and grated nutmeg; mix well until it comes to a boil. Cut the eggs into small square pieces and add them to the sauce; mix lightly. Transfer into a baking dish, sprinkle a tablespoon grated Parmesan cheese over all, then set in the oven for eight minutes. Remove and send to the table in the same dish.

LUNCHEON

Curried Oyster Patties
Beef Hash, Colbert
Noodles with Butter (333)
Blanc Manger

1050. Curried Oyster Patties

Prepare six patties exactly the same as per No. 928 and keep hot.

Heat one and a half tablespoons butter in a small saucepan; add half a finely minced onion and half a sound, peeled, minced apple; let cook for eight minutes, occasionally stirring, then mix in two tablespoons flour, moisten with a half pint broth and half gill cold milk. Season with a half teaspoon salt, a saltspoon cayenne pepper and a half teaspoon curry powder. Mix well until it comes to a boil, let cook for fifteen minutes, and strain through a Chinese strainer into another saucepan.

Plunge twenty-four large, fresh-opened oysters with their own liquor and a half pint water in a saucepan and boil for five minutes. Drain and keep a half gill of the liquor. Add the oysters and the half gill liquor to the same; mix a little and cook for five minutes more. Arrange the six hot patties on a hot dish, then pour four oysters into each patty, divide the sauce equally over them and serve.

1051. Beef Hash, Colbert

Pick off all the meat from the roast left over from yesterday and remove all the fat. Cut into small dice pieces; cut also three cold boiled potatoes into same shape and keep both on a plate.

Finely chop one small white onion and a small green pepper and fry in a small saucepan, with a tablespoon butter, to a light brown; then add the beef and potatoes. Moisten with half pint broth and half gill demi-glace (No. 122). Season with half teaspoon salt and two saltspoons white pepper. Mix well. Cook for five minutes on the range. Cover the pan and set in the oven for thirty minutes. Remove to the oven door.

Put two quarts boiling water, with a teaspoon vinegar and teaspoon salt, in a saucepan. Crack in six fresh eggs and boil for three minutes; lift them up with a skimmer. Dress the hash on a hot dish, arrange eggs on top, sprinkle half teaspoon freshly chopped parsley over and serve.

1052. Blanc Manger

Plunge a half pound sweet almonds and six single bitter almonds in a pint boiling water for three minutes, drain and shell, then place in a mortar and pound to a smooth paste. Transfer and dilute the paste in a pint cold milk, in a small saucepan, and boil for two minutes. Strain the almond milk through a cheesecloth into a bowl.

Place in a saucepan one ounce gelatin with a half pint water and five ounces sugar; mix on the fire with a wooden spoon until thoroughly dissolved. Add the milk, with two tablespoons orange essence; mix well while boiling for two minutes. Strain this into a bowl and let cool. Then transfer it into a dome-shaped quart mould, cover it, then set in cracked ice and let stand for one hour. Remove, unmould on a dish with a folded napkin and serve.

DINNER

Radishes (58) Olives
Gumbo with Sorrel
Weakfish, Paysanne
Potatoes, Savoyardes (533) Balotine of Lamb, Macédoine
Cauliflower, Hollandaise (853) Roast Capon (378)
Escarole Salad (100)
Eclairs, Chantilly (361)

1053. Gumbo with Sorrel

Cut into small dice-pieces one onion, one green pepper, two leeks, one ounce raw, lean ham and two ounces of raw, lean veal; place these articles in a saucepan with one tablespoon butter and gently brown for ten minutes, frequently stirring meanwhile. Moisten with five pints

water or white broth, add one pound beef or veal, clean bones and boil for fifteen minutes. Add two tablespoons raw rice and slowly boil for twenty minutes more. Trim twelve good-sized fresh okras, wash them well, then cut in quarter-inch-thick pieces and add to soup, adding also two peeled, fresh red tomatoes cut into eight pieces each. Boil for five minutes. Trim off the stalks and thoroughly wash fifteen leaves of very fresh sorrel, finely slice them in julienne strips and add to the soup. Season with one and a half teaspoons salt, lightly mix and slowly boil for twenty minutes more, remove the bones, pour into a soup tureen and serve.

1054. Weakfish, Paysanne

Cut off the head of a fresh three-pound weakfish. Split in two and remove the spinal bone; place in a roasting tin, cut part upward. Season with a teaspoon salt and half teaspoon white pepper, dredge four finely chopped, sound shallots and divide an ounce of butter in small bits over the fish; set in the oven for twenty-five minutes. Remove, squeeze the juice of half a sound lemon over, dress on a hot dish, pour the butter over and serve.

1055. Balotine of Lamb, Macédoine

Carefully bone entirely a shoulder of lamb; season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Place in a mortar two skinned sausages, two chopped shallots, half bean chopped garlic, one ounce raw, chopped beef marrow, half teaspoon freshly chopped parsley, three tablespoons bread crumbs, one egg yolk, half gill cream, half teaspoon salt, a saltspoon cayenne pepper and a saltspoon ground thyme; pound the whole together for five minutes; then evenly spread this force over the inside part of the shoulder. Neatly fold it up and tie all around. Place in a roasting pan a sliced carrot, sliced onion, sliced leek and an ounce of lard trimmings. Lay the balotine on top, pour half a gill cold water into the pan, spread a tablespoon melted lard over the balotine and set in the oven to roast for fifty minutes, frequently basting with its own gravy and turning it over once in a while. Remove, untie and dress on a large dish. Place a macédoine, prepared as per No. 233, at each end of the dish, arrange the balotine in the centre, pour a gill hot demi-glace (No. 122) over the balotine and serve.

Thursday, Third Week of March

BREAKFAST

Grape Fruit (130)
Boiled Rice and Milk (464)
Scrambled Eggs, McKay Fish Fritters
Sausage, with Fried Bananas Potatoes, Maître d'Hôtel (312)
Seed Cakes

1056. Scrambled Eggs, McKay

Crack eight fresh eggs in a bowl with a half gill sweet cream. Season with half teaspoon salt, two saltspoons white pepper; sharply beat up for

a minute. Place two gills of tomato sauce (No. 16) in a frying pan and reduce on the fire to a half gill. Drop in the eggs, add one teaspoon fresh butter and constantly stir with a wooden spoon for six minutes. Remove from the fire and equally divide over six freshly prepared buttered toasts, arranged on a hot dish, and serve.

1057. Fish Fritters

Plunge a half pound shredded salt codfish in water for five minutes. Drain and totally squeeze out the water with the hands. Place it in a bowl, add three tablespoons flour, two fresh eggs, one tablespoon milk, a saltspoon cayenne pepper, half teaspoon each chopped parsley and baking powder; briskly mix with a wooden spoon for two minutes. Heat two tablespoons lard in a large frying pan, drop the fish preparation into the pan, in twelve even forms, and briskly fry for three minutes on each side. Remove with the cake turner, place on a hot dish with a little parsley greens and serve.

1058. Sausage, with Fried Bananas

Prickle with a fork twelve stringless, fresh sausages, place in a frying pan with a tablespoon melted butter and fry for five minutes on each side. Remove, dress on a dish and keep hot.

Split lengthwise six sound, peeled bananas. Lightly roll them in flour, place and fry in the same pan as the sausages for two minutes on each side, arrange around the sausages and serve.

1059. Seed Cakes

Place two ounces of butter in a bowl, briskly beat it with a spatula for five minutes, then add four ounces granulated sugar and thoroughly beat for three minutes; add three eggs, one by one, then stir in very gradually half pound sifted flour and a few caraway seeds. Place the preparation in a tin lined with a buttered paper and bake in a moderate oven for forty minutes. Remove, detach from the paper, cut the cake into six equal pieces and serve.

LUNCHEON

Scallops au Gratin
Pilaff, Qua Pun Ming
Baked Tomatoes (841)
Chartreuse de Pommes

1060. Scallops au Gratin

Mix and heat for half a minute two light tablespoons melted butter and three tablespoons flour. Pour in a half pint cold milk and mix until it comes to a boil. Plunge one and a half pounds very fresh scallops into a pint boiling water with half teaspoon salt and boil for five minutes. Take up a gill of this scallop broth and pour it into the sauce. Drain the scallops on a sieve and add them to the sauce. Season with a teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg, and pour in two tablespoons sherry. Mix well, cook for five

minutes. Pour into a baking dish, sprinkle two tablespoons grated Parmesan cheese over, divide half ounce of butter in little bits on top and set in the oven to bake for ten minutes. Remove and serve.

1061. Pilaff, Qua Pun Ming

Cut two pounds of lean, raw mutton into half-inch squares. Place in a saucepan with one and a half tablespoons butter and gently brown for ten minutes, frequently mixing with a wooden spoon; add a sound, finely chopped onion; stir and brown for five minutes longer. Add four ounces raw rice, stir well and cook for three minutes. Moisten with a pint white broth (No. 701), a gill tomato sauce (No. 16) and a gill demi-glace (No. 122). Season with one and a half teaspoons salt, half teaspoon white pepper and a teaspoon curry powder, then add half ounce preserved ginger cut into very small dices. Mix well, cover the pan and set in the oven for thirty-five minutes. Remove, pour into a hot dish and serve.

1062. Chartreuse de Pommes

Neatly peel eight sound apples, and with the aid of a thin tube cut out as many strips as you can. Trim the strips so as to have them of equal size. Place them on a dish until required. Place all residue of the apples in a small saucepan with four ounces sugar, one teaspoon of vanilla essence, a half teaspoon ground cinnamon and one gill water. Cover the pan and slowly cook for thirty minutes. Remove from fire, press through a sieve into a bowl and let cool off.

Have three small saucepans on a table, place three ounces sugar and a half pint water in each pan, then squeeze the juice of a small, sound lemon in one pan only. Add one saltspoon ground Spanish saffron to another pan, and a saltspoon of cochineal in the third pan; set them on the fire, and, as soon as all come to a boil add the apple strips to the pans, evenly divided, and cook for five minutes. Remove from the fire and let cool off.

Lightly wet a plain charlotte mould, line the bottom and sides with the apple strips, then fill up the mould with the apple purée. Turn on a dish, then let stand for five minutes with the mould on the charlotte. Lift up the mould and serve.

DINNER

Oysters (18)
Celery (86) Olives
Consommé aux Profiteroles
Pickerel, Albert Potatoes, Château (208)
Boiled Beef, Robert Sauce Fried Eggplants (460)
Roast Duckling, Apple Sauce (187)
Salad, Chicory (38)
Plombiere, Marguerite
Coquettes, Polonaise (563)

1063. Consommé aux Profiteroles

Prepare and strain a consommé (No. 52) and keep hot. Place in a saucepan one and a half gills cold milk, one ounce butter and a saltspoon

salt, and let boil; add three ounces sifted flour, briskly stir with the wooden spoon for two minutes, then stand the pan on the table; break in one egg, sharply mix for a minute, break in another egg, sharply mix again, repeat with another egg, add a saltspoon cayenne pepper and one ounce grated Parmesan cheese and mix for one minute. Make a cornet with a sheet of white paper, drop the paste in the cornet and cut off a small piece of the paper at the point to make an opening one-fifth inch in diameter. Press down the preparation into a pastry tin, to the form of dried white beans; place in the oven for ten minutes, remove, place in a soup tureen, pour the consommé over and serve.

1064. Pickerel, Albert

Trim, cut off the head, split in two and remove the spinal bone of a three-pound fresh pickerel. Mix on a plate a tablespoon oil, a teaspoon salt and half teaspoon white pepper, repeatedly turn the fish in the seasoning. Arrange on a broiler and broil for six minutes on each side.

Pour a brown horseradish sauce (No. 383) on a hot dish. Dress the fish over the same and serve.

1065. Boiled Beef, Robert Sauce

Procure a four-pound piece of short rib of beef. Tie with a string, lay in a saucepan with four quarts boiling water. Season with a tablespoon salt and half teaspoon white pepper, adding four small scraped carrots, four small peeled white turnips, two medium-sized white onions, two stalks well-cleaned celery, three leeks tied in a bunch with a clove of garlic, two cloves, one bay leaf, a sprig of thyme and four branches tied-up parsley. Cover the pan, then let gently simmer for two and a half hours. Remove and place the beef on a large dish, untie, arrange the vegetables around, except parsley and garlic, untie the leeks, dress them around the beef and send to the table with a sauce Robert (No. 1066) separately.

N. B. Skim the fat from the surface of the broth, then strain it into the white-broth pan (No. 701).

1066. Sauce, Robert

Heat one tablespoon butter in a small saucepan, add five finely chopped shallots, one tablespoon flour, and stir while cooking for five minutes. Pour in two tablespoons vinegar and two light gills demi-glace (No. 122), adding eight finely chopped, sound vinegar pickles, one tablespoon chopped capers, half a teaspoon chopped chives, a teaspoon French mustard and half saltspoon cayenne pepper. Mix well, let slowly boil for eight minutes and serve as required.

1067. Plombiere, Marguerite

Prepare a pint (only) vanilla ice cream (No. 42), adding four ounces preserved pineapple, cut into small dices, two tablespoons maraschino and a half pint whipped cream. Mix these ingredients with the vanilla for five minutes.

Line a dome-shaped quart mould with white paper, and fill it up with the mixed ice cream; lay a sheet of paper on top of the mould, cover very tightly, then bury it in cracked ice and rock salt and let freeze for two hours. Remove, uncover, turn on a dish with a folded napkin, take off the paper, and serve.

Friday, Third Week of March

BREAKFAST

Sliced Bananas (151)
Barley with Cream
Fried Eggs with Chicken Livers
Broiled Fresh Herrings, Anchovy Butter (798)
Calf's Liver, Minute (810)
Potatoes, Julienne (799)
Buckwheat Cakes (330)

1068. Barley with Cream

Immerse four ounces of the best barley in a pint boiling water for ten minutes. Thoroughly drain and rinse in cold water. Replace in the pan, add a pint water, half pint fresh milk and half teaspoon salt, lightly mix and let slowly simmer for one and a half hours, being careful to mix with a wooden spoon at the bottom every eight minutes, to prevent burning. Remove, and serve with cream and powdered sugar separately.

1069. Fried Eggs with Chicken Livers

Cut eight fresh chicken livers into quarter-inch pieces. Heat a tablespoon butter in a frying pan, add the livers and fry for five minutes; pour over a tablespoon sherry, half gill demi-glace (No. 122), season with two saltspoons salt and half saltspoon cayenne pepper, lightly mix and cook for two minutes. Lightly butter six shirred-egg dishes. Carefully crack two fresh eggs into each dish, season with half teaspoon salt and two saltspoons white pepper, evenly divided. Set in the oven for three minutes. Remove, evenly divide the preparation on top of the eggs and serve.

LUNCHEON

Coquilles of Eggs and Oysters
Civet of Venison
Spinach in Cream (399)
Gateau de Plomb

1070. Coquilles of Eggs and Oysters

Cut six hard-boiled eggs into eight even pieces each. Plunge twelve large very fresh-opened oysters into a pint of boiling water for two minutes. Drain, cut each in half and place them with the eggs. Mix and heat in a small saucepan one tablespoon of butter with two tablespoons flour; then pour in one and a half gills white broth and a gill of cream; mix with a wooden spoon until it comes to a boil, then add eggs

and oysters. Season with half teaspoon salt, two saltspoons cayenne pepper, and a saltspoon grated nutmeg; lightly mix and slowly cook for two minutes. Divide the eggs, etc., into six table shells, sprinkle a little grated Parmesan cheese over them, set in the oven to bake for ten minutes, remove and serve.

1071. Civet of Venison

Cut two pounds tender venison, from a leg, into inch-square pieces. Heat one and a half tablespoons butter in a saucepan, add the venison; season with a teaspoon salt and half teaspoon white pepper; gently brown for ten minutes, turning the pieces once in a while. Then add two ounces lean, salt pork cut in quarter-inch-square pieces and twelve very small, peeled white onions; brown for ten minutes longer, besprinkle with two tablespoons flour over the meat and gently stir; moisten with one gill red wine, half pint of broth and one gill of demi-glace (No. 122). Tie in a bunch three branches parsley, one branch chervil, one leek, one bay leaf, two cloves, one sprig thyme, one bean sound garlic, and add to the venison. Mix a little, cover the pan, then set in the oven for forty minutes. Remove, take up the bouquet of herbs, add six finely minced mushrooms, lightly mix and serve with six heart-shaped bread croutons (No. 90) around the civet.

1072. Gateau de Plomb

Sift a half pound flour on a table with a fountain in the centre, place in it a saltspoon salt, three ounces sugar, quarter pound butter, two egg yolks and one gill fresh milk; knead the whole well together until of a soft dough. Transfer into a lightly buttered pie plate and set to bake in a moderate oven for thirty minutes. Remove, sprinkle a little powdered sugar over and serve.

DINNER

Oysters (18)
Radishes (58) Sliced Tomatoes (765)
Bisque of Crabs, Kioto
Black Bass, Grand Duke (303)
Potatoes, Italienne Broiled Squab, Turkey (819)
Jerusalem Artichokes, Cream Sauce
Omelette Mousseline au Beurre Noir
Roast Lamb, Mint Sauce (392)
Romaine Salad (214)
Chestnut Pudding (343)

1073. Bisque of Crabs, Kioto

Procure six hard, live crabs, clean well, place in a mortar and pound to a paste. Thoroughly heat one ounce butter in a saucepan, add the paste and cook on a brisk fire for ten minutes, frequently stirring meanwhile; then add two tablespoons brandy, set fire to the brandy, stir with a wooden spoon until the flame goes out, then add one finely minced carrot, one finely minced onion, two minced leeks, one branch minced celery, two branches parsley and three ounces of raw rice. Stir the whole well together once in a while while cooking for five minutes.

Moisten with three quarts water. Season with a level tablespoon salt, two saltspoons cayenne pepper and one teaspoon curry powder. Mix well, then let slowly boil for one and a half hours. Place in a bowl one ounce rice flour, one gill cream and one egg yolk; whisk up well with a whisk for two minutes, pour this into the soup and stir while heating for two minutes. Remove, strain through a sieve, then through a cheesecloth into a tureen, and serve.

1074. Potatoes, Italienne

Boil six medium, peeled potatoes in two quarts water with a teaspoon salt for thirty minutes. Drain, then cut them into quarter-inch-thick slices. Nicely brown in a frying pan with two tablespoons lard for ten minutes, tossing them once in a while. Place them on a hot dish, crown-like, and keep warm.

Place three finely chopped shallots in a saucepan with a teaspoon of butter and brown for three minutes; moisten with a gill of demi-glace (No. 122), add six finely chopped mushrooms and a half teaspoon freshly chopped parsley; mix a little and let cook for eight minutes, pour the sauce over the potatoes and serve.

1075. Jerusalem Artichokes, Cream Sauce

Peel and wash twelve sound raw Jerusalem artichokes; plunge them into a quart boiling water with a teaspoon salt and boil for twenty-five minutes. Drain, dress on a vegetable dish, pour a cream sauce (No. 736) over them and serve.

1076. Omelette Mousseline au Beurre Noir

Place eight fresh eggs yolks in a bowl and the whites in a copper basin. Season the yolks with a half teaspoon salt, two saltspoons white pepper and half saltspoon grated nutmeg. Briskly mix the yolks with a wooden spoon for two minutes. Beat up the whites for four minutes, add them to the yolks and lightly mix; heat a tablespoon butter in a large frying pan, pour in the eggs, mix with a fork for two minutes, let rest for a half minute, fold up the sides to meet in the centre, let rest for a minute; turn into a hot dish.

Place an ounce butter in the same pan, toss the butter on the fire until a light brown; pour in a tablespoon vinegar, toss a little, pour over the omelette and serve.

Saturday, Third Week of March

BREAKFAST

Oranges (104) Wheaten Grits (131)
Omelette with Bacon
Broiled Sardines on Toast (740)
Corned Beef au Gratin
Flannel Cakes (136)

1077. Omelette with Bacon

Carefully crack eight fresh eggs in a bowl, add a half gill fresh milk, season with a half teaspoon salt and two saltspoons white pepper.

Sharply beat up with a fork for two minutes. Heat a tablespoon butter in a frying pan, add one ounce bacon cut into small dice-pieces and gently brown for five minutes. Drain half the fat from the pan, then drop in the eggs. Mix for two minutes with a fork, let rest for a minute, fold up both sides to meet in the centre; let rest for a half minute, turn into a hot dish and serve.

1078. Corned Beef au Gratin

Brown in a saucepan for five minutes one sound white onion with one tablespoon butter. Add one pound of cooked and finely chopped corned beef and four cold, boiled potatoes chopped same way as the beef; moisten with a good half pint white broth (No. 701). Season with a half teaspoon white pepper and saltspoon grated nutmeg; mix well, cover the pan, cook on the range for ten minutes, lightly mix, then set to bake for thirty-five minutes. Remove, transfer it into a baking dish. Mix on a plate two tablespoons of bread crumbs with a tablespoon of melted butter, divide it on the hash, place in the oven to bake again for fifteen minutes. Remove and serve.

LUNCHEON

Eels au Saffron
Ham, Mexicaine
Sweet Potato Purée
Lamb Salad with Tarragon
Peach Pie (412)

1079. Eels au Saffron

Cut the heads from two very fresh eels of one and a half pounds each, then skin and cut them into two-inch-long pieces and keep on a plate. Lightly brown in a frying pan a finely minced Spanish onion with a tablespoon butter for five minutes; sprinkle a teaspoon flour over, lightly stir, add the fish on top. Season with a teaspoon salt, half teaspoon white pepper and half teaspoon Spanish saffron, diluted in two tablespoons of water; add three peeled and crushed red tomatoes around the eels; moisten with half gill white wine, cover the pan, and slowly cook on the range for twenty-five minutes. Remove, transfer into a hot dish, sprinkle a little fresh chopped parsley over and serve.

1080. Ham, Mexicaine

Take three three-quarter-pound slices ham, trim well all around, heat a tablespoon butter in a frying pan, add the slices, one beside another, and fry for eight minutes on each side. Remove and keep hot.

Finely mince two green peppers and two Spanish sweet peppers; add to the pan and brown for five minutes. Drain the fat from the pan, then add one gill tomato sauce (No. 16) and half teaspoon freshly chopped parsley; cook for five minutes, occasionally mixing meanwhile. Dress, dome-shape, a sweet potato purée on a hot dish, arrange the ham over the potatoes, pour the sauce and garnishing over all and serve.

1081. Sweet Potato Purée

Boil six medium, sweet potatoes for forty minutes in two quarts water with a teaspoon salt; drain, peel and press through a sieve into a small pan. Season with a saltspoon salt two saltspoons white pepper; add half ounce of butter and one and a half gills hot milk. Mix well with a wooden spoon while heating for two minutes and serve as required.

1082. Lamb Salad with Tarragon

Cut away all the meat from leg of lamb left over from yesterday and cut into very thin slices. Place in a bowl, add one very finely sliced small onion, two branches of celery finely sliced and half teaspoon finely chopped tarragon. Season with half teaspoon salt, three saltspoons pepper, two tablespoons oil and one and a half tablespoons of tarragon vinegar. Mix well together and serve.

DINNER

Olives Anchovies (141)
Potage au Pain
Sole, Loomis
Potatoes with Butter
Mignons of Mutton, Sauce Porto
String Beans au Beurre (139)
Roast Chicken (290) Escarole Salad (100)
Apple Charlotte (634)

1083. Potage au Pain

Toast twelve thin slices French bread to a nice golden colour and place them in a soup tureen, adding half teaspoon very finely chopped parsley and the leaves of two branches chervil. Prepare and strain a consommé (No. 52) into the tureen and serve.

1084. Sole, Loomis

Carefully lift up the four filets from a three-and-a-half-pound sole and neatly skin them, then cut each filet into three slanting, equal pieces; lay them on a plate, season with half teaspoon salt and three saltspoons pepper, squeezing the juice of half a sound lemon over. Prepare a smooth hash with one branch fresh parsley, two bay leaves and a sprig of thyme; add to the fish, thoroughly mix the filets in the seasoning and keep in a cold place until required.

Place in a mortar a quarter pound of fresh cod or halibut, adding one egg yolk, two saltspoons salt, a saltspoon each cayenne pepper and grated nutmeg; pound to a pulp, then press through a sieve into a bowl. Finely chop three medium, fresh-peeled and neatly cleaned mushrooms, brown in a frying pan with a teaspoon butter for five minutes, add to the bowl with the fish force and briskly mix. With knife blade carefully spread the force on both sides of the filets, then dip the filets in beaten egg and lightly roll in bread crumbs. Thoroughly heat two tablespoons

butter in a large frying pan, lay in the filets one beside another and fry for five minutes on each side. Dress on a hot dish with a folded napkin and serve with a Tartare sauce (No. 48) separately.

1085. Potatoes with Butter

Peel, wash and drain twelve small, even-sized potatoes and boil in a quart boiling water with half teaspoon salt for thirty minutes. Drain, place in a frying pan with a level tablespoon butter, gently turn them over for two minutes and serve.

1086. Mignons of Mutton, Porto Sauce

Neatly flatten six four-ounce mignon steaks cut from a leg of tender mutton. Season with a teaspoon salt and half teaspoon pepper. Thoroughly heat a tablespoon melted butter in a frying pan, add the mignons and cook for four minutes on each side. Remove, dress on six freshly prepared round toasts, pour a port wine sauce over and serve.

1087. Sauce, Porto

Place two tablespoons currant jelly in a small saucepan with half a gill port wine, thoroughly mix, add one gill of demi-glace (No. 122), the rind of half a lemon, and boil for five minutes. Remove the lemon rind and use as required.

Sunday, Third Week of March

BREAKFAST

Apricots in Cream Quaker Oats (105)
Fried Eggs on Toast
Findon Haddock (76)
Lamb Chops (748) Potatoes, Sautés (135)
Flannel Cakes (136)

1088. Apricots in Cream

Open and drain a pint can apricots. Dress on a fruit dish and serve with thick cream and powdered sugar separately.

1089. Fried Eggs on Toast

Prepare six round toasts three inches in diameter of a nice golden colour. Broil six thin slices of lean raw ham for a minute on each side, arrange one slice on each toast, and trim to fit the toasts nicely.

Heat in a small frying pan a teaspoon butter, carefully crack in two fresh eggs, season with a saltspoon salt and half saltspoon pepper and fry for three minutes, then dress the two eggs on one toast; repeat the same five times and serve very hot.

LUNCHEON

Oyster Broth in Cups
Lobster en Brochette, with Bacon (282)
Veal Chops Braisé, Purée of Sorrel
Sweet Potatoes, Lyonnaise
Pear Marquise

1090. Oyster Broth in Cups

Open thirty-six large, fresh oysters; place them in a saucepan with their liquor and an extra pint oyster juice, adding a pint water, four branches cleaned white celery, and two branches well-washed parsley. Season with half teaspoon salt and two saltspoons cayenne pepper and let boil for five minutes. Skim the scum from the surface, remove the celery and parsley, strain the broth into six cups and serve. A very little butter and sweet cream can be added to each cup if desired. Place the thirty-six oysters in a bowl and keep in a cool place for to-morrow.

N. B. Lay aside six of the deepest equal-sized shells for to-morrow.

1091. Veal Chops Braisé, Purée of Sorrel

Flatten and trim six nice, tender veal chops. Season with a teaspoon salt and half teaspoon pepper. Heat a tablespoon fat in a frying pan, add the chops and nicely brown for five minutes on each side. Add half a sliced carrot, half a sliced onion, half bean garlic, a few trimmings larding pork, two branches parsley, one clove, one bay leaf; let brown for ten minutes. Moisten with half gill white wine, one gill demi-glace (No. 122) and half gill tomato sauce (No. 16); lightly mix, boil for two minutes, then set to bake in oven for fifteen minutes. Remove, dress a purée of sorrel prepared as per No. 654 on a hot dish; arrange the chops crown-like, over the sorrel, skim the fat from the surface of the gravy boil for three minutes, then strain the gravy over the chops and serve.

1092. Sweet Potatoes, Lyonnaise

Boil four good-sized sweet potatoes in a quart water with half teaspoon salt for forty minutes; drain, peel and slice them. Heat one and a half tablespoons melted butter in a frying pan, add one finely sliced onion and brown for five minutes, then add the potatoes. Season with a quarter teaspoon salt and two saltspoons white pepper; toss them well once in a while, cooking for five minutes, give a nice omelette form, brown for five minutes longer and serve.

1093. Pear Marquise

Neatly peel six medium, even-sized, fresh pears, without cutting away the stems. Have a pint water in a saucepan with four ounces sugar and a teaspoon vanilla essence; place on the fire and as soon as it boils drop in the pears. Cover the pan and let gently boil for twenty-five minutes. Lift up the pears with a skimmer and keep on a plate; add two tablespoons maraschino to the syrup and let reduce on the fire to a good gill.

Have in another saucepan one pint boiling milk, add three ounces sugar, three ounces raw rice and the chopped rind of quarter of a lemon; let gently boil for thirty minutes, occasionally mixing at the bottom to prevent burning. Dress the rice on a large dish, arrange the pears on top, pour the sauce around and serve.

DINNER

Oysters (18)
Celery (86) Peanuts (954)
Crème, Amazone
Salmon, Verdoyant
Potatoes, Viennoise (165)
Chicken, Marengo
Tournedos of Beef, Madère Sauce
Green Peas (35)
Punch, Stanley
Mallard Ducks, Currant Jelly (307)
Chicory Salad (38)
Glace, Mogador

1094. Crème, Amazone

Peel and cut into small pieces three fresh, alligator pears and place in saucepan with two branches parsley, two branches sliced celery, four pints cold milk. Season with one and a half teaspoons salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Set the pan on the fire and let slowly boil for thirty-five minutes. Strain milk into a basin, place ingredients in a mortar and pound to a smooth paste, and return to the milk. Heat one ounce of butter in a saucepan, add two ounces flour, stir for a minute with a wooden spoon, then pour contents of basin into this pan. Sharply whisk for two minutes, and, as soon as it comes to a boil add one gill cream and one egg yolk diluted with a tablespoon milk. Mix with a wooden spoon for three minutes, being careful not to allow to boil again; strain through a Chinese strainer into a soup tureen, and serve with bread croutons (No. 23) separately.

1095. Salmon, Verdoyant

Place three slices of fresh salmon of three-quarters of a pound each in a frying pan. Season with a teaspoon salt and half teaspoon white pepper; pour in half gill white wine and one gill water, add half ounce butter, cover with a buttered paper, boil for five minutes, then set in oven to bake for twenty-five minutes. Remove, dress on a hot dish, one overlapping another, and keep warm.

Place in a mortar two branches fresh parsley, one branch chervil, one branch watercress and one shallot, and pound to a paste; then add half ounce butter, thoroughly mix together, and press through a sieve into a bowl.

Prepare a Hollandaise Sauce (No. 279); gradually add to the Hollandaise all the green butter, continually mixing until thoroughly amalgamated. Pour the sauce over the salmon and serve.

1096. Chicken, Marengo

Singe, draw, cut off the head and feet at the first joint of a tender three-pound chicken, and cut into twelve as nearly even pieces as possible. Season with a teaspoon salt and half teaspoon pepper. Thoroughly heat two tablespoons oil in a large frying pan, place the pieces in the pan, and briskly fry for six minutes. Drain off half the quantity of the oil. Add six finely chopped shallots, mix a little and cook for one minute. Then pour in half gill white wine, two gills tomato sauce (No. 16); lightly mix, add twelve finely sliced, canned mushrooms, six thin slices of truffles, and let cook twenty minutes. Arrange the chicken on a hot dish, pour the sauce over. Garnish the dish around the chicken with six freshly fried eggs in oil, sprinkle half teaspoon chopped parsley over and serve.

1097. Fried Eggs in Oil

Thoroughly heat one gill of oil in a very small frying pan, crack in one fresh egg, and fry for two minutes; carefully close up the white with a skimmer. Lift up with the skimmer, drain on a cloth, prepare five more in a similar way, and use as directed. The eggs should be well fried around, but rather soft in the centre.

Save the oil in which the eggs were cooked for any other cooking purposes.

1098. Tournedos of Beef, Madère Sauce

Procure six pieces of round filet four ounces each. Neatly flatten and season with a teaspoon salt and half teaspoon pepper.

Heat a tablespoon butter in a frying pan, place the filets in the pan, one beside another, and cook three minutes on each side. Remove, dress on six freshly prepared round toasts, placed on a hot dish. Pour a Madeira sauce (No. 641) over and serve.

1099. Punch, Stanley

Prepare a lemon water ice (No. 376) and keep in the freezer till required. Boil one ounce best ground coffee with two gills water and half a vanilla stick, split in two, for ten minutes. Remove and let cool off, then strain through a cheesecloth into the lemon ice freezer, adding a tablespoon kirsch and a tablespoon maraschino. Thoroughly mix with the spatula and serve in six sherbet glasses. (Keep the vanilla in sugar for further use.)

1100. Glace, Mogador

Prepare a vanilla ice cream exactly the same as No. 42. Pour in two tablespoons rum, adding two ounces candied cherries and two ounces chopped marrons. Mix well together for one minute. Place six macaroons on a plate, divide a tablespoon of kirsch over them evenly. Line the bottom of a quart-brick mould with a sheet white paper, fill the mould up with half the vanilla, then arrange the macaroons on top; fill up with balance of ice cream. Line the top with another sheet of

paper, cover the mould tightly, bury in cracked ice and rock salt and let freeze for one hour. Remove, dip in tepid water for a few seconds, unmould on a dish with a folded napkin and serve.

Monday, Third Week of March

BREAKFAST

Stewed Prunes (1)
Hominy (45)
Poached Eggs en Surprise
Porterhouse Steaks (729)
French Fried Potatoes (8)
Cocoanut Ginger Bread (253)

1101. Poached Eggs en Surprise

Plunge six medium, sound, green peppers in boiling water for two minutes, lift up and skin with a coarse towel; cut out a small piece at bottom of each, and through it scoop them out entirely without disturbing the sides. Place in six individual pudding moulds, cut side upward, one in each.

Heat a teaspoon butter in a frying pan, add half a chopped small white onion and brown for three minutes, then add three finely chopped, well-cleaned, fresh mushrooms and cook for three minutes more; moisten with a gill of demi-glace (No. 122) and reduce on the fire for five minutes; add two tablespoons bread crumbs. Stir while cooking for one minute, remove and let cool off.

Lightly line the inside of the peppers with this preparation, crack an egg into each pepper, season each one with a saltspoon salt and half saltspoon pepper. Arrange the cut-away piece of peppers on top. Place the moulds in a frying pan, pour in hot water up to half the height of the moulds, place in the oven to bake for six minutes. Remove, unmould on a dish, pour a gill hot demi-glace (No. 122) around them and serve.

LUNCHEON

Stuffed Oysters
Smoked Pig Jowl with Spinach
Banana Fritters

1102. Stuffed Oysters

Hash very finely the thirty-six oysters saved from yesterday's broth. Heat one ounce butter in a small saucepan, add six finely chopped shallots and cook for three minutes, then mix in half ounce flour and briskly stir while heating for one minute. Moisten with two gills milk and one gill cream, season with a teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg, a teaspoon French mustard and a tablespoon Worcestershire sauce; thoroughly mix until it comes to a boil. Add the oysters, six finely chopped canned mushrooms, half teaspoon

freshly chopped parsley and half bean finely chopped garlic. Mix the whole well together, then let gently cook for fifteen minutes, occasionally stirring meanwhile. Dilute two egg yolks in a tablespoon cream and add to the force, and stir while cooking for two minutes more. Transfer the force upon a dish and let cool off.

Plunge the six deep, half-shells into boiling water for five minutes; remove and replunge in cold water; remove and wipe them thoroughly. Then evenly divide the preparation into six shells, neatly smooth the surface with a knife, evenly spread a teaspoon French mustard on them, sprinkle a few bread crumbs over, place on a tin and set in the oven to bake for ten minutes. Remove and serve.

1103. Smoked Pig Jowl, with Spinach

Procure half a smoked pig jowl and plunge it into two gallons boiling water and boil for two hours. Lift up, tear off the skin and neatly trim all around. Prepare a spinach a l'Anglaise as per No. 247, dress on a hot dish, arrange the jowl over the spinach and serve.

1104. Banana Fritters

Prepare a batter for fritters as per No. 204.

Cut six peeled, sound bananas in two crosswise pieces, roll them in the batter, then plunge in boiling fat and fry for ten minutes, turning with a skimmer once in a while; lift up, thoroughly drain on a towel and neatly trim all around. Pour a Sabayon sauce (No. 102) on a hot dish, place the bananas over, dredge a little powdered sugar on top and serve.

DINNER

Radishes (58) Lyon Sausage (582)
Potage, Pepper Pot
Broiled Perch, Mustard Sauce
Potatoes, Pont Neuf (647)
Noix of Veal, Braisé, Fermière (584)
Cucumbers, Béchamel
Roast Gosling, Apple Sauce
Dandelion with Eggs (633)
Cocoanut Pudding (274)

1105. Potage, Pepper Pot

Finely chop two each medium, white onions, green peppers and leeks. Place these in a medium-sized saucepan with half ounce butter and cook for ten minutes, lightly stirring meanwhile; then add four ounces fresh tripe, cut into small dice-pieces, and two ounces raw Italian rice. Moisten with two and a half quarts white broth (No. 701) or hot water, then add one pound of raw, clean veal bones. Season with a level tablespoon salt and half teaspoon pepper. Cover the pan and let slowly boil for thirty minutes. Peel and cut into eight pieces each three medium, red tomatoes and add to the soup, lightly mix, then let boil for thirty-five minutes. Remove the bones, pour into a soup tureen and serve.

1106. Broiled Perch, Mustard Sauce

Neatly trim and wipe dry six very fresh, small perch. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper; repeatedly roll the perch in the seasoning, then arrange on a broiler and broil for six minutes on each side. Remove, dress on a hot dish, pour a mustard sauce over, decorate with six quarters lemon and a little parsley greens and serve.

1107. Mustard Sauce

Place three tablespoons of good demi-glace (No. 122) in a bowl with a good teaspoon French mustard, a saltspoon each finely chopped chives and a chervil. Mix all well together and use as required.

1108. Cucumbers, Béchamel

Peel three good-sized fresh cucumbers. Cut them into quarters, lengthwise, remove the seeds, then cut them into half-inch pieces. Mix in a small saucepan one tablespoon butter with one and a half tablespoons flour, pour in a gill milk and a half gill cream, mix until it comes to a boil and keep hot on a corner of the range.

Heat a tablespoon butter in a frying pan, add the cucumbers, season with a teaspoon salt and half teaspoon pepper; gently toss and briskly cook for ten minutes, drain on a sieve, add to the sauce with a saltspoon grated nutmeg; mix a little, boil for five minutes more, pour into a hot dish and serve.

1109. Roast Gosling, Apple Sauce

Cut off the feet and neck of a fat six-pound gosling at the first joint. Singe, draw and truss, lay in a roasting pan, season with a tablespoon salt and half teaspoon pepper. Spread two tablespoons fat over the breast, pour two tablespoons water into the pan, set in the oven to roast for one and a half hours, turning it quite frequently and basting it with its own gravy once in a while. Remove, untruss, dress on a large dish, skim the fat from the gravy and pour the gravy over the bird. Decorate with a little watercress and send to the table with an apple sauce (No. 188) separately.

Tuesday, Fourth Week of March

BREAKFAST

Baked Pears (216)
Pettijohn (170)
Scrambled Eggs, Reforme
Fried Smelts, Tartare (47)
Brochette of Lamb, Tomato Sauce
Saratoga Potatoes (150)
Curry Cakes

1110. Scrambled Eggs, Reforme

Carefully crack eight fresh eggs in a bowl, add half gill milk, season with half teaspoon salt and two saltspoons pepper and sharply beat them

up for a minute. Cut in julienne shape four gherkins, six heads canned mushrooms, half ounce cooked ham and a very small truffle. Place these ingredients in a large frying pan with a tablespoon butter and gently cook for three minutes; pour in the beaten eggs with a tablespoon sherry, mix a little with a wooden spoon and let cook for six minutes, briskly mixing meanwhile. Remove, dress on a dish and serve very hot.

1111. Brochette of Lamb, Tomato Sauce

Cut out a pound and a half tender leg of lamb in half-inch-square thin pieces; cut out also the same quantity and size salted pork. Season the lamb with half teaspoon salt and half teaspoon pepper, evenly run alternately the pork and lamb pieces on six skewers, lightly roll in a tablespoon oil, then in fresh bread crumbs, arrange on a double broiler and broil for eight minutes on each side. Remove, pour a gill of hot tomato sauce (No. 16) on a dish, arrange the brochette over and serve.

1112. Curry Cakes

Quarter pound sifted flour, two raw eggs, half ounce fine sugar, quarter ounce baking powder, saltspoon salt, half saltspoon nutmeg, teaspoon Indian curry powder and half pint cold milk.

Place the flour in a bowl, crack in the eggs, add the sugar, salt, nutmeg, curry, baking powder and milk, and mix with a whisk until thoroughly thickened. Lightly butter the bottom of a large frying pan with a little melted butter, and as soon as the pan is thoroughly hot pour in the preparation with a two-and-a-half-inch ladle, four cakes at a time, and fry for one and a half minutes on each side. Dress on a hot dish covered with a napkin, proceed exactly the same till the batter is finished, and serve with maple syrup separately.

LUNCHEON

Crab Meat, Maryland
Small Goose Patties
Lima Beans (353)
Chocolate Omelette

1113. Crab Meat, Maryland

Place one and a half pounds very fresh crab-meat flakes in a frying pan with half gill good sherry; season with a teaspoon salt, two saltspoons cayenne pepper, and a saltspoon grated nutmeg; place the pan on the fire and cook for five minutes, occasionally stirring with a wooden spoon; then pour in two gills cream and a half gill milk, mix a little and let gently boil for three minutes. Dilute two egg yolks in two tablespoons cream and add to the crab meat, continually mixing with a wooden spoon for three minutes longer, being careful not to allow to boil; remove from the fire, pour in a tablespoon good brandy, lightly mix, and serve in a chafing dish or a soup tureen.

1114. Small Goose Patties

Prepare and keep hot six patties, prepared exactly as per No. 929. Pick out all the meat you can from the goose left over from yesterday.

cut the meat into small dice-pieces; cut also six heads canned mushrooms and one very small truffle into small squares. Place these three articles in a small saucepan with two tablespoons sherry or port wine. Season with half teaspoon salt and one saltspoon cayenne pepper, cook for five minutes, then pour in one and a half gills of demi-glace (No. 122) and half gill tomato sauce (No. 16). Mix a little, then gently boil for fifteen minutes longer. Remove, arrange the six patty crusts on a large dish, divide the stew evenly in the six crusts, place the covers on top, decorate the dish with a little parsley greens and serve immediately.

1115. Chocolate Omelette

Place three egg yolks in a bowl, add three ounces sugar, three ounces grated chocolate, one teaspoon vanilla essence and one teaspoon kirsch. Stir well with a wooden spoon for five minutes. Beat up eight fresh egg whites, with a well-cleaned whisk in a copper basin, to a stiff froth, then add the whites to the yolks; gently mix both for two minutes. Dress three-quarters of the preparation in a large, cold dish to an omelette form. Slide a fancy dental tube at the bottom of a pastry bag, drop the rest of the preparation into the bag and with it nicely decorate the omelette. Dredge two tablespoons powdered sugar over and all around it and set the dish in a moderate oven to bake for twenty minutes. Remove and immediately send to the table. (This omelette should be made only at the very last moment.)

DINNER

Oysters (18)
Celery (86) Anchovies (141)
Purée, Crecy
Baked Bluefish, au Paprika
Potatoes, Polonaise (1008)
Capon, Kabhul French Flageolets (95)
Cordons Gratin, Swiss
Roast Beef (126)
Doucette Salad (189)
Rice, Orange Pudding
Candied Oranges

1116. Purée, Crecy

Scrape and thoroughly wash six medium, very red fresh carrots, finely slice and place in a large saucepan with two sliced onions, two leeks and one ounce butter; place the pan on the range and let gently brown for fifteen minutes, stir frequently with a spoon, then besprinkle with two ounces flour; stir while heating for three minutes. Moisten with two and a half quarts broth (No. 701), add two branches of parsley and one branch chervil, season with a tablespoon salt, half teaspoon pepper and a saltspoon grated nutmeg, mix a little and let gently boil for forty-five minutes. Remove, press the whole through a sieve into another saucepan, place on the fire and let boil again, then add half ounce butter and one gill cream; thoroughly mix while boiling for two

minutes longer; transfer the purée into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

1117. Baked Bluefish, au Paprika

Neatly trim and thoroughly wipe a three-pound piece of very fresh, boned bluefish and season it with a teaspoon salt. Mix on a plate a half ounce butter with one teaspoon paprika, then briskly rub the bluefish with it; place the fish in a lightly buttered tin with half gill white wine and set in the oven to bake for thirty minutes. Remove, dress the fish on a large dish, pour over the juice from the pan, decorate the fish with six quarters of lemon and parsley greens and serve.

1118. Capon, Kabhul

Cut off the neck and feet from a three to three-and-a-half-pound tender capon. Singe, split open through the back, draw and wipe. Remove the breast bone, crack the bones of the second joints with a cleaver; season all around with a teaspoon salt and two saltspoons cayenne pepper; gently rub it with a tablespoon oil, arrange on a double broiler and slowly broil for twelve minutes on each side. Remove; mix on a plate a tablespoon of good butter, with a half tablespoon Worcestershire sauce, a half light teaspoon Oriental curry powder and spread it all over the capon, then lightly roll it in fresh bread crumbs; replace on the broiler and broil it for five minutes on each side. Remove, dress on a hot dish, decorate with a little watercress and serve with a Tartare sauce (No. 48) separately.

1119. Cordons Gratin, Swiss

Open a pint can cordons, remove all the water and plunge them in boiling water for two minutes. Drain, season all around with a teaspoon salt and half teaspoon pepper, and arrange in a lightly buttered baking dish. Dredge over three tablespoons grated Swiss cheese, place a few bits of butter over them, pour a half gill cream around the dish and set in the oven for twenty minutes. Remove and serve.

1120. Rice, Orange Pudding

Wash in cold water, drain and place in a saucepan five ounces good rice with a pint and half cold milk, two ounces sugar, a saltspoon salt and the rind of a sound orange very finely chopped up; place on the range and boil for forty minutes, being careful to stir at the bottom every five minutes to prevent burning. Remove, add half pint cream, two eggs and four egg yolks, one by one, continually stirring while adding and for four minutes after being added. Lightly butter a quart pudding mould, pour the rice into it, cover the mould, place it in a saucepan with boiling water up to half the height of the mould and bake in a moderate oven for twenty minutes; take from the oven, remove the cover and turn upside down on a dish without removing the mould. Just before serving remove the mould, decorate the dish with candied oranges and serve.

1121. Candied Oranges

Peel and skin thoroughly two sound, juicy oranges; divide the sections, lay them on a paper, thick side downward, and let stand for forty-five minutes. Place a half pound granulated sugar with a tablespoon water in a copper basin and boil for ten minutes, then drop a piece of the orange into the syrup and immediately pick it up with a larding needle and lay it on a lightly oiled tin. Proceed the same with the rest, let get cold, neatly trim and use as directed.

Wednesday, Fourth Week of March

BREAKFAST

Grape Fruit (130) Germea (217)
Shirred Eggs with Hashed Ham
Fried Whitebait
French Mutton Chops (49) Sauté Potatoes (135)
Buckwheat Cakes (330)

1122. Shirred Eggs with Hashed Ham

Finely chop up two ounces cooked, lean ham, place in a small frying pan with a tablespoon sherry and a gill demi-glace (No. 122), lightly mix, and let boil for five minutes. Remove from the fire, add half ounce good butter in small bits, mix a little. Evenly divide the hash into six shirred-egg dishes; carefully crack two fresh eggs into each dish. Season the eggs with a half teaspoon salt and two saltspoons white pepper, equally divided. Place in the oven for three minutes, remove and serve.

1123. Fried Whitebait

Wash one pound very fresh whitebait in ice water; thoroughly drain, then lightly dip in milk, place on a sieve, sprinkle a light cup cornmeal over and briskly shake them in the meal; then plunge in boiling fat for two minutes. Lift up with the skimmer, drain on a cloth; mix a teaspoon salt with two saltspoons cayenne pepper, equally season with it and shake well in the seasoning. Dress on a hot dish, decorate with six pieces of lemon and a little parsley greens and serve.

LUNCHEON

Shrimps, Marinière
Calf's Tongue, Italienne Potatoes, Anna (84)
Chestnuts au Feu de Lucifer

1124. Shrimps, Marinière

Wash in cold water one and a half pounds live shrimps, drain on a sieve. Place two tablespoons melted butter in a saucepan with eight finely chopped shallots and fry for three minutes. Add the shrimps, season with a teaspoon salt and two saltspoons cayenne. Mix well, and cook for five minutes. Moisten with a gill white wine. Finely chop up a bean of sound garlic, two branches well-cleaned parsley, one

branch chervil and two branches chives; add to the shrimps, mix lightly. Cover the pan and let cook for fifteen minutes. Remove and serve in a deep, hot dish.

1125. Calf's Tongue, Italienne

Slice and place in a braising pan half a carrot, half an onion, two sliced leeks, one branch each celery and parsley, with one bay leaf and one clove, adding a tablespoon melted lard; gently brown for ten minutes, occasionally stirring meanwhile. Place three very fresh calves' tongues over the vegetables. Season with a teaspoon salt and half a teaspoon pepper. Moisten with half pint water, one gill demi-glace (No. 122) and one gill tomato sauce (No. 16). Cover the pan and let boil for five minutes. Remove, take up the tongues, carefully skin them, trim neatly and split in two lengthwise. Arrange in a baking dish. Boil the sauce on the range for ten minutes, then strain through a Chinese strainer into a saucepan, adding ten finely chopped, canned mushrooms, two tablespoons fresh bread crumbs, half teaspoon freshly chopped parsley and a tablespoon sherry; thoroughly mix, boil for five minutes, and pour the sauce over the tongues. Sprinkle a tablespoon grated Parmesan cheese over, set to bake in oven for fifteen minutes. Remove and send to the table in the same dish.

1126. Chestnuts au Feu de Lucifer

Slit on both sides thirty-six large, sound Italian chestnuts, place on a roasting pan and roast in the oven for thirty minutes. Remove and peel them, place in a bowl, add two ounces sugar, and three tablespoons rum. Set fire to rum and stir with a spoon until the flame goes out. Then serve in the same bowl.

DINNER

Radishes (58) Olives
Consommé, Ravioli
Curried Smelts Hollandaise Potatoes (126)
Oyster Plant, Poulette
Tenderloin Cutlets, St. Hilaire (287) Roast Leg of Mutton (552)
Lettuce Salad (148)
Charlotte Russe (939)

1127. Consommé, Ravioli

Strain a consommé (No. 52) into a hot soup tureen, add the ravioli and serve.

1127A. Ravioli

Remove the stalks and thoroughly wash a pint fresh spinach, plunge in a quart boiling water with a half teaspoon salt, and boil for eight minutes. Thoroughly drain on a sieve, and finely chop them; place them in a bowl, adding one ounce very finely chopped, cooked, lean ham. Season with two saltspoons salt, two saltspoons white pepper, a saltspoon grated nutmeg and one tablespoon grated Parmesan cheese; mix well for a minute, and keep in a cool place until required.

Sift quarter of a pound of flour on a table, make a fountain in the centre, place in two egg yolks, three tablespoons water and a saltspoon

salt. Knead the whole well for ten minutes, then let rest for five minutes. Roll out the paste on a lightly floured table, as thin as possible, and with a round pastry cutter the size of a silver dollar stamp out as many as you can. Arrange a teaspoon of the spinach preparation in the centre of one piece, lightly wet the edges with cold water and cover it with another round of paste, then carefully press both edges together to tightly close them. Proceed the same with the rest. When all are finished carefully drop them in two quarts boiling water with a teaspoon salt and cook for twenty minutes. Take up with a skimmer, thoroughly drain and use as required.

1128. Curried Smelts

Prepare and keep hot a curry sauce (No. 54). Cut off the heads of two pounds of small fresh smelts and cut them into half inch pieces; place in a frying pan with half a gill white wine, half ounce butter, half teaspoon salt and two saltspoons paprika. Mix them gently. Cover with a sheet of buttered paper; place in oven for ten minutes. Remove, pour the curry sauce over smelts, lightly mix, cook on range for five minutes, and serve in a hot, deep dish.

1129. Oyster Plant, Poulette

Neatly scrape, remove the stalks and trim well a bunch of fresh oyster plants; immerse in cold water with two tablespoons vinegar for five minutes. Remove, drain, and cut into one-inch-long pieces. Place in saucepan with a tablespoon vinegar, a tablespoon flour, a tablespoon salt and three pints of cold water. Cover the pan and slowly boil for forty minutes; drain on a sieve.

Heat one and a half tablespoons butter in a saucepan, add four finely chopped shallots and lightly brown for five minutes, then mix in two tablespoons flour; moisten with one and a half pints of broth (No. 701) and half a gill of milk. Season with two saltspoons salt, a saltspoon cayenne and one saltspoon grated nutmeg. Mix well until it comes to a boil. Add the oyster plants and half a teaspoon chopped chives. Mix well and let cook for ten minutes, occasionally mixing meanwhile. Dilute an egg yolk with a tablespoon cream and add to the oyster plant, lightly mix and serve in a deep vegetable dish.

Thursday, Fourth Week of March

BREAKFAST

Baked Apples (44) Farina (74)
Omelette, Soubise
Fried Oysters, Tomato Sauce
Beef Hash, Zingara (455) Hashed Potatoes in Cream (220)
Corn Fritters (566)

1130. Omelette, Soubise

Heat one and a half tablespoons butter in a saucepan, add one finely minced white onion and lightly brown for five minutes; dredge in two

tablespoons flour, stir while heating for one minute, then pour in one gill milk and a gill cream, constantly mixing until it comes to a boil; cook for five minutes. Dilute an egg yolk with a tablespoon cream and add to the sauce, mix well and keep hot. Prepare a plain omelette (No. 75), turn on a baking dish, pour the sauce and sprinkle a tablespoon of grated Parmesan cheese over; place in a brisk oven for five minutes, remove and serve.

1131. Fried Oysters, Tomato Sauce

Lightly roll in flour twenty-four large, fresh-opened oysters, dip them in beaten egg, lightly roll in fresh bread crumbs, arrange in a frying basket and fry in boiling fat for five minutes. Remove, drain on a towel, sprinkle a teaspoon salt over them, dress on a hot dish, decorate with six quarters of lemon and a little parsley greens and serve with a gill of hot tomato sauce (No. 16) separately.

LUNCHEON

Parsley Broth (1667)
Mussels, Ancienne
Sirloin Steaks, Cabaret (245)
Beignets Soufflés (790)

1132. Mussels, Ancienne

Thoroughly scrub and wash in running cold water sixty very fresh mussels, place them in a saucepan with a pint water and a teaspoon salt, cover the pan and let steam on the range for fifteen minutes. Remove, drain and pick them out from the shells, place in a baking dish, season with half teaspoon salt and half teaspoon paprika and sprinkle over half teaspoon freshly chopped parsley and half teaspoon chopped chives; arrange six thin slices of raw, lean bacon over and sprinkle a tablespoon grated Parmesan cheese over all. Set to bake in the oven for fifteen minutes, remove and serve.

DINNER

Oysters (18)
Olives Caviare (59)
Purée of Lima Beans
Halibut, Mornay (164)
Potatoes, Indienne
Squabs Sauté, Sauce Finnoise
Green Peas with Mint (375)
Roast Saddle of Venison, Currant Jelly (418)
Celery Mayonnaise (69)
Chocolate Ice Cream (523) Ladyfingers (150)

1133. Purée of Lima Beans

Place a quart of drained, canned lima beans in a saucepan with four and a half pints water, one sliced onion, one sliced carrot, two branches parsley, two cloves, one bay leaf, half ounce butter, one level tablespoon salt, and briskly boil for forty minutes. Drain on a sieve

and keep the broth. Remove the onion, carrot, parsley, clove and bay leaf. Place the lima beans in a mortar and pound to a pulp; replace them in the saucepan with their broth, season with two saltspoons cayenne pepper and a saltspoon grated nutmeg, adding an ounce butter; lightly mix and let boil for five minutes. Dilute two ounces rice flour in one gill cream and add to the soup; lightly mix while boiling for two minutes. Remove, strain through a Chinese strainer into a soup tureen and serve with a plate of bread croutons (No. 23).

1134. Potatoes, Indienne

Heat in a saucepan one tablespoon butter, add one finely chopped onion and brown for five minutes, then add one teaspoon curry powder; stir briskly and moisten with a pint water. Season with a teaspoon salt, add twelve small, peeled, well-washed pototoes, cover the pan and boil for thirty-five minutes, remove and serve.

1135. Squabs Sauté, Sauce Finnoise

Cut off the necks and feet of six fresh squabs. Split open through the back and gently flatten with a cleaver while covered with a coarse towel. Season all over with a teaspoon salt and half teaspoon white pepper.

Heat two tablespoons lard in a black frying pan, place the squabs in the pan, one beside another, and fry them for eight minutes on each side. Remove, dress on a hot dish, pour a hot Finnoise sauce (No. 251) over them and serve.

Friday, Fourth Week of March

BREAKFAST

Stewed Prunes (1) Wheaten Grits (131)
Eggs Cocotte, Madeira
Broiled Weakfish, Maitre d'Hôtel (927)
Devilled Calf's Liver with Bacon
Baked Sweet Potatoes (14)
Flannel Cakes (136)

1136. Eggs Cocotte, Madeira

Place one and a half gills demi-glace (No. 122) in a saucepan with two tablespoons good sherry and boil for five minutes. Divide the sauce into six cocotte egg dishes, crack two fresh eggs into each dish, evenly season with half teaspoon salt and two saltspoons pepper; place on a tin and set to bake in the oven for five minutes, remove and serve.

1137. Devilled Calf's Liver with Bacon

Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper. Roll in repeatedly six slices fresh calf's liver a third of an inch thick, arrange them on a broiler and broil for three minutes on each side. Remove to a table, evenly spread a devilled butter (No. 11) on both sides of each piece, arrange on the broiler again and broil for two minutes more on each side. Dress on a hot dish, place six thin slices of broiled bacon (No. 13) over and serve.

LUNCHEON

Clam Chowder (331)
Eggs Molet, Béarnaise
Mutton Sauté, Anglaise Potatoes, Fondantes (56)
Apple Yanssens

1138. Eggs Molet, Béarnaise

Boil twelve fresh eggs for five minutes. Remove, then drop them in cold water, take up and shell.

Dress the eggs on a deep, hot dish. Season with half a teaspoon salt and two saltspoons white pepper. Pour a Béarnaise sauce (No. 34) over the eggs and serve.

1139. Mutton Sauté, Anglaise

Pick all the lean meat from the leg of mutton left over from Wednesday. Cut it into one-inch squares a quarter-inch thick. Finely slice two white onions and lightly fry in a frying pan with a tablespoon butter for eight minutes, stirring meanwhile, then add the mutton. Season with a teaspoon salt, half teaspoon white pepper and saltspoon grated nutmeg; toss while cooking for five minutes; add one tablespoon flour, briskly stir, add two tablespoons vinegar, one tablespoon Worcestershire sauce, a gill tomato sauce (No. 16) and half gill demi-glace (No. 122). Thoroughly mix, then add a teaspoon chopped parsley, gently mix again and let slowly cook for twenty minutes. Dress on a hot dish and serve.

1140. Apple Yanssens

Neatly wipe six medium, sound, even-sized apples. Cut them into even halves, remove the seeds and stems, lightly prickle the inside with a fork and place on a deep dish; season with two ounces fine sugar, a teaspoon vanilla essence and two tablespoons rum; mix well in the seasoning and let infuse for thirty minutes, turning once in a while. Arrange on a tin, cut side upward, spread over evenly with a knife blade a half tablespoon good butter and set in the oven to bake for thirty minutes. Remove, dress on a hot dish, pour the sauce from the dish on which they were infused over them, set fire to the rum and serve.

DINNER

Celery (86) Anchovies (141)
Bisque of Oyster, Nassau
Broiled Spanish Mackerel (689) Potatoes, Persillades (63)
Lamb Steaks, Bordelaise String Beans, Paloise
Golden Buck
Roast Turkey, Cranberry Sauce (67)
Doucette Salad (189)
Malaga Pudding (309)

1141. Bisque of Oyster, Nassau

Finely chop three medium Bermuda onions and boil in a saucepan with a pint milk for twenty minutes. Place twenty-four large, freshly

opened oysters with their liquor in a large saucepan with a quart and a half water, three branches chopped celery and two branches parsley, then boil for twenty minutes. Strain the broth through a Chinese strainer into the milk pan. Place the oysters and celery in a mortar, pound to a pulp and add to the broth.

Knead two and a half ounces flour in a saucepan with one ounce butter and heat on the range for one minute, then pour the oyster broth into this pan. Season with a teaspoon salt and two saltspoons cayenne pepper. Mix with a wooden spoon until it comes to a boil, remove from the fire, add a gill cream and half an ounce good butter; mix well for two minutes, strain through a sieve into a basin, then through a cheesecloth into a soup tureen and serve.

1142. Lamb Steaks, Bordelaise

Procure three three-quarter-pound steaks from a tender leg of lamb. Season all around with a teaspoon salt and half teaspoon pepper, then rub them with a teaspoon of oil, arrange on the broiler and broil for eight minutes on each side. Remove, dress on a dish, pour a hot Bordelaise sauce (No. 28) over the steaks, sprinkle half teaspoon freshly chopped parsley over and serve.

1143. String Beans, Paloise

Carefully string a pint and a half fresh, tender string beans; cut in two, wash thoroughly, drain, then plunge in a quart boiling water with a teaspoon salt and two tablespoons vinegar and boil for forty minutes. Remove and thoroughly drain on a sieve, place in a bowl, season with two saltspoons salt, two saltspoons pepper, a saltspoon grated nutmeg; add half a teaspoon freshly chopped chervil, half a bean finely chopped garlic and one egg yolk. Mix well with a fork for three minutes, place them in a vegetable dish and serve.

1144. Golden Buck

Finely chop one pound very rich, soft American cheese. Prepare six very fresh poached eggs (No. 106) and keep them in lukewarm water until needed.

Prepare and keep hot six toasts. Pour one and a half gills Bass' ale in a small enamelled pan with a tablespoon of Worcestershire sauce and a good saltspoon cayenne pepper, and as soon as it begins to boil drop in the cheese and briskly and continually stir with a small, clean wooden spoon until thoroughly thickened. Place six very hot shirred-egg dishes on a plate, place a toast in each dish, evenly pour the preparation over the six toasts, then carefully lay a poached egg on top of each and immediately send to the table.

Saturday, Fourth Week of March

BREAKFAST

Oranges (104)
Oatmeal Porridge (2)
Eggs, Virginia
Picked-up Codfish in Cream (922)
Country Sausages (134)
Griddle Cakes (136)

1145. Eggs, Virginia

Boil two peeled, sound, small potatoes for thirty minutes in a pint water with half teaspoon salt. Drain and press through a sieve into a bowl, adding a gill cream, two saltspoons salt, a saltspoon grated nutmeg and a teaspoon fresh butter; thoroughly mix with a spoon. Lightly butter the exterior of six paper cases, lay them on a tin. Divide the purée evenly into six cases, carefully crack two fresh eggs into each case, spread a tablespoon of hot tomato sauce (No. 16) over each case. Set them in the oven to bake for six minutes. Remove, dress them on a dish with a folded napkin, decorate with parsley greens and serve.

LUNCHEON

Oysters, Jacques
Minced Turkey, Créole
Mashed Brown Potatoes (813)
Apricot Tartlets (161)

1146. Oysters, Jacques

Cut out from stale sandwich bread six quarter-inch slices, trim the crusts off, then cut each slice into four even, oval pieces. Lightly toast, spread a little anchovy butter (No. 62) over each and place on a dish. Broil for two minutes on each side, so as to have very crisp, six very thin slices of lean bacon; cut each slice into six equal pieces, arrange a piece on top of each toast and keep hot.

Roll twenty-four large, fresh-opened oysters in flour, heat two tablespoons of oil in a frying pan, add the oysters and fry for three minutes on each side. Drain on a cloth, then place one oyster over each toast on top of the bacon. Squeeze the juice of half a lemon over the oysters, place an ounce butter in a frying pan, toss until a light brown, then pour over the oysters and serve.

1147. Minced Turkey, Créole

Prepare a Créole sauce (No. 507) and keep hot. Pick all the meat from the turkey left over from yesterday, slice it into very thin slices, then add to the Créole sauce. Season with two saltspoons salt and two saltspoons white pepper, adding a gill hot tomato sauce (No. 16), lightly mix, cook for ten minutes, frequently stirring meanwhile. Pour into a hot dish and serve.

DINNER

Olives Sardines
Ministra, Piedmontaise
Broiled Shad, Maitre d'Hôtel (194)
Potatoes, Villageois
Boned Leg of Mutton, Don Quichotte
Brussels Sprouts (618)
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Gateau, Charles

1148. Sardines for Hors d'Oeuvre

Carefully open a box French sardines with about twelve in the box. Place six nice white leaves well-cleaned lettuce on a side dish, then arrange the sardines on the leaves, and send to the table with six quarters lemon arranged on the leaves as well.

1149. Ministra, Piedmontaise

Cut in very small square pieces one small red carrot, one small turnip, one onion, two leeks and two branches of celery (white part), place in a saucepan with a half ounce butter, set on the fire and brown for ten minutes, occasionally stirring meanwhile. Moisten with two and a half quarts water, add a pound shin of beef and a pound veal bones, season with a tablespoon salt, half teaspoon pepper and a saltspoon Italian saffron. Cover the pan, let gently boil for thirty-five minutes, and add one ounce raw rice and two ounces raw macaroni cut into half-inch pieces. Boil again for twenty minutes, then add two peeled and crushed, fresh red tomatoes and boil for twenty minutes. Remove, take out the beef and veal bones, cut quarter of the beef into same shape as the vegetables and add it to the soup with a teaspoon freshly chopped parsley. Mix a little, skim the fat from the surface, pour into a soup tureen and send to the table with a little grated Parmesan cheese separately.

1150. Potatoes, Villageois

Peel, wash and cut in quarter-inch squares four good-sized potatoes; place in a small saucepan with a pint white broth, season with half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg; tie in a bunch two branches parsley and a clove garlic and add to the potatoes; cover the pan, boil for five minutes, then place in the oven for twenty minutes more. Remove, take up the bouquet, add a half tablespoon good butter and three tablespoons cream, gently mix for a minute, pour into a vegetable dish and serve.

1151. Boned Leg of Mutton, Don Quichotte

Entirely bone a leg of tender mutton of five to six pounds; season all around with a tablespoon salt, one teaspoon pepper and a saltspoon grated nutmeg. Finely chop one ounce raw veal and one ounce lean raw pork, place both in a clean mortar, season with half teaspoon salt, a saltspoon cayenne pepper and a saltspoon ground allspice, add one teaspoon chopped parsley, one finely chopped bean garlic and one egg

yolk. Pound to a very smooth paste, then spread this force all over the inside of the leg; tie all around with strings. Heat in a large braizing pan two tablespoons lard, place in the leg and brown it to a nice colour all over, then add one finely minced carrot, two sliced onions, one clove garlic, two branches parsley, two cloves, two bay leaves, twelve allspice, one sprig thyme and half a tablespoon whole black peppers. Brown for ten minutes more, moisten with a pint of water, one gill red wine, two gills demi-glace (No. 122) and two gills tomato sauce (No. 16). Cover the pan, let boil for ten minutes, then set in the oven to braize for one hour. Turn it over and baste frequently meanwhile. Remove, arrange the leg on a hot dish, untie it and keep hot. Skim the fat from the surface of the sauce and let it reduce on an open fire for twenty minutes; strain the sauce through a cloth into another saucepan, add twelve finely chopped candied cherries and half gill port; boil for five minutes more, pour the sauce over the leg and serve very hot.

1152. Gateau, Charles

Shell twelve walnuts, place them in a mortar with three ounces fine sugar and the juice of half an orange; pound to a fine pulp, then place in a tureen with four egg yolks; beat well with a whisk for five minutes. Beat up the whites of the three eggs to a stiff froth, add to the yolks and gently mix with a skimmer for a half minute; add two ounces of sifted flour and mix the whole together for one minute more. Lightly butter a small square pastry tin, line the bottom with a buttered piece white paper, pour in the preparation and set in a moderate oven for twenty minutes. Remove, pour over a tablespoon maraschino and a tablespoon kirsch. Let cool off in the tin, unmould, tear off the paper and place it on a pastry grill with a tin underneath the cake. Place in a small saucepan two ounces glazed sugar, one egg white and a tablespoon strawberry syrup; mix well with a wooden spoon, place the pan on the fire and heat for one minute, stirring meanwhile. Remove, spread this preparation all over the surface of the cake, let cool off, dress the cake on a dish with a folded napkin and serve.

Sunday, Fourth Week of March

BREAKFAST

Baked Apples (44) Quaker Oats (105)
Petits Pains au Scrambled Eggs
Broiled Fresh Mackerel, Maître d'Hôtel (388)
Salisbury Steaks (347)
Potatoes, Lyonnaise (78)
Brioches (878)

1153. Petit Pains au Scrambled Eggs

Cut the covers from six oval French breakfast rolls, scoop out the insides without disturbing the crusts; place on a dish and keep hot,

with covers on the plate also. Crack eight fresh eggs in a bowl, add a half gill milk, season with half teaspoon salt and two saltspoons pepper. Beat them up with a fork for one minute. Heat a tablespoon butter in a frying pan, drop in the eggs and cook for six minutes, briskly stirring meanwhile; then equally divide the eggs into the six rolls, place the covers on and serve.

LUNCHEON

Celery Broth (951)
Lobster Cutlets, Ravigote
Entrecôte, Soyer
Sweet Potato Soufflés
Crème au Caramel (480)

1154. Lobster Cutlets, Ravigote

Prepare a lobster force meat (No. 201), divide the force into twelve equal parts; lightly roll in flour and give them nice cutlet forms, then dip in beaten eggs, roll in bread crumbs, lay in a frying basket and fry in boiling fat for eight minutes. Remove, drain on a cloth, pour a hot Ravigote sauce (No. 366) on a hot dish, arrange the cutlets, one overlapping another, over the sauce, adjust a paper frill at the end of each cutlet and serve.

1155. Entrecôte, Soyer

Procure two one-and-a-half-pound entrecôtes of the sirloin with bone adhering. Neatly trim and gently flatten with a cleaver, season all around with a teaspoon salt, half teaspoon pepper and teaspoon of chopped parsley. Lightly rub with a tablespoon butter, roll in bread crumbs, arrange on a broiler and broil for eight minutes on each side; remove, place on a large hot dish, pour a beefsteak sauce around and serve.

1156. Beefsteak Sauce

Heat a tablespoon butter in a saucepan, add six finely chopped shallots and gently brown for five minutes. Pour in one and a half gills demi-glace (No. 122), two branches each freshly chopped parsley and chervil, four branches chives, the juice of a quarter lemon; lightly mix and let boil for six minutes, add, little by little, half ounce good butter, mix well and use as directed.

1157. Sweet Potato Soufflés

Peel six even-sized, sound, dry sweet potatoes and neatly trim them into even squares; then cut them into lengthwise slices the thickness of a silver dollar and plunge them into hot but not boiling fat. Lightly turn with a skimmer and fry for seven minutes, occasionally turning them; remove, place in a frying basket and let cool off, then plunge again in boiling fat and continually turn while cooking for three minutes; remove, thoroughly drain, place on a dish with a folded napkin and serve.

N. B. Sweet potatoes should never be washed when prepared this way, and special care should be taken to cut them in as near even slices as possible.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Talma
Shad Roes, Blackford
Chicken Sauté, Monaco Beignets of Cauliflower
Aiguillettes of Beef, Milady
Punch, Anisette
Roast Grouse, Currant Jelly (167)
Chicory Salad (38)
Raspberry Ice Cream Langue de Chats (890)

1158. Consommé, Talma

Prepare and strain into another saucepan a consommé (No. 52) and keep hot. Plunge two ounces sweet almonds and two single bitter ones in a pint boiling water for five minutes; drain, peel and pound them in the mortar to a paste. Pour in two gills cold milk, mix well, then strain through a cheesecloth into a bowl. Place one egg in another bowl, adding two other yolks; briskly beat up for a minute, then gently mix in the almond milk. Season with two saltspoons salt and one saltspoon cayenne pepper, mix for a minute, then pour the preparation into three small, lightly buttered pudding moulds, place in a small frying pan, pour hot water up to half their height and set in the oven with door open for ten minutes. Remove, let cool off, unmould, cut into thin slices, add to the consommé and boil for a minute. Pour into a hot soup tureen and serve.

1159. Shad Roes, Blackford

Season all over two very fresh shad roes of one pound each with a teaspoon salt and half teaspoon paprika, then gently roll them in flour. Heat a tablespoon butter in a frying pan, add the roes, one beside another, and fry for five minutes on each side or until a nice golden colour. Remove with a skimmer and lay on a lightly buttered baking dish.

Cut two peeled potatoes into small dice pieces, wash and drain well, then arrange around the roes. Finely chop six well-cleaned, fresh mushrooms, two branches chervil, one branch parsley, half bean sound garlic, three shallots and half a green pepper. Sprinkle this mixture evenly over the roes, season with a half teaspoon salt and two saltspoons white pepper, moisten with a gill white wine and half gill water; cover the fish with a lightly buttered paper, set on the range for two minutes, then set to bake in the oven for thirty minutes. Remove, divide a half ounce fresh butter in small bits over the roes, squeeze the juice of a quarter lemon over all and serve.

1160. Chicken Sauté, Monaco

Cut necks and feet off two spring chickens of one and a half pounds each. Singe and draw and cut each into six even pieces. Heat two tablespoons oil in a large frying pan, add the chicken, season with a

teaspoon salt, half teaspoon white pepper and briskly brown for five minutes on each side. Add two ounces of lean, raw ham cut into small squares, lightly mix and cook for five minutes more. Remove the oil from the pan, moisten with a half gill claret, let reduce for six minutes, then pour in a gill of broth (No. 701) and one gill demi-glace (No. 122), mix a little and let cook for fifteen minutes. Add one finely sliced, small truffle, twelve fresh tarragon leaves, and half teaspoon freshly chopped chives; lightly mix and cook for five minutes more, remove from the fire, take up the chickens with a fork and place on a large dish; boil the sauce for five minutes more and pour it over the chickens; arrange six heart-shaped croutons (No. 90) around the dish and serve.

1161. Beignets of Cauliflower

Pare off the stalk and green leaves of a large, fresh white cauliflower; place it in a large saucepan, cover with water, add a tablespoon salt and a gill of milk; boil for thirty-five minutes. Drain, detach the flowers from the main stalk and place them on a plate, add a tablespoon oil, the juice of half a lemon and teaspoon chopped parsley. Mix well in the seasoning and let stand for fifteen minutes.

Prepare a batter for fritters (No. 204). Carefully turn each piece of cauliflower into the batter and drop, one by one, into boiling fat and fry for ten minutes, being careful to turn them with a skimmer once in a while. Lift up with a skimmer, drain on a cloth, trim them well, place on a vegetable dish and serve.

1162. Aiguillettes of Beef, Milady

Cut out from a two-pound filet of beef six equal pieces; remove the fat, neatly trim and lightly flatten; season all around with a teaspoon salt and half teaspoon pepper; carefully lard the top of each with four very thin strips larding pork; thoroughly heat a tablespoon butter in an earthen pan, place the aiguillettes in the pan, one beside another, and cook briskly for two minutes on each side. Cut three medium, red tomatoes into quarters. Season with half teaspoon salt, two saltspoons pepper, half teaspoon sugar, and arrange them all around the aiguillettes. Finely chop two branches of parsley with half a bean sound garlic and dredge it over the beef and tomatoes. Cover the pan and briskly cook for ten minutes. Remove and serve on the same dish.

1163. Punch, Anisette

Prepare a lemon water ice (No. 376). Pour two tablespoons anisette into the lemon ice in the freezer, mix well with the spatula and serve in six sherbet glasses.

1164. Raspberry Ice Cream

Have a vanilla preparation (No. 42), and when cooked remove from the fire. Press through a sieve into the preparation a half pint preserved raspberries, mix well, strain through a Chinese strainer into freezer, then proceed to finish freezing as per vanilla ice cream and serve the same.

Monday, Fourth Week of March

BREAKFAST

Sliced Bananas (151)
Rice and Milk (464)
Fried Eggs, Robinson
Kippered Herring (153)
Broiled Pigs' Feet (434)
Sweet Potatoes in Cream
Waffles (296)

1165. Fried Eggs, Robinson

Remove the gall from six chicken livers and cut them into small squares. Heat a light tablespoon butter in a frying pan. Season with two saltspoons salt and a saltspoon white pepper and brown for five minutes; drain off the butter at the bottom of the pan, pour in two tablespoons sherry, half gill demi-glace (No. 122) and half gill tomato sauce (No. 16); boil for five minutes. Lightly butter a small frying pan, then carefully crack in two fresh eggs. Season with a saltspoon salt and half saltspoon white pepper and fry for three minutes. Glide on a large, hot dish and proceed to prepare five more portions in same manner. Pour the liver preparation over them and serve.

1166. Sweet Potatoes in Cream

Peel, wash and drain five medium, sweet potatoes; place in a saucepan with a quart water and half teaspoon salt, cover the pan and boil for forty minutes, drain, cut into quarter-inch squares; place in a frying pan, add half ounce good butter, one gill milk, half gill cream, two saltspoons pepper, a saltspoon each salt and grated nutmeg; lightly mix and cook for ten minutes, occasionally mixing meanwhile. Remove, dress on a deep dish and serve.

LUNCHEON

Scallops en Brochettes, with Ham (624)
Veal Pot Pie, Hongroise
Orange and Apple Salad

1167. Veal Pot Pie, Hongroise

Cut into inch-square pieces three and a half pounds shoulder of veal, place on a plate, season with a teaspoon salt, half teaspoon paprika and saltspoon ground thyme; repeatedly turn the pieces in the seasoning; heat two tablespoons lard in a large saucepan, add the veal and briskly brown for ten minutes. Add a bean sound garlic, one carrot and one white turnip, cut into quarter-inch squares, and twelve very small white onions previously lightly browned in a little butter; let brown for ten minutes, frequently stirring meanwhile, besprinkle with two tablespoons flour; stir a little, moisten with a pint water and a pint pure tomato juice. Tie together two leeks, two branches celery, two branches parsley and two bay leaves and add to the stew. Cut two medium, washed and peeled potatoes into half-inch-square pieces and also add to the stew;

lightly mix, cover the pan and set in the oven for fifty minutes; remove, take up the herbs, skim the fat from the surface. Cut an ounce lean, raw bacon into thin squares and fry in a pan with a teaspoon lard to a nice brown; drain and add to the veal; lightly mix. Transfer the veal into a large baking dish, sprinkle a teaspoon freshly chopped parsley over, roll out very thin a half-pound pie paste (No. 117), lightly egg the edges of the dish, arrange the paste over and press down with the fingers around the edges; trim well, make a few incisions with a knife in the centre, lightly egg the surface, set in the oven to bake for twenty minutes, remove and serve.

1168. Orange and Apple Salad

Peel and core three sound apples and cut them into thin slices; place them in a bowl. Peel and carefully skin three medium, juicy oranges, cut into thin slices, remove the seeds and place them with the apples. Season with two ounces of powdered sugar, a tablespoon each rum, kirsch and maraschino; mix well, then keep in a cool place until needed. Mix well again just before serving.

DINNER

Radishes (58) Caviare (59)
Purée of Tomato and Celery
Broiled Pompano, Maître d'Hôtel (228)
Sliced Cucumbers (340)
Rump of Beef, Bernoise
Fried Eggplants (460)
Roast Goose, Apple Sauce (1109)
Escarole Salad (100)
Rum Jelly

1169. Purée of Tomato and Celery

Cut two small stalks celery into small pieces, wash thoroughly and place in a saucepan with four pints water, season with a teaspoon salt and boil for thirty-five minutes; strain the liquor into a basin, then pound the celery in a mortar to a pulp and return it to the broth. Place a mirepoix (No. 271) in a large saucepan with one and a half tablespoons butter and brown on the range for ten minutes, occasionally stirring; sprinkle over one ounce flour, mix well, add a pint fresh crushed or canned tomatoes and pour in the celery broth, etc. Season with a teaspoon salt, half teaspoon pepper and one tablespoon sugar; mix well, cover the pan and let slowly boil for one hour. Remove, strain through a Chinese strainer into a basin, add an ounce butter, lightly mix, then pour into a soup tureen and serve with a plate of croutons (No. 23) separately.

1170. Rump of Beef, Bernoise

Procure a three-pound slice round of beef, season it with a teaspoon salt and half teaspoon white pepper and keep on a dish.

Plunge a quarter pound spaghetti in a quart boiling water with half teaspoon salt and boil for twenty-five minutes; drain, cut into small

pieces and return them to the same pan, but without water. Place an ounce of butter in a frying pan with three tablespoons bread crumbs, toss on the fire until a light brown colour, and pour it over the spaghetti with an ounce grated Swiss and half ounce grated Parmesan cheese; season with half teaspoon salt and mix well.

Plunge six even-sized green peppers in boiling water for two minutes, lift up, cut a small round piece off at the bottom of each; scoop out the interiors and fill them up with spaghetti, place the covers on and lay them on a lightly buttered tin; set in the oven for fifteen minutes, remove and keep warm.

Heat one and a half tablespoons melted butter in a large frying pan, lay the beef in it and cook for twelve minutes on each side. Remove, place it on a large dish. Place in the same pan one finely chopped onion and six well-trimmed fresh okras cut into slices; cook them for eight minutes, occasionally stirring. Pour half gill claret and one gill demi-glace (No. 122) over, add half a sound, crushed bean garlic and one teaspoon freshly chopped parsley; mix a little, boil for seven minutes, pour the sauce over the rump of beef, arrange the peppers around and serve very hot.

1171. Rum Jelly

Melt one ounce gelatin leaves with one and a half pints warm water in a saucepan, add half pound granulated sugar, the rind of a lemon and mix well for five minutes, then add the whites of three beaten eggs; mix for a minute, set the pan on the fire, gently stir, and as soon as it comes to a boil add a gill cold water; shift the pan on a corner of the range and let slowly simmer for ten minutes, skim the white scum from the surface and strain the jelly through a jelly bag of fine cloth into a bowl, add two and a half tablespoons rum, mix for half a minute and let cool off. Fill up a quart mould with the jelly and place the mould on the ice and let freeze for one hour, or until the jelly is well set; carefully immerse the mould in lukewarm water, immediately lift it up, wipe well all around, turn it upon a dish with a folded napkin and serve.

Tuesday, Fifth Week of March

BREAKFAST

Compote of Pears
Hominy (45)
Omelette, Italienne
Fish Cakes (5)
Veal Cutlets, Tomato Sauce (55)
Puffs (313)

1172. Compote of Pears

Open a pint can of preserved pears. Arrange them on a compotier. Pour the syrup into a small saucepan with a teaspoon vanilla essence, one ounce sugar and half a cinnamon stick; let boil for ten minutes, remove the cinnamon, pour the syrup over the pears and serve.

1173. Omelette, Italienne

Heat a tablespoon butter in a saucepan, add half a finely chopped onion and brown for five minutes, lightly mixing meanwhile; pour in a teaspoon sherry, one gill demi-glace (No. 122) and half gill tomato sauce (No. 16). Finely chop up six heads canned mushrooms and add to the sauce with half teaspoon freshly chopped parsley; lightly mix and let boil for ten minutes. Prepare a plain omelette (No. 75), turn it upon a hot dish, pour the sauce over and serve.

LUNCHEON

Oysters, Villeroi
Gosling Hash en Bordure
Brussels Sprouts Salad
Pumpkin Pie (492)

1174. Oysters, Villeroi

Mix in a saucepan one and a half tablespoons butter with two tablespoons flour; pour in two gills milk, season with half teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg, adding half ounce finely chopped, cooked lean ham, half ounce finely chopped, cooked beef tongue, two chopped canned mushrooms, half a finely chopped truffle, half teaspoon freshly chopped parsley and half teaspoon chopped chives. Mix well with a wooden spoon until it comes to a boil and let cook for five minutes; shift the pan to a corner of the range.

Thoroughly wipe twenty-four large, fresh-opened oysters, then plunge them into the sauce; place the pan on the table and let stand for five minutes, lift up one by one with a larding needle, arrange one beside another on a lightly buttered tin and let cool off. Roll in flour, then dip in beaten egg and gently roll in fresh bread crumbs. Arrange in a frying basket and fry in boiling fat for five minutes, remove, thoroughly drain, dredge half a teaspoon salt over them and dress on a dish with folded napkin. Decorate with six quarters lemon and parsley greens and serve.

1175. Gosling Hash en Bordure

Detach all the meat from the gosling left over from yesterday and cut it into small dice pieces. Peel and core two green, good-sized apples, cut them in pieces same size as the meat, and place both in a saucepan with half pint white broth (No. 701) and a gill of demi-glace (No. 122). Season with half teaspoon salt, a saltspoon each cayenne pepper and grated nutmeg; place on the fire and cook for fifteen minutes, occasionally mixing meanwhile. Finely chop together two branches chervil and the leaves from a branch of tarragon and add to the hash; lightly mix and remove to the table.

Prepare a brioche potato preparation (No. 91). Slide a dentilated fancy tube to the bottom of a pastry bag; drop the potatoes into the bag and make a nice border around the edge of a baking dish by pressing the purée down with the hands. Place the hash in the centre of the dish,

sprinkle two tablespoons of fresh bread crumbs over, place half an ounce butter in little bits over the hash and set in the oven to bake for fifteen minutes. Remove and serve.

1176. Brussels Sprouts Salad

Trim the outer leaves off a pint of fresh Brussels sprouts, thoroughly wash and keep in a quart cold water with a tablespoon salt for thirty minutes; drain thoroughly and place in a saucepan with two quarts boiling water and half teaspoon salt. Cover the pan and let boil for forty minutes, drain on a sieve, and let them stand on it in a cool place—not on the ice—until cooled off. Place them in a salad bowl, season with four tablespoons of dressing (No. 863), mix well and serve.

DINNER

Oysters (18)
Olives Salted Devilled Almonds (954)
Cressonière, Illinoise
Filet of Sole, Tartare Sauce (487)
Potatoes, Chassepot (123)
Mutton Chops, Sauce Fermière Stuffed Tomatoes (30)
Roast Chicken (290) Doucette Salad (189)
Bombe Souveraine

1177. Cressonière, Illinoise

Remove all the leaves from a bunch of fresh watercress, plunge and keep them in fresh water till required. Heat in a saucepan an ounce melted butter, adding one pound raw chicken bones, half a sliced carrot, one small sliced onion, two sliced leeks, two branches parsley, the watercress stalks, two cloves and one bay leaf; brown very gently for fifteen minutes, frequently stirring meanwhile. Moisten with three quarts hot water or broth (No. 701). Season with a tablespoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; lightly mix and let boil for fifty minutes. Heat in a saucepan a half ounce butter, drain and add the watercress leaves, then continually stir while cooking for three minutes. Strain the broth through a cheesecloth into this pan, add two ounces raw rice and slowly boil for thirty minutes more. Dilute one egg yolk in one gill cream, add to the soup, and constantly mix with the spatula while heating without boiling for three minutes. Pour into a soup tureen, add six small slices toasted French bread and serve.

1178. Mutton Chops, Sauce Fermière

Neatly trim and flatten six tender mutton chops. Season all over with a teaspoon salt and half teaspoon white pepper. Heat a tablespoon melted butter in a frying pan, add the chops, one beside another, and fry rather slowly for six minutes on each side. Dress on a hot dish, one overlapping another, crown-like, pour a hot Fermière sauce over them and serve.

1179. Fermière Sauce

Neatly peel and finely chop four sound shallots, and hash also very finely half an ounce very lean, raw bacon; place in a small saucepan with a teaspoon melted butter and brown for five minutes, lightly stirring meanwhile; drain the fat from the pan; add a gill demi-glace (No. 122), half gill tomato sauce (No. 16), half teaspoon freshly chopped parsley and a tablespoon of capers; lightly mix and boil for five minutes. Remove and use as stated.

1180. Bombe Souveraine

Prepare a pint only vanilla ice cream (No. 42). Boil a gill water in a small enamelled pan, add half ounce best quality tea, cover the pan and let stand on a table to infuse until required. Place five egg yolks in a copper basin with two ounces sugar; place the basin on a corner of the range and beat up with a whisk for eight minutes. Take from the range, set the basin on the ice, and briskly mix with the wooden spoon until thoroughly cold. Then strain the tea through a cheesecloth into this basin, mix a little, then add a half pint whipped cream and gently mix with a skimmer. Set a bomb-shaped quart mould on the ice. Line the bottom and sides with the prepared vanilla ice cream, fill up the interior with the tea preparation, line the top with a sheet of white paper, tightly cover; bury it in the vanilla ice-cream pail, with plenty of ice and rock salt around, for one and a half hours. Take up, dip in lukewarm water for a few seconds, unmould upon a cold dish with a folded napkin and serve.

Wednesday, Fifth Week of March

BREAKFAST

Grape Fruit (130) Pettijohn (170)
Shirred Eggs with Sweet Corn
Haddock, Meunière
Mutton Kidneys Sauté, Madeira Sauce (452)
Potatoes, Maître d'Hôtel (312)
Rice Cakes (221)

1181. Shirred Eggs with Sweet Corn

Open a pint can sweet corn, place half the quantity in a small saucepan, add half gill cream and one light tablespoon good butter. Season with two saltspoons salt, one saltspoon white pepper and one saltspoon grated nutmeg. Place the pan on the fire and let gently cook for ten minutes, mixing once in a while. Remove, evenly divide the corn into six shirred-egg dishes; carefully crack two fresh eggs in each dish, season them evenly with half teaspoon salt and two saltspoons white pepper, place the dishes in the oven for three minutes, remove and serve very hot.

1182. Haddock, Meunière

Season with a teaspoon salt and two saltspoons white pepper three three-quarter-pound slices fresh haddock. Heat in a frying pan one

and a half tablespoons butter, lightly roll the steaks in flour and add to the pan and fry for six minutes on each side. Lift them up with the skimmer, place on a hot dish, remove the spinal bones, squeeze the juice of a lemon over, sprinkle a half teaspoon freshly chopped parsley over all and serve.

LUNCHEON

Onion Soup au Gratin
Coquille of Frogs' Legs
Epigrammes of Lamb with Peas
Pineapple Fritters au Maraschino

1183. Onion Soup au Gratin

Prepare and strain a consommé (No. 52) into a bowl and keep hot. Cut three medium onions in halves and finely slice them. Heat an ounce butter in a saucepan, add the onions and brown for fifteen minutes, frequently stirring meanwhile. Then add three tablespoons flour and a saltspoon cayenne pepper; lightly mix, pour in the consommé, mix a little, then let gently simmer for thirty-five minutes. Transfer the soup into an earthen soup tureen and arrange six slices lightly toasted French bread on top. Dredge two ounces grated Parmesan, mixed with an ounce grated Swiss cheese, over all. Set in the oven to bake for fifteen minutes, remove and serve.

1184. Coquilles of Frogs' Legs

Neatly trim off the claws and bodies, keeping nothing but the perfect legs, of two pounds very fresh frogs' legs. Cut each leg in two and keep on a plate. Heat in a saucepan one tablespoon butter, add two tablespoons flour, stir well, pour in one gill hot milk and one gill cream. Season with two saltspoons salt and one saltspoon cayenne pepper. Mix with a wooden spoon until it comes to a boil and keep hot. Heat a tablespoon melted butter in a frying pan, add the legs, season with half teaspoon salt and a saltspoon pepper and cook on a brisk fire for ten minutes, frequently tossing them meanwhile. Pour the sauce over the legs, add half teaspoon freshly chopped parsley, mix well and cook for five minutes more. Divide the legs into six table shells, evenly dredge two tablespoons bread crumbs and divide a half tablespoon butter in small bits over them; set in the oven to bake for ten minutes, remove and serve.

1185. Epigrammes of Lamb with Peas

Carefully pare six fine French lamb chops. Season with half teaspoon salt and two saltspoons pepper, lightly turn them in melted butter, then in fresh bread crumbs, and keep on a plate. Boil a breast of lamb in two gallons water, add a mirepoix (No. 271), season with two tablespoons of salt and cook for one and a half hours. Lift up the breast, pick out all the bones from the meat, place the breast between two coarse towels, lay a heavy weight on top of the meat and let stand in that condition for thirty minutes; remove the weight and towels, then cut the breast

into six equal heart-shaped pieces, slightly roll them in melted butter, then in fresh bread crumbs. Heat four tablespoons melted lard in a large frying pan, place the chops and breasts, one beside another, in the pan and gently cook for five minutes on each side. Lift them up with a skimmer, thoroughly drain on a cloth, pour a gill hot tomato sauce (No. 16) on a hot dish; arrange the chops and breasts alternately, one overlapping another, crown-like, on the tomato sauce; adjust a paper frill at the end of each chop, place green peas (No. 35) in the centre of the crown and serve.

1186. Pineapple Fritters au Maraschino

Remove the stalks, peel and cut out all the eyes of a small, sound pineapple. Core and cut into even slices, place in a saucepan with two ounces sugar and three gills water; let boil for five minutes, take up the slices with the skimmer and drain them on a cloth, reduce the sauce to half the quantity on the range, pour in two tablespoons of maraschino and keep warm.

Prepare a batter for fritters (No. 204). Roll the pineapples in the batter, then plunge in boiling fat, one by one, and fry for ten minutes, turning once in a while with a skimmer. Lift them up, drain on a cloth, neatly trim, pour the maraschino sauce on a dish and dress the pineapples over; sprinkle a little powdered sugar over and serve.

DINNER

Celery (86) Caviare (159)
Potage, Allemande
Carp, Sauce Genevoise Potatoes, Bordelaise
Loin of Veal, Champeau
String Beans (139)
Redhead Duck, Currant Jelly (37)
Chicory Salad (38)
Pudding, Ménagère

1187. Potage, Allemande

Cut one medium carrot, one turnip, one onion, two leeks and two branches of celery into extremely small square pieces. Place these in a small saucepan with half a pint hot water, one ounce butter, half teaspoon salt and half teaspoon white pepper. Cover the pan, set on the range, and as soon as it comes to a boil place in the oven for thirty-five minutes. Remove, add two tablespoons of asparagus tips and three tablespoons of barley (boiled in a pint of water with half teaspoon salt for forty minutes and drained) and keep hot.

Knead in a saucepan one ounce butter with two ounces flour; heat for one minute, then add one pint milk and two and a half pints white broth (No. 701). Sharply mix with a whisk for two minutes, then add the above vegetables; boil for ten minutes, season with half teaspoon salt, one saltspoon cayenne pepper, mix well again and serve.

1188. Carp, Sauce Genevoise

Scale, trim the fins and neatly wipe a three to three-and-a-half pound carp. Place in a large saucepan one sliced carrot, one sliced onion, one sliced leek, two branches parsley, one bay leaf, one sprig thyme, two cloves, a gill vinegar, one gallon water and a tablespoon salt; boil for fifteen minutes, then add the fish. Cover the pan and let simmer for forty minutes. Lift up the carp with two skewers, place on a large hot dish, drain the water from the dish, and if any of the vegetables, etc., adhere to the fish also remove them. Pour a Genevoise sauce over the fish and serve.

1189. Sauce, Genevoise

Place in a saucepan half a sliced carrot, half a sliced onion, half ounce raw, lean ham, cut into small pieces, one bay leaf, one sprig thyme, one clove, a teaspoon whole black pepper, one clove garlic and two branches parsley, adding one tablespoon butter; neatly brown the vegetables for ten minutes, occasionally stirring. Add one gill claret and one gill of the fish broth. Let reduce to half the quantity, then pour in one and a half gills demi-glace (No. 122); mix a little and let slowly boil for twenty minutes, strain the sauce through a cheesecloth into a bowl and use as required.

1190. Potatoes, Bordelaise

Peel four medium, sound, raw potatoes. Finely slice them and wash in cold water; drain, plunge them into boiling fat and fry for five minutes. Remove, drain on a cloth. Heat one light tablespoon butter in a frying pan, adding one finely chopped white onion and cook for three minutes. Add the potatoes, season with half teaspoon salt and two saltspoons pepper, toss well and slowly fry them for twenty minutes, frequently turning them meanwhile. Dredge over half a teaspoon of freshly chopped parsley, toss a little, dress on a hot dish and serve.

1191. Loin of Veal, Champeau

Procure a fine piece loin of veal with kidney. Trim off the spine bone as well as the fat, fold up the flap over the kidney, firmly tie with string, place in a braizing pan, with a sliced carrot, a sliced onion, two branches parsley, one branch garlic, one ounce finely sliced salt pork and one tablespoon freshly crushed, whole black pepper; add two tablespoons melted lard. Season with a teaspoon salt and let brown on the fire for ten minutes. Moisten with a pint broth and two gills demi-glace (No. 122). Boil for five minutes, then set in the oven to braize for one hour and ten minutes, turning and basting it quite frequently meanwhile. Remove, dress on a hot dish, untie, skim the fat from the gravy, then strain the gravy into another saucepan; add to it twelve finely sliced canned mushrooms, reduce it for ten minutes, range a purée of chestnuts (No. 1019) at each end of the dish, pour the sauce over the veal and serve.

1192. Pudding, Ménagère

Peel, core and mince three medium, sound apples. Place in a vessel with three ounces bread crumbs, three ounces sugar, two ounces well-

picked currants, one ounce chopped candied lemon peel, two tablespoons brandy and half teaspoon ground cinnamon. Mix all well. Crack in three fresh eggs, pour in two gills milk and one gill cream; mix well with the wooden spoon for five minutes. Lightly butter and sugar a quart pudding mould, pour in the preparation, lay it in a saucepan with hot water up to half the height of the mould. Set in the oven to bake for forty minutes. Remove, unmould on a hot dish, pour a coffee sauce over and serve.

1193. Coffee Sauce

Pound one ounce best quality fresh roasted coffee beans in a mortar to a fine dust. Have a gill boiling milk in a small saucepan, add the coffee, cover the pan and let boil for two minutes; remove the pan from the fire, let stand on a table for ten minutes, place three egg yolks in a small saucepan and add two ounces of fine sugar. Strain the coffee through a cheesecloth into the egg pan, pour in a light gill cream, briskly mix with a whisk for two minutes, set the pan on the fire and continually mix for five minutes while heating without boiling, remove, strain through a cheesecloth and use as required.

Thursday, Fifth Week of March

BREAKFAST

Stewed Prunes (1) Wheatena (1298)
Poached Eggs, Argenteuil
Yarmouth Bloaters (311)
Broiled Pig's Feet (434) Potatoes, Julienne (799)
Cinnamon Cakes

1194. Poached Eggs, Argenteuil

Open a pint can of asparagus tips. Drain off the liquor and plunge the asparagus into a pint of boiling water for two minutes. Drain, then press them through a sieve into the same saucepan, but dry. Add one tablespoon butter, half teaspoon salt, half teaspoon sugar and a saltspoon cayenne pepper. Stir well while heating on the fire for three minutes and keep hot.

Prepare twelve poached eggs, as per No. 106, but no toasts. Arrange the purée on a hot dish, lay the poached eggs on top and serve.

1195. Cinnamon Cakes

Half pound sifted flour, two raw eggs, half ounce powdered sugar, quarter ounce baking powder, one saltspoon salt, half teaspoon ground cinnamon and half pint cold milk. Place the flour in a bowl, crack in the eggs, add sugar, salt, cinnamon, baking powder and milk. Mix with a whisk until thoroughly thickened.

Lightly grease a large frying pan with a little melted lard, and as soon as the bottom of the pan is thoroughly hot immediately pour in the

preparation using a two-and-a-half-inch ladle, making four at a time, and cook for one and a half minutes on each side. Dress on a hot dish, cover with a napkin, proceed to prepare the others in exactly the same way, and serve with maple syrup and sugar separately.

LUNCHEON

Beetroot Broth (3134)
Stewed Crabs, Créole
Sans Gêne
Potato Soufflés
Mince Pie (117–118)

1196. Stewed Crabs, Créole

Prepare a Créole sauce (No. 507) and keep hot. Place one and a half pounds very fresh crab meat in a frying pan with two tablespoons sherry and half ounce butter. Season with a teaspoon salt, a saltspoon each cayenne pepper and grated nutmeg. Lightly mix and cook for five minutes. Pour the Créole sauce over the crab meat, mix a little and let gently boil for ten minutes, dress on a deep dish and serve.

1197. Sans Gêne

Cut into very small dice pieces one pound raw beef, half pound raw lean veal and a quarter pound raw, lean ham. Heat two tablespoons butter in a small saucepan, add two finely chopped shallots, one hashed carrot, a branch chopped celery and cook on the fire to a light brown. Place the hashed meat in the pan. Season with a teaspoon salt, half teaspoon white pepper and a blade of foelie. (Foelie is the leaf of a dried nutmeg, much used in Holland and other lowland countries.) Moisten with pint and a half white broth (No. 701), lightly mix. Cover the pan and let gently cook for one hour. Place four egg yolks in a bowl, mix well with a whisk, then gradually strain the broth of the meat over the eggs. Mix well with the whisk for a minute, then pour this into the hash; mix well, lightly butter a large, flat pudding mould, pour the preparation into the mould, place the mould on a pastry tin, pour hot water up to half the height of the mould. Set in the oven for thirty minutes, remove, unmould on a hot dish and serve.

1198. Potato Soufflés

Carefully select six medium, flat, oval-shaped, dry, raw potatoes; neatly peel, trim square, then cut into lengthwise slices the thickness of a silver dollar. Plunge them one by one into hot fat, but far from being up to a boiling point, and fry them for four minutes, taking care to turn them with a skimmer meanwhile. Remove with the skimmer, place them in a frying basket and let stand for five minutes. Thoroughly heat the fat, that is, see that it thoroughly boils, then plunge the potatoes in the basket and constantly shake while frying for two minutes. Take up, drain on a cloth, sprinkle a teaspoon salt over them, dress on a dish with a folded napkin and serve.

DINNER

Radishes (58) Lyon Sausage (582)
Semolina and Sorrel
Smelts, Toulouse
Potatoes, Hollandaise (26)
Larded Sirloin of Beef, Tomato Sauce
Brussels Sprouts (618)
Roast Capon (378)
Celery Mayonnaise (69)
Neselrode Pudding (607)

1199. Semolina and Sorrel

Prepare and strain into another saucepan a consommé (No. 52). Remove the stalks and stale leaves, if any, from a quart fresh sorrel; thoroughly wash, drain and cut into julienne strips; gradually sprinkle two ounces of semolina into the consommé, briskly mixing while adding it; drop in the sorrel, lightly mix and boil for fifteen minutes, occasionally mixing meanwhile. Pour into a soup tureen and serve.

1200. Smelts, Toulouse

Neatly wipe twelve good-sized, fresh smelts, place them in a sautoire with half ounce butter and a light gill white wine. Season with a half teaspoon salt and cover the fish with a lightly buttered paper; boil for three minutes, then set in the oven for twenty minutes, remove and keep hot.

Mix in a saucepan one tablespoon melted butter with one and a half tablespoons flour, stir and heat for a half minute. Pour the fish liquor into this pan with a gill of cream and a half gill milk. Season with a saltspoon each cayenne pepper and grated nutmeg. Add six sliced, canned mushrooms, six very thin slices truffles and twelve round fish quenelles; lightly mix and let gently boil for five minutes, pour in a tablespoon sherry, mix a little, dress the smelts on a hot dish, pour the sauce over and serve.

1201. Fish Quenelles for Garnishing

Place one and a half ounces fresh codfish or halibut in a mortar with an egg white and pound to a paste; remove from the mortar, press through a sieve into a bowl, season with two saltspoons salt, one saltspoon each cayenne pepper and grated nutmeg. Mix well with a tablespoon, add little by little a half gill cream, continually mixing while adding it. With a sheet of white paper make a cornet, then drop the preparation into the cornet; cut off a very small piece of the cornet at the bottom as an opening, press down the force into a lightly buttered tin to the size and form of small cranberries, pour in sufficient hot water to cover them entirely and season with half teaspoon salt; place the tin on the fire and let boil for half a minute, remove from the tin. drain, keep on a plate and use as directed.

1202. Larded Sirloin of Beef, Tomato Sauce

Prepare and place a mirepoix in a small roasting pan (No. 271). Neatly trim and lard the top of a two-and-a-half-pound sirloin of beef. Place it over the mirepoix in the pan, baste it all over with a tablespoon melted lard, pour two tablespoons water into the pan. Season the beef with a light tablespoon salt and half a teaspoon white pepper. Set the pan in a brisk oven for thirty-five minutes, turning and basting it frequently. Remove, dress the sirloin on a large dish, decorate with a little watercress; skim the fat from the gravy; remove and place the vegetables in a small saucepan, pour in a pint of tomato sauce (No. 16). Mix a little, boil briskly for ten minutes, then strain the sauce into a sauce bowl and send to the table with the sirloin separately.

Friday, First Week of April

BREAKFAST

Baked Pears (216)
Semolina (192)
Baked Eggs, Lucernoise
Spanish Mackerel, aux Fines Herbes
Broiled Devilled Bacon (682)
Baked Potatoes (683)
Flannel Cakes (136)

1203. Baked Eggs, Lucernoise.

Boil twelve fresh eggs for eight minutes, remove, drop in cold water for one minute, take up, then shell them. Cut each into four even slices lengthwise. Mix and heat in a saucepan one tablespoon butter and one and a half tablespoons flour, add two gills hot milk, two ounces grated Swiss cheese, half an ounce fresh butter, half teaspoon salt and half saltspoon cayenne pepper. Mix well with a wooden spoon until it comes to a boil. Place half the quantity of the eggs at the bottom of a lightly buttered baking dish. Pour half of the sauce over the eggs, spreading it well; arrange the rest of the eggs over the cream sauce, then cover with the balance of the sauce. Sprinkle two tablespoons bread crumbs on top. Divide half ounce of butter in little bits over the crumbs. Set in the oven to bake for ten minutes. Remove and serve.

1204. Spanish Mackerel, aux Fines Herbes

Neatly trim, cut the head off of a two-pound fresh Spanish mackerel. Split in two, remove the spinal bone. Season with half teaspoon salt and two saltspoons white pepper. Lightly wet with a little milk, roll in flour. Heat one and a half tablespoons butter in a frying pan, place in the fish and fry for six minutes on each side. Lift up with a skimmer, dress on a hot dish. Squeeze the juice of half a small lemon over. Dredge over a half teaspoon freshly chopped parsley, a quarter teaspoon

chopped chervil and a quarter teaspoon chopped chives. Pour the butter from the pan over the fish and serve.

LUNCHEON

Clam Chowder (331)
Omelette with Spinach
Fresh Codfish Tongues, Poulette
Corned Beef and Cabbage (438)
Strawberry Tartlets

1205. Omelette with Spinach

Remove stalks and stale leaves from a pint fresh spinach, thoroughly wash and drain, plunge into a pint water with half teaspoon salt and boil for ten minutes. Drain on a sieve, press out all the water with the hands, and chop up exceedingly fine. Place in a small saucepan with half ounce butter, half a gill cream, two saltspoons salt, half a teaspoon sugar and a saltspoon white pepper; stir well while heating for two minutes.

Prepare a plain omelette (No. 75), and just before folding up spread over a third of the quantity of the spinach; fold up, turn the omelette upon a hot dish, arrange the rest of the spinach at both ends of the dish, and serve.

1206. Fresh Codfish Tongues, Poulette

Place one and a half pounds fresh codfish tongues in frying pan with half gill white wine, one gill water, half ounce butter, half teaspoon salt and saltspoon cayenne pepper. Lightly mix, then cover with a sheet of buttered paper and boil for five minutes. Set in the oven for ten minutes. Heat half teaspoon butter in a saucepan, add six finely chopped shallots and lightly brown for three minutes, adding two tablespoons of flour. Stir well while heating for one minute, then strain liquor of the tongues into this pan, adding half gill hot milk and half teaspoon finely chopped olives; lightly mix and cook for five minutes, then pour sauce into the pan with the tongues. Mix a little and let cook for five minutes. Mix on a plate one egg yolk with half gill cream and a tablespoon sherry and add to the tongues; carefully stir while heating for one minute, pour into a deep, hot dish and serve.

1207. Strawberry Tartlets

Prepare and bake six small tartlet crusts exactly as per No. 161. Pick off the stems and rapidly wash and drain on a cloth forty-eight medium, fresh strawberries, place in a bowl with two ounces fine sugar and a quarter gill rum. Turn them well in the seasoning, then place eight strawberries in each crust. Pour the remaining seasoning over the tartlets evenly, place in the oven for ten minutes. Remove, spread a teaspoon strawberry jelly over each tartlet, take up from the mould, dress on a dish with a folded napkin and serve.

DINNER

Olives Anchovies (141)
Bisque of Mussels
Shad Roe, Seville
Potatoes, Persillade (63)
Boiled Fowl, Indienne
Artichokes, Barigoule
Apple Omelette
Roast Beef (126)
Dandelion Salad (606)
Cocoanut Pudding (274)

1208. Bisque of Mussels

Procure forty-eight large fresh mussels, wash thoroughly and place in a saucepan with one and a half quarts water and six branches parsley, boil for fifteen minutes, drain on a sieve and keep the broth. Remove the mussels from the shells and finely chop them up. Heat one ounce of butter in a saucepan, add two ounces flour, stir well with a wooden spoon while heating for two minutes, then add the mussels, broth and a pint and a half milk. Season with a teaspoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; mix for two minutes, then let boil for five minutes. Skim the scum from the surface, add half ounce butter in small bits and a half gill cream; mix well for two minutes, strain through a Chinese strainer into a basin, then through a cheesecloth into a soup tureen, and serve with bread croutons (No. 23) separately.

1209. Shad Roe, Seville

Cut into very fine one-inch julienne strips a small, very red carrot, one medium, white onion and one green pepper; place in a large frying pan with half ounce butter, place the roes on top of vegetables, season with a teaspoon salt and two saltspoons white pepper. Cover the roes with a plate, and let sweat beside a brisk fire for ten minutes. Moisten with a half gill white wine, half gill demi-glace (No. 122) and half gill tomato sauce (No. 16), adding a saltspoon Spanish saffron. Cover again with the plate and set in the oven for thirty-five minutes. Remove, take up the roes with a skimmer, dress on a hot dish, add six finely minced canned mushrooms and six cooked shrimps cut in small pieces to the sauce, lightly mix, boil for four minutes; add half ounce good butter in small bits, lightly mix again, pour the sauce over the roes and serve.

1210. Boiled Fowl, Indienne

Cut off the head and feet of a tender, three-and-a-half-pound fowl. Singe, draw, keeping the liver and heart. Brown in a small frying pan half a small white onion, finely chopped up, with a teaspoon butter, then place the onion in a bowl. Finely chop the liver and heart, and add to the bowl with half ounce finely chopped fresh beef marrow, three tablespoons bread crumbs, two tablespoons milk and one raw

egg. Season with half teaspoon curry powder, three saltspoons salt and a saltspoon thyme. Mix well, stuff the fowl with this force, neatly truss, lay it in a saucepan and pour in sufficient cold water to cover the bird, adding one carrot, one onion, two leeks, three branches celery and two branches parsley. Season with a tablespoon salt and a teaspoon curry powder, cover the pan and let boil for one hour. Remove all the vegetables from the pan, add six ounces raw rice, cover the pan again and set in the oven for forty minutes. Remove, dress the rice on a large hot dish, untruss the fowl and lay it on the rice, pour a curry sauce (No. 54) over and serve.

1211. Artichokes, Barigoule

Cut off the stalks and under leaves of three good-sized young French artichokes. Trim the sharp points with scissors, then plunge in a small saucepan with a quart water and boil for ten minutes. Drain on a sieve and let cool off. Remove the inner leaves and scoop out the artichokes. Brown six finely chopped shallots in a teaspoon butter for three minutes. Grate two ounces larding pork and hash six heads of mushrooms. Place shallots, pork and mushrooms in a bowl, adding a teaspoon freshly chopped parsley and quarter teaspoon chopped chives; add one level teaspoon flour and a tablespoon butter, season with two saltspoons salt, one saltspoon white pepper and a saltspoon grated nutmeg. Mix well, and with this fill up the artichokes evenly. Arrange a thin slice fat pork on top of each, tie them with string to their perfect forms, line the bottom and sides of a saucepan with thin slices larding pork, lay in the artichokes, pour a teaspoon oil on top of each and add to the pan two branches parsley and a clove sound garlic. Season with two saltspoons each salt and pepper, moisten with a gill white wine and half pint white broth (No. 701). Cover the pan and set in the oven for forty minutes, frequently basting with its juice. Remove, dress the artichokes on a hot dish, untie and remove the slices of lard. Strain the gravy into another saucepan, skim all the fat from the surface and add one and a half gills demi-glace (No. 122). Reduce the sauce on an open fire to one gill, then pour it over the artichokes and serve.

1212. Apple Omelette

Peel, core and cut into small dice pieces two very sound apples. Crack eight fresh eggs in a bowl, add a half gill cream, season with a saltspoon salt and a tablespoon sugar. Beat up with a fork for two minutes. Heat a teaspoon butter in a frying pan, add the apples and briskly fry them for five minutes, tossing once in a while; drop in the eggs, mix with a fork for two minutes, let rest for half a minute; fold up the two opposite sides to meet in centre, let rest for one minute, then turn it out on a hot dish; sprinkle two tablespoons sugar and pour a good quarter gill rum over, set fire to the rum and serve.

Saturday, First Week of April

BREAKFAST

Sliced Bananas (151)
Rice Flour and Milk (464)
Scrambled Eggs, Bordelaise
Oyster Fritters
Broiled Beefsteaks (172)
Saratoga Chips (156)
Honey Cakes

1213. Scrambled Eggs, Bordelaise

Crack eight fresh eggs in a bowl, add half gill milk, season with half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for one minute.

Heat a tablespoon butter in a frying pan, add four finely chopped shallots and gently brown for three minutes, pour in half gill claret and half gill demi-glace (No. 122). Reduce on the range until nearly dry, then drop in the beaten eggs and cook for six minutes, frequently mixing with the wooden spoon meanwhile. Pour them into a hot, deep dish and serve.

1214. Oyster Fritters

Finely chop twenty-four large, freshly opened oysters. Place in a bowl, add two ounces flour, half teaspoon each baking powder and freshly chopped parsley, crack in two eggs, adding three tablespoons cold milk; season with half teaspoon salt and two saltspoons white pepper, mix for five minutes. Heat three tablespoons lard in a large frying pan, and with the aid of a spoon drop the preparation into the pan in round cake forms of two inches in diameter; fry for three minutes on each side, remove with a skimmer and thoroughly drain on a cloth. Dress on a dish with a folded napkin over, decorate with a little parsley greens and serve.

1215. Honey Cakes

Quarter pound sifted flour, two raw eggs, one tablespoon honey, half ounce powdered sugar, quarter ounce baking powder, one saltspoon salt, half saltspoon grated nutmeg and half pint of cold milk.

Place the flour in a bowl, crack in the eggs, add the sugar, honey, salt, nutmeg, baking powder and milk. Mix with a whisk until thoroughly thickened. Lightly grease the bottom of a large frying pan with a little melted lard and, as soon as the bottom of the pan is thoroughly hot, with a two-and-a-half-inch ladle immediately pour in the preparation, making four at a time, and cook for one and a half minutes on each side. Dress on a hot dish, cover with a napkin, then proceed exactly the same till the preparation is finished, and serve with maple syrup separately.

LUNCHEON

Canapé Lorenzo (538)
Mironton of Beef (398)
Potatoes au Lard
Crème au Thè

1216. Potatoes au Lard

Cut into small squares two ounces salt pork and one white onion, place both in a saucepan with a teaspoon butter and brown for ten minutes, lightly stirring meanwhile; add six medium, peeled and washed raw potatoes, cut into half-inch squares, and one bay leaf; moisten with a half pint broth (No. 701). Season with two saltspoons salt and half teaspoon pepper, lightly mix, cover the pan and boil for five minutes, then set the pan in the hot oven for forty minutes. Remove, dress on a hot vegetable dish and serve.

1217. Crème au Thè

Place two tablespoons best quality tea in a hot teapot, pour over a gill boiling water and let infuse for twenty minutes.

Place two egg yolks and a whole egg in a bowl, add three ounces sugar, mix a little, then strain the tea through a cheesecloth into this bowl, adding two gills milk and one gill cream. Briskly whisk for two minutes, strain the preparation through the cheesecloth into six individual pudding moulds, place in a roasting tin, pour hot water in the tin up to half the height of the moulds, and set to bake in the oven for twenty minutes. Remove, let cool off, unmould on a cold dish and serve.

DINNER

Olives Caviare (59)
Potage, Ambassadeur
Whitefish, Sauté
Potatoes, Brabant
Beef Tongue Braisé, Gendarme (229)
Cauliflower, Cream Sauce
Roast Duckling, Apple Sauce (127)
Lettuce Salad (148)
Choux a la Crème (335)

1218. Potage, Ambassadeur

Plunge half pint split green peas in boiling water for five minutes. Thoroughly drain, replace in the pan with three quarts water, add one sliced carrot, one onion, two sliced leeks, two branches celery, two peeled potatoes, one bean garlic, two branches parsley and a two-ounce piece salt pork. Season with a level tablespoon salt and half teaspoon white pepper. Cover the pan and let gently simmer for one and a half hours. Cut a small carrot, small turnip, the white part one leek and one small white onion in exceedingly small squares. Place them in a small saucepan with three tablespoons raw rice, a pint water, half ounce butter, half teaspoon salt and two saltspoons pepper; lightly

mix, cover the pan and boil for five minutes, then set in the oven for thirty minutes. Remove and keep hot. Strain the purée of peas through a sieve into another saucepan, add the contents of the vegetable pan to the soup, lightly mix and let boil for five minutes. Remove the stalks and wash half pint fresh sorrel, cut into thin julienne strips, add to the soup with a tablespoon sugar and half ounce good fresh butter; mix well, and let boil for fifteen minutes more, pour into a soup tureen and serve.

1219. Whitefish, Sauté

Pare off the fins and cut off the head of a very fresh whitefish of three pounds. Split in two through the back, remove the spine bone, season with a teaspoon salt and half teaspoon white pepper. Baste all around with two tablespoons cold milk and lightly roll in flour. Heat one and a half tablespoons butter in a frying pan, lay the fish in it and fry for six minutes on each side. Dress on a dish, squeeze the juice of half a sound lemon over, sprinkle a teaspoon chopped parsley on top, pour the butter from the pan over the fish and serve with a little parsley greens.

1220. Potatoes, Brabant

Peel, wash and cut into half-inch squares, four medium, sound potatoes, wash again and drain. Place them in a roasting pan, season with a teaspoon salt and half teaspoon pepper, add three tablespoons melted lard, place them in the oven to bake for forty-five minutes, turning over once in a while. Remove, lift up with a skimmer, dress on a hot dish and serve.

1221. Cauliflower, Cream Sauce

Trim off the outer leaves, cut off the stalk, clean and wash well a fine, large, firm head white cauliflower. Have a gallon of water in a large saucepan with a gill of milk and a tablespoon salt, and as soon as the water boils add the cauliflower, cover the pan and let cook for forty minutes. Remove, drain well, dress on a vegetable dish, pour a hot cream sauce (No. 736) over and serve.

Sunday, First Week of April

BREAKFAST

Grape Fruit (130)
Oatmeal Porridge (2)
Eggs, Ravigote
Fried Smelts, Tomato Sauce (527)
Broiled Mutton Chops (49)
French Fried Potatoes (8)
Rice Cakes (221)

1222. Eggs, Ravigote

Prepare twelve poached eggs exactly the same as No. 106. When placed on the toasts pour a hot ravigote sauce (No. 366) over them and serve.

LUNCHEON

Chicken Broth (578)
Lobster Sauté in Cream
Broiled Squabs on Toast (950)
Grilled Sweet Potatoes (820)
Madeleine au Rhum

1223. Lobster Sauté in Cream

Plunge three live lobsters of one pound each into a gallon boiling water with a tablespoon salt for twenty minutes. Remove and let cool off. Crack the shells from the bodies and claws, pick out all the meat you can and cut the meat into half-inch pieces. Heat two tablespoons butter in a frying pan, add the lobster, season with a teaspoon salt, two saltspoons paprika and a saltspoon grated nutmeg; then cook the lobster for ten minutes, occasionally stirring meanwhile. Besprinkle with two tablespoons flour, stir well for a minute, pour in two tablespoons sherry, one and a half gills cream and half gill milk. Carefully mix with a wooden spoon, slowly cook for ten minutes, pour into a deep hot dish and serve.

N. B. Thoroughly clean the body shells and save for Wednesday luncheon.

1224. Madeleine au Rhum

Break four fresh eggs in a copper basin, add four ounces sugar and sharply beat up with a whisk for fifteen minutes; add four ounces sifted flour with three tablespoons rum and gently mix with a skimmer for one minute. Add two ounces clarified butter, a saltspoon baking powder, and mix again for half a minute. Lightly butter a pastry tin, line the bottom with a sheet of white paper, then pour in the preparation and set in a moderate oven to bake for twenty minutes. Remove, turn the madeleine upon a table, take off the paper, cut it into six even pieces, sprinkle a little powdered sugar over, dress on a dish with a folded napkin and serve.

DINNER

Oysters (18)
Celery (86) Olives
Crème Aurore
Brook Trout au Bleu Potatoes, Windsor (252)
Filets Mignons, Wright
Baked Tomatoes (841)
Sweetbreads Braisé, with New Carrots
Green Peas (35)
Orange Punch
Roast Chicken (290) Romaine Salad (214)
Tutti Frutti (726)

1225. Crème Aurore

Open a pint can green asparagus tips, drain and save the liquor Place the tips in a saucepan with half ounce melted butter and cook for

ten minutes, then mash the tips with a wooden spoon in the pan. Moisten with one and a half quarts broth or water and the liquor of the asparagus, adding one minced onion, two cloves and two branches parsley. Season with one and a half teaspoons salt and slowly boil for thirty minutes; add a pint of tomato sauce (No. 16); mix a little. Mix in another saucepan one ounce butter with two ounces flour for two minutes, then add the soup to this pan, with half pint milk, mix well and let boil for ten minutes. Season with half teaspoon salt, teaspoon sugar and two saltspoons cayenne pepper; mix well. Dilute two egg yolks with one gill cream and add to the soup with half ounce butter. Mix while heating for five minutes, remove, strain through a sieve into a basin, then through a cheesecloth into a tureen and serve.

1226. Brook Trout au Bleu

Procure three medium, live brook trout and keep in a basin with plenty fresh water. Have in a saucepan one sliced carrot, one sliced onion, two cloves, one bay leaf, two gills good vinegar and one gallon cold water. Season with one tablespoon salt and let boil for fifteen minutes. With the left hand take hold of a trout, by the head only, hold it down on a board and close the eyes with the fingers, then with the point of a knife in the right hand break the spinal bone at the end of the body near the tail. With the knife cut it open through the belly and remove the intestines, still holding the fish by the head and being careful never to touch the body of the fish with the fingers. Lay the trout on a plate, pour a good tablespoon of vinegar over, then proceed the same with the two others. Put the trout in boiling water and let boil for five minutes, remove the pan from the fire and let rest on a table for five minutes. Lift them up with a skimmer, dress on a hot dish with a folded napkin, decorate the dish with parsley and six quarters lemon and serve.

1227. Filets Mignons, Wright

Cut out from two-pound filet of beef six equal pieces; lightly flatten and neatly trim, season with a teaspoon salt and half teaspoon pepper and keep on a plate until required. Finely chop ten peeled and thoroughly cleaned medium, fresh mushrooms; place in a frying pan with one and a half tablespoons butter and lightly brown for eight minutes, occasionally stirring meanwhile, then add a tablespoon flour and stir well; pour in one gill cream and two tablespoons sherry, season with two teaspoons salt, one saltspoon cayenne pepper and half saltspoon grated nutmeg; lightly mix and let boil for five minutes, then keep hot. Prepare six tartlet crusts (No. 161), evenly divide the mushroom preparation into them and lay on a hot dish. Briskly fry the six filets in a frying pan with a tablespoon butter for three minutes on each side, then place them on top of the tartlet crusts. Pour a freshly prepared hot Béarnaise sauce, as per No. 34, over the filets, arrange a very thin slice of truffle on top of each and serve hot.

1228. Sweetbreads Braisé, with New Carrots

Soak in cold water for two hours six heart sweetbreads (No. 33). Lay a thin slice larding pork on top of each and tie with string. Scrape and wash twelve new carrots, place them in an earthen cocotte dish with six finely chopped shallots and half ounce butter; lay the breads on top, season with half teaspoon salt and two saltspoons white pepper and cook on the range for ten minutes. Moisten with a gill white wine and a gill demi-glace (No. 122) and set in oven for thirty minutes. Turn and baste the breads once in a while. Remove, untie, take off lard and skim fat from surface of gravy. Finely chop a quarter bean garlic, one branch parsley, one branch of chervil and add to the breads; lightly mix, then cook for four minutes longer and serve in the same cocotte dish.

1229. Orange Punch

Place in a basin half pound granulated sugar and one quart lukewarm water. Squeeze out the juice of two each lemons and oranges, add the grated rind of one orange and briskly mix with a wooden spoon for five minutes. Strain through a Chinese strainer into a small ice-cream freezer, cover the freezer, bury in a tub with broken ice and rock salt and freeze for thirty-five minutes. Divide into six sherbet glasses and serve.

Monday, First Week of April

BREAKFAST

Oranges (104)
Quaker Oats (105)
Shirred Eggs, Chevreuse
Boiled Salt Mackerel in Milk
Country Sausages (134)
Mashed Potatoes (178)
Buckwheat Cakes (330

1230. Shirred Eggs, Chevreuse

Split on both sides fifteen large, sound Italian chestnuts, place in a roasting pan and roast in the oven for fifteen minutes. Remove and skin with a coarse towel, place in saucepan with half pint water, cover the pan and briskly cook for twenty minutes; drain, press through a sieve into a frying pan, adding a gill cream and a tablespoon sherry. Season with two saltspoons salt, half a saltspoon cayenne pepper and half saltspoon grated nutmeg. Mix well and boil for five minutes. Divide this purée into six shirred-egg dishes, evenly. Crack two fresh eggs into each dish. Season them evenly with half teaspoon salt and two saltspoons pepper. Place in hot oven for three minutes. Remove and serve.

1231. Boiled Salt Mackerel in Milk

Soak a good-sized salt mackerel in fresh water over night. Drain on a cloth and place in a sautoire with three-quarters of a pint milk

and a saltspoon cayenne pepper, and gently boil for fifteen minutes. Remove, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

LUNCHEON

Small Clam Patties
Garnished Sauerkraut
Rice Imperatrice

1232. Small Clam Patties

Prepare and keep hot six patties, exactly the same as per No. 929. Place thirty-six freshly opened little neck clams in a small saucepan, with their own liquor, half pint water, two branches celery, two branches parsley and a saltspoon cayenne pepper, and boil for six minutes. Remove the celery and parsley, strain the broth into a bowl and keep the clams on a plate. Wipe the saucepan in which the clams were boiled, place in a half ounce melted butter and one ounce flour, set on the fire and stir with a wooden spoon while heating for two minutes, then pour in one gill clam broth, one gill milk, one gill cream, two saltspoons salt, half saltspoon cayenne pepper and one saltspoon grated nutmeg; constantly mix with the spoon until it comes to a boiling point, then add the clams, mix a little and cook for five minutes more. Dilute one egg yolk with two tablespoons cold cream, add the clams and mix while heating for two minutes more. Remove, dress the patties on a large dish, evenly divide the clams into them, place the covers on and serve very hot.

1233. Garnished Sauerkraut

Wash in two different fresh waters one and a half quarts of imported sauerkraut, strain on a sieve, press the sauerkraut between the hands so as to remove the water entirely from it. Line the bottom of a braising pan with thin slices of larding pork, place in two small, red, sound peeled carrots, one small white onion and six peeled, well-washed medium potatoes. Arrange half the quantity of sauerkraut on top of the vegetables, lay a pound piece lean salt pork and one small cervela sausage on top of the sauerkraut. Cover them with the rest of the sauerkraut. Tie in a small cloth twenty-four allspices, one bay leaf and one bean garlic, then place it on top of all. Arrange a few thin slices larding pork on top. Moisten with one pint sweet cider, half pint white wine and half pint water; tightly cover the pan, place on the range for fifteen minutes, then set in a moderate oven for two hours and a half. Remove, lift up the cover, take up the lard (and cloth) on top; place all the sauerkraut (but not the other ingredients) in a dome-shaped mould, pressing it a little, then turn upon a large hot dish. Cut the pork into thin slices and arrange on top of the sauerkraut. Cut the carrots and cervela in slices, then place them one beside another alternately against the sauerkraut, at the bottom, and arrange three potatoes at each end of the dish. Plunge six frankfurter sausages into a pint of boiling water for five

minutes, drain, arrange them all around the dish, pour a little gravy from the pan, if any, over all and serve very hot.

1234. Rice Imperatrice

Thoroughly wash three ounces of good rice in several changes of fresh water, drain it thoroughly, place it in a saucepan with one pint and a half cold milk, a saltspoon salt, one vanilla stick and five ounces of granulated sugar. Place the pan on the fire and let slowly boil for forty-five minutes, being careful to stir at the bottom with a wooden spoon frequently to prevent burning; shift the pan to the corner of the range. Cut in small dice pieces six candied cherries, two candied apricots, two candied pears, and add them to the rice with two tablespoons kirsch; mix well, then add two egg yolks and mix well again for five minutes. Remove to the table, take up the vanilla bean (wipe it and keep in fine sugar for further use), add one gill of whipped cream to the rice and gently mix. Lightly wet a quart pudding mould with cold water, drop in the rice, then set the mould in a basin with cracked ice around and let cool off for two hours. Remove, wipe the mould, unmould upon a cold dish and serve.

DINNER

Radishes (58) Anchovies (141)
Soup au Lard, Ménagère
Bass à la Bière
Potatoes Parisienne (711)
Tendrons of Veal with Glazed Onions
Spinach in Cream (399)
Roast Turkey, Cranberry Sauce
Celery Mayonnaise (69)
Cream Cake

1235. Soup au Lard, Ménagère

Cut three ounces bacon in quarter-inch squares, plunge them in a pint boiling water for ten minutes, remove and drain on a sieve. Boil three and a half quarts water in a large saucepan, add one pound salt pork, half a head clean cabbage cut in small pieces, two each peeled, sliced carrots and turnips, the whites of two each sliced leeks and white onions; season with one teaspoon salt and half teaspoon white pepper. Cover the pan and let slowly boil for one hour, then add the pieces of bacon, one crushed bean sound garlic and three peeled, well-washed, sliced potatoes. Boil again for another hour, remove, take off the piece of pork and keep for further use. Pour the soup in a large, hot soup tureen and serve with six slices French bread, toasted, separately.

1236. Bass à la Bière

Procure a nice fresh bass of three and a half pounds, trim off the fins, scale and wipe well. Finely slice two medium, white, peeled onions, place in a braising pan with half ounce butter, place on the fire and cook for three minutes; lay the bass over the onions, add one tea-

spoon freshly chopped parsley, half teaspoon each chopped chervil and chives, and season with a teaspoon salt and half teaspoon paprika. Moisten with three-quarters pint light beer, cover the fish with a lightly buttered paper, boil for five minutes, then set in the oven for thirty minutes. Remove, lift up the paper, arrange the bass on a large dish, place the pan on the fire and let boil for three minutes. Knead in a bowl a half ounce butter with half ounce flour and add little by little to the boiling sauce, continually mixing meanwhile; boil for two minutes more, remove, pour sauce over the fish and serve with six heart-shaped bread croutons (No. 90) around the fish.

1237. Tendrons of Veal with Glazed Onions

Have three and a half pounds tender breast of veal, cut it into three-inch-square pieces, season with a teaspoon salt and half teaspoon pepper and rub the pieces well in the seasoning. Slice one carrot, one onion, two leeks, one branch celery and place them in a roasting pan with two branches parsley, one bean garlic, one bay leaf, one clove and one sprig thyme. Cover each piece of veal with a small, very thin slice larding pork, lay the veal over the vegetables, pork side upward, pour a gill water into the pan and set in a brisk oven for thirty minutes, turning it over once only. Remove, arrange the pieces of veal in a braising pan, skim the fat from the gravy in the pan, add a half gill white broth (No. 701), one gill demi-glace (No. 122) and a gill tomato sauce (No. 16); lightly mix, then boil for five minutes. Strain the sauce through a Chinese strainer over the veal, cover the pan and set in the oven for thirty minutes more. Remove, dress the veal on a hot dish, one overlapping another, and pour the gravy over. Arrange the glazed onions (No. 125) around the dish, sprinkle half teaspoon freshly chopped chives over and serve.

Roast Turkey, Cranberry Sauce

Prepare the turkey as per No. 67, saving the neck, heart, liver, gizzard and wings for to-morrow.

1238. Cream Cake

Sift one pound flour on a table, make a small fountain in the centre, pour in half pint of double cream with half teaspoon salt and two ounces sugar, then gradually incorporate flour with the cream; knead well for five minutes, place the paste on a cold plate and keep in a cool place for thirty minutes.

Wash well in ice water a quarter pound butter; remove and squeeze out all water from it, roll out the paste on a lightly floured table to half inch in thickness, spread the butter in the centre of the paste; fold up the four corners of paste to meet right in the centre, so as to entirely cover the butter, place it on a tin and keep in the ice box for ten minutes. Roll it out again to a square form half inch in thickness, wet one-half the surface with ice water, fold in two and place in the ice box for ten minutes; roll it out same way, and fold up as before; repeat the exact

operation three times more. Give a square form half inch in thickness, egg the surface and borders, sprinkle two ounces granulated sugar on top, place on a lightly wetted pastry pan and bake in the oven for thirty minutes. Remove and serve.

Tuesday, First Week of April

BREAKFAST

Baked Apples (44)
Pettijohn Food (170)
Omelette, Demi-Soufflé
Fish Balls with Bacon (260)
Hamburg Steaks with Fried Onions (108)
Julienne Potatoes (790)
English Muffins (528)

1239. Omelette, Demi-Souffle

Place the yolks of eight fresh eggs in a bowl and the whites in a copper basin. Stir the yolks with a wooden spoon for five minutes. Beat up the whites with a whisk, but not quite to a froth, and add to the yolks with half teaspoon salt, two saltspoons white pepper, a saltspoon grated nutmeg and half gill thick cream. Mix well with a spoon. Heat one tablespoon butter in a large frying pan, drop in the eggs, mix with a fork for two minutes, let rest for half a minute, fold up the two opposite sides to meet right in the centre. Let rest for half minute, turn upon a hot dish and immediately send to the table.

LUNCHEON

Celery Broth (951)
Oyster Croquettes
Turkey Hash on Toast (539)
Fried Eggplants (460)
Semolina Pudding with Almonds

1240. Oyster Croquettes

Plunge forty large, fresh-opened oysters (saving their liquor) in a pint boiling water with a half teaspoon salt for five minutes; drain on a colander and cut the oysters into small square pieces. Cut also a small truffle into same size, add to the oysters and keep on a plate. Heat one ounce butter in a saucepan, add six finely chopped shallots, three finely chopped canned mushrooms, and gently cook for three minutes; add one ounce flour, stir while heating for two minutes, pour in liquor of the oysters and one pint broth (No. 701); add half teaspoon each freshly chopped parsley and chervil, half teaspoon salt, saltspoon cayenne pepper, saltspoon grated nutmeg and teaspoon French mustard; mix well with a wooden spoon while boiling for five minutes, then reduce the sauce on a brisk fire for thirty minutes, occasionally mixing at the bottom to prevent burning. Dilute three egg yolks with a half gill cream and add to the pan. Mix while cooking for five minutes again.

Add the oysters and truffles, mix again while cooking for two minutes, remove, place on a large dish and let cool off. Divide the force into twelve even parts, roll out each on a lightly floured table to cork shapes, dip in beaten egg, then lightly roll in bread crumbs. Arrange them in a frying basket, plunge in boiling fat and fry for five minutes; lift up, thoroughly drain, dredge half teaspoon salt over, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

1241. Semolina Pudding with Almonds

Plunge two ounces almonds in boiling water for three minutes; drain, peel and chop very finely, place in a saucepan with a pint milk, two ounces fine sugar, one ounce butter, the zest of a rind of lemon, one teaspoon almond essence, and half saltspoon salt. Set the pan on the fire and as soon as it comes to a boil slowly dredge in two and a half ounces of semolina, continually mixing with a wooden spoon while adding it. Slowly cook for ten minutes, occasionally mixing; remove from the fire, add three egg yolks, one by one, continually mixing while adding them. Beat up the whites of the three eggs to a froth and gently mix in the preparation with a skimmer for one minute. Lightly butter and flour six individual pudding moulds and fill with the preparation, place them in a pastry tin, pour hot water into the pan up to half the height of the mould, and set in oven for twenty minutes. Remove, unmould on a large dish, spread a Sabayon sauce (No. 102) over and serve.

DINNER

Celery (86) Olives
Giblets à l'Anglaise
Halibut, Italienne
Potatoes, Hollandaise (26)
Boiled Leg of Mutton, Caper Sauce
Oyster Plants, Sautés with Butter (289)
Red Beans, Bourgignonne
Roast Beef (126)
Escarole Salad (100)
Biscuits Glacés, Parisienne

1242. Giblets à l'Anglaise

Cut the wings, neck, liver, gizzard and heart left over from yesterday into half-inch pieces. Cut into small dice pieces one peeled carrot, one peeled turnip, one white onion, two leeks and two branches of celery. Heat one and a half tablespoons melted butter in a soup pot, add the meat and vegetables and let gently brown for fifteen minutes, frequently stirring meanwhile. Moisten with three quarts water and half pint of tomato sauce (No. 16). Season with a tablespoon salt, half teaspoon pepper and two tablespoons Worcestershire sauce. Tie in a bunch four branches parsley, two branches chervil, one bean garlic, one bay leaf, one clove, a sprig of thyme, and add to the pan. Let slowly cook for one hour, add three ounces raw rice and let slowly boil again for another hour. Remove the bunch of herbs, pour the soup into a soup tureen and serve.

1243. Halibut, Italienne

Place two slices fresh halibut of one and a half pounds each in a frying pan with half ounce butter, half gill white wine, half gill water, half a teaspoon salt and two saltspoons paprika. Cover the fish with a lightly buttered paper, boil on the range for five minutes, then set in the oven for twenty minutes. Remove, place the halibut in a baking dish, take out the spine bone, pour a sauce Italienne and sprinkle a tablespoon grated Parmesan cheese over, then set in the oven to bake again for fifteen minutes. Remove, decorate all around the fish with slices of lemon and serve.

1244. Sauce Italienne

Heat a tablespoon butter in a small saucepan, add half a finely chopped white onion, brown for five minutes, then add one teaspoon flour and stir for half a minute. Moisten with one gill of demi-glace (No. 122), one gill tomato sauce (No. 16) and half a gill white wine, adding twelve finely chopped mushrooms, half teaspoon freshly chopped parsley, two saltspoons salt, one saltspoon each pepper and grated nutmeg. Mix well, then reduce to half the quantity, gently mixing quite frequently meanwhile, and use as directed.

1245. Boiled Leg of Mutton, Caper Sauce

Procure a tender six-pound leg of mutton. Gently pound the meat with a cleaver, place in a large saucepan, cover with cold water, add two sliced carrots, one sliced turnip, two sliced onions, one sliced leek, two branches celery, two bay leaves, one sprig thyme, two cloves, one bean sound garlic, one heavy tablespoon salt and a teaspoon pepper. Cover the pan and let boil for one hour and ten minutes. Remove the leg, dress on a hot dish and serve with a caper sauce separately.

1246. Caper Sauce

Mix in a saucepan on the fire one and a half tablespoons butter with two tablespoons flour, then pour in a pint white broth (No. 701). Season with half teaspoon salt and saltspoon cayenne pepper, mix well for two minutes, then let the sauce reduce to half the quantity, occasionally mixing meanwhile. Add two tablespoons capers, mix a little and let boil for two minutes. Dilute an egg yolk with a half gill cream and add to the sauce, constantly mixing while heating for one minute. Remove, pour into a sauce bowl and serve.

N. B. The same quantity of mutton broth can be employed instead of the white broth, but without any salt.

1247. Red Beans, Bourgignonne

Soak a pint red beans in plenty of cold water during night. Drain and place in a saucepan with a quart cold water one medium onion with three cloves stuck in it and one carrot. Tie in a bunch two branches parsley, one branch chervil, a few branches chives and a bean garlic; add to the pan, season with a teaspoon salt and half teaspoon white pepper, cover the pan and let simmer for one and a half hours. Cut

half the piece of pork left from yesterday into small dice pieces, add to the beans with a gill claret, lightly mix and let boil for thirty minutes longer. Take up the carrots, onion and herbs. Knead in a bowl a half ounce butter with tablespoon flour and add to the beans; mix well, cook for five minutes, dress the beans on a vegetable dish and serve.

1248. Biscuits Glacés, Parisienne

Place six egg yolks in a copper basin, add two ounces granulated sugar and half bean vanilla. Set the basin on corner of the range and with a whisk beat up for ten minutes. Remove the basin from the range, take up the vanilla bean and beat for five minutes more; then set the basin on the ice, add six finely chopped candied marrons, six chopped candied cherries and one tablespoon of kirsch. Stir with the wooden spoon until thoroughly cold, then add a half pint whipped cream; mix for a minute, fill up six ice-cream paper cases with the preparation and neatly smooth the surface of each with the blade of a knife. Have a small freezer in an ice-cream tub with broken ice mixed with rock salt. Arrange the cases in the freezer and let freeze for two hours, remove, dress on a cold dish with a folded napkin over and serve.

Wednesday, First Week of April

BREAKFAST

Stewed Prunes (1) Hominy (45)
Poached Eggs, Florentine
Butterfish, Meunière (636)
Broiled Pig's Feet (434) Potatoes, Anna (84)
Waffles (296)

1249. Poached Eggs, Florentine

Remove the stalks and thoroughly wash a pint and a half very fresh spinach, and plunge in a quart boiling water with half a teaspoon salt and boil for fifteen minutes. Drain on a sieve, press out all the water and chop very finely. Place in a saucepan with half ounce butter, half a gill cream, two saltspoons salt, half teaspoon sugar, two saltspoons pepper and a saltspoon grated nutmeg. Mix well and let cook for five minutes. Dress the spinach on a hot dish.

Prepare twelve poached eggs (No. 106) without toasts. Lay them over the spinach and serve.

LUNCHEON

Stuffed Devilled Lobster
Kofta Curry Fresh Asparagus Tips
Jelly Fritters

1250. Stuffed Devilled Lobster

Prepare a lobster forcemeat (No. 201). Cut the shells of the three lobsters saved from Sunday, into equal halves, lengthwise; lightly

trim all around with scissors, carefully seeing that they are thoroughly clean. Divide the force in the six shells equally, lightly smooth the surface with the blade of a knife. Evenly spread a devilled butter (No. 11) over them, lightly roll in bread crumbs, place on a tin, and arrange a few little bits of butter on top. Set in oven to bake for fifteen minutes, remove, dress on a hot dish with a folded napkin, decorate with six quarters of lemon and a little parsley greens and serve.

1251. Kofta Curry

Pick off all the meat from the roast beef left over from yesterday, mince finely, and keep in a large bowl. Chop very finely one medium onion, one bean sound garlic, enough parsley to make one teaspoon, one ripe tomato, half a seedless green pepper, adding a tablespoon good curry powder, and place all these articles with the beef. Season with a teaspoon salt, half a teaspoon pepper, a saltspoon grated nutmeg, a saltspoon thyme and a saltspoon bay leaf. Crack in a fresh egg, pour in also a half gill cream. Knead the whole well together until thoroughly mixed. Divide the preparation into twelve even pieces. Sprinkle a very little flour over and give them a nice cake form. Have in a sautoire four tablespoons very hot fat, drop in the cakes and fry for seven minutes on each side. Melt half tablespoon butter in a saucepan, add a tablespoon flour, stir for one minute, moisten with two gills hot broth. Season with a teaspoon curry powder, half a teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg; add a piece lemon rind, one very small crushed tomato, one finely chopped shallot, one bean crushed garlic, a sprig each bay leaf and thyme. Mix well, and boil for twenty minutes. Place boiled rice (No. 490) on a large dish, crown-like, arrange the meat cakes in the centre, strain the sauce over and serve.

1252. Fresh Asparagus Tips

Cut the tender parts of a large bunch fresh green, sound, asparagus, wash in cold water, drain, and place in a saucepan with a quart water, a teaspoon salt, a teaspoon sugar, and boil for twenty minutes. Remove and thoroughly drain on a sieve. Heat half an ounce butter in a frying pan, add the tips. Season with a saltspoon salt, two saltspoons sugar and two saltspoons pepper. Toss gently, and cook for five minutes, tossing them once in a while. Dress on a vegetable dish and serve.

(If no fresh asparagus is at hand, use canned asparagus, but boil for five minutes instead of twenty, and prepare the same way.)

1253. Jelly Fritters

Cut out from a loaf of sandwich bread twelve slices quarter of an inch thick, then cut each slice into two even, round pieces, place on a large dish and pour one tablespoon rum and one tablespoon kirsch evenly over them. Spread a teaspoon strawberry or raspberry jelly on each of twelve of them only, and cover with the twelve without jelly. Prepare a frying batter for fritters, as per No. 204. Carefully dip each couple into the batter, gently drop in boiling fat and fry for ten minutes,

turning once in a while with the skimmer. Lift up, drain on a cloth, neatly trim, arrange on a tin, sprinkle a little powdered sugar over them. Set in a brisk oven for five minutes, remove, dress on a dish with a folded napkin and serve.

DINNER

Oysters (18)
Radishes (58) Olives
Potage, Clothilde
Filet of Sole, Trovatore Potatoes, Persillade (63)
Chicken Etuvé, Meridional
Brussels Sprouts (618).
Spring Lamb, Mint Sauce (392) Dandelion Salad (606)
Apple Charlottes (634)

1254. Potage; Clothilde

Slit twenty-four large Italian chestnuts, place on a tin and roast in the oven for fifteen minutes. Remove and shell them with a coarse towel; place in a large saucepan with one ounce chopped lean salt pork, two sliced leeks, one minced onion, four branches parsley, one branch chervil, two bay leaves and one clove. Moisten with two and a half quarts hot white broth or water. Cover the pan and let gently boil for one hour, strain the broth into a basin, place the chestnuts and vegetables in a mortar, pound to a smooth paste and return the paste to the broth. Mix in the same saucepan one ounce butter and one and a half ounces flour, place on the fire for two minutes, then pour the broth with the chestnuts into this saucepan; mix well and let boil for twenty-five minutes. Peel and cut in julienne strips two small parsnips, place in a small saucepan with half ounce butter, half teaspoon salt, half teaspoon sugar and one gill water: mix a little, cover the pan, set in oven for twenty-five minutes, remove and keep hot. Add two gills cream to the soup, mix well and let boil for five minutes, strain the soup through a sieve into a basin, then through a cheesecloth into a soup tureen. Add the parsnips, with a few bits of butter, gently mix, and serve with two ounces of grated Parmesan cheese separately.

1255. Filet of Sole, Trovatore

Procure a very fresh sole of three and a half pounds. Lift up the filets, skin them, then cut each filet into three slanting, equal pieces and fold up each piece. Split six red Spanish sweet peppers in two, arrange in a lightly buttered sautoire and lay a filet on each pepper. Season with a half teaspoon salt, two saltspoons paprika and half saltspoon Spanish saffron, adding half ounce butter, half gill white wine and two tablespoons port or Malaga. Cover the filets with a lightly buttered paper, boil for five minutes on the range, then set in the oven for twenty minutes. Remove, take off the paper, dress the filets on a hot dish, crown shape, and arrange one piece pepper on top of each filet. Pour a gill tomato sauce into the fish gravy, briskly boil for eight minutes, then pour the gravy over the filets and serve.

1256. Chicken Étuvé, Meridional

Singe, draw, cut the head and feet off a fine tender, three-pound chicken, cut it into twelve even pieces, season with one and a half teaspoons salt and one teaspoon white pepper. Thoroughly heat two tablespoons good oil in an earthen casserole dish, add the chicken and fry on the range for fifteen minutes, turning the pieces once in a while. Lift the chicken up with a fork and place on a dish. Slice exceedingly fine two medium, white onions, add to the casserole and fry for three minutes. Place the chicken on top of the onions with a peeled bean garlic; peel and cut into quarters three medium, ripe tomatoes. Season with two saltspoons each salt and white pepper; arrange the tomatoes around the chicken, pour in half a gill each claret and water; tightly cover the pan, boil for five minutes, then set in the oven for forty minutes longer. Remove and serve without uncovering.

Thursday, First Week of April

BREAKFAST

Sliced Bananas (151)
Wheaten Grits (131)
Eggs Molet, Cream Sauce
Codfish Steaks, Meunière (240)
Mutton Hash en Bordure (283)
Flannel Cakes (136)

1257. Eggs Molet, Cream Sauce

Boil twelve fresh eggs in boiling water for five minutes, lift up and gently drop them in cold water for half a minute, shell and place on a deep, hot dish, pour a cream sauce (No. 736) over them and serve.

LUNCHEON

Consommé in Cups (52)
Shad Roes, Maryland
Spare Ribs and Cabbage (671)
Mince Pie (117-18)

1258. Shad Roes, Maryland

Procure two fresh shad roes about one to one and a half pounds each. Place them in a lightly buttered frying pan with two tablespoons each white wine and sherry, half ounce good butter, and season with half teaspoon salt, one saltspoon each cayenne and grated nutmeg. Cover the fish with a lightly buttered paper. Place on the fire for five minutes, then set in the oven for thirty-five minutes. Remove, lift up the paper, carefully arrange the roes without breaking on a large dish, place the pan on the fire and add one and a half gills good cream; season with a saltspoon salt and half saltspoon cayenne and let boil for five minutes;

dilute two egg yolks with two tablespoons cream and add to the pan, constantly mixing with a whisk while heating for three minutes, but not allowing to boil. Remove, strain the sauce through a cheesecloth over the roes and serve.

DINNER

Celery (86) Olives
Oysters (18)
Cream of Cauliflower
Sheepshead, Cracovienne Potatoes, Vaudoise
Filets Mignons, Shallots Sauce
New Carrots, Colbert
String Beans (139)
Roast Goose, Apple Sauce (1109)
Lettuce Salad (148)
Café au Parfait

1259. Cream of Cauliflower

Pick off the green leaves of a large head of sound white cauliflower. Drop it into three quarts boiling water for ten minutes; remove and drain; cut in small pieces and place in a saucepan with one ounce of butter, cook for five minutes, stirring once in a while, then moisten with one quart broth (No. 701) and three pints of water, add two branches parsley, one branch chervil, one onion with two cloves stuck in it and one bay leaf. Season with a level tablespoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg, then let boil very slowly for one hour.

Mix in another saucepan one ounce butter with two and a half ounces flour; heat while stirring for two minutes, then strain the cauliflower broth over this roux and mix well. Pound the cauliflower very finely in the mortar and return to the soup, lightly mix and let boil for fifteen minutes, pour in half pint each milk and cream, mix well and boil for five minutes more. Dilute two egg yolks with three tablespoons cream, add to the soup with a half ounce butter and continually mix while heating for two minutes. Remove, strain through a sieve into a basin, then through a cheesecloth into a tureen, and serve with a plate of bread croutons separately.

1260. Sheepshead, Cracovienne

Take a piece fresh sheephead of three pounds, free it from all the bones, place in a frying pan with half gill white wine, one gill water, half ounce butter, half teaspoon salt and half teaspoon paprika. Cover the fish with a lightly buttered paper, boil on the fire for five minutes, then set in the oven for twenty minutes. Remove, lift up the paper, carefully dress the fish on a dish. Finely chop up one hard-boiled egg, sprinkle it over the fish with half teaspoon freshly chopped parsley; and squeeze the juice of half a lemon over the sheepshead; place half ounce butter in a frying pan and toss until it obtains a nice brown colour, then pour it over the fish and serve.

1261. Potatoes, Vaudoise

Peel and thoroughly wash four good-sized potatoes, cut them in quarter-inch slices, season with a teaspoon salt, half teaspoon white pepper and one saltspoon grated nutmeg; roll well the potatoes in the seasoning and arrange a third part in the bottom of a well-buttered baking dish; sprinkle two tablespoons of grated Parmesan cheese over them, arrange another third potato on top, sprinkle two tablespoons grated Swiss cheese over their surface and arrange a few bits of butter on top. Finish by adding the rest of the potatoes on top of the cheese, sprinkle two tablespoons bread crumbs over, add half ounce butter in small bits on top and set the dish in a moderate oven to bake for fifty minutes. Remove and serve.

1262. Filets Mignons, Shallots Sauce

Cut two pounds beef tenderloin in six even pieces, neatly flatten them and nicely trim all around; season with half teaspoon salt and three saltspoons white pepper, well divided all over. Heat one tablespoon of butter in a frying pan, arrange on the mignons and briskly fry for three minutes on each side; arrange six toasts of bread on a hot dish, dress the filets on top, pour a shallots sauce over them and serve.

1263. Shallots Sauce

Chop up very finely eight peeled shallots, place in a small saucepan with a tablespoon butter and gently fry for five minutes, stirring frequently meanwhile; pour in one gill demi-glace (No. 122), half gill tomato sauce (No. 16) and two tablespoons sherry; add half teaspoon freshly chopped parsley and the juice of a lemon; lightly mix, then boil for fifteen minutes, remove and serve as directed.

1264. New Carrots, Colbert

Scrape and thoroughly wash twenty-four even-sized new carrots; drain, place in a small saucepan with two gills water, one ounce butter. half teaspoon salt, one saltspoon sugar and two saltspoons white pepper, Gently roll them in the seasoning. Cover the pan, place it on the fire for five minutes, then set in the oven for fifty minutes. Remove (the juice must be nearly evaporated), add half gill hot demi-glace (No. 122), the juice of half a lemon and half teaspoon of freshly chopped parsley; carefully mix without breaking, dress them with a skimmer on a vegetable dish, pour the sauce over and serve.

1265. Café au Parfait

Prepare and keep in the freezer a pint (only) vanilla ice cream (No. 42).

Place one ounce good ground coffee in a small coffee pot, pour over one gill boiling water and let infuse for twenty minutes, then strain it through a fine cheesecloth into the vanilla ice cream; add at the same time half pint whipped cream, mix well with a spatula and let stand in

the tub for fifteen minutes more; then fill up six café parfait or sherbet glasses, decorate the top with a little whipped cream, arrange four halved candied cherries on top of each and serve.

Friday, Second Week of April (supposedly Good Friday)

BREAKFAST

Baked Apples (44)
Boiled Rice (275)
Poached Eggs, Riga
Broiled Boned Smelts, Maître d'Hôtel
Brochette of Lamb, Tomato Sauce (1111)
Hashed Potatoes, Sautées (50)
Grape-Nuts Cakes

1266. Poached Eggs, Riga

Cut out from a sandwich loaf twelve round pieces a quarter-inch thick and two inches in diameter, toast, lightly butter, then spread half teaspoon caviare over each and place on dish with a folded napkin. Prepare twelve poached eggs exactly the same as No. 106, trim them a little, place one on top of each toast, decorate the dish with a little parsley greens and serve.

1267. Broiled Boned Smelts, Maître d'Hôtel

Neatly wipe twelve fresh large smelts, split open through the stomach without separating them, then remove the bones, being careful not to cut them through. Mix on a plate one teaspoon salt, half teaspoon white pepper and one tablespoon oil; carefully roll the smelts into the seasoning, arrange on a double broiler and broil for four minutes on each side, remove, dress on a hot, large dish, pour a maître d'hôtel butter (No. 7) over them and serve.

1268. Grape-Nuts Cakes

Prepare a flannel-cake preparation (No. 136), adding two tablespoons grape-nuts in the batter, mix well and proceed to make the cakes exactly the same.

LUNCHEON

Clam Broth (80)
Bouillabaisse, Marseillaise
Pears of Goose, with Peas
Macaroni au Gratin (160)
Omelette, Iviça
Green-Gage Tartlet (569)

1269. Bouillabaisse, Marseillaise

Procure a one-pound live lobster, two very fresh eels and one very small sea bass. Cut the head and small claws from the lobster, then cut it, shells and meat, in six even pieces. Remove the head, trim the fins and

skin the two eels, then cut each one in pieces of two inches long. Cut off the head and trim the bass, then cut it crosswise in six equal slices. Place all these fishes on a plate and keep in a cold place until required. Heat in a saucepan three tablespoons oil, add two chopped white onions and three chopped, well-cleaned leeks, gently brown for ten minutes, stirring occasionally; add three tablespoons flour, mix well while cooking for two minutes, then pour in one pint fresh crushed or canned tomatoes, one pint water, the fish heads and skins of eels, half teaspoon Spanish saffron, one tablespoon salt, half teaspoon white pepper, two crushed beans garlic and three branches parsley. Mix with a spoon for three minutes, then let briskly boil for forty minutes, mixing occasionally meanwhile. Remove, strain the sauce through a strainer in another saucepan, reset on the fire and let come to a boil, then add the fish; lightly mix, cover the pan and let gently boil for thirty minutes. Remove, arrange the fish in a large, deep dish, pour the sauce over, arrange six slices French bread toasts around, sprinkle half teaspoon freshly chopped parsley over and serve.

1270. Pears of Goose, with Peas

Divide the goose force in six even parts, roll on a lightly floured table and give them a nice smooth pear form; dip in beaten egg, gently roll in fresh bread crumbs, arrange in a frying basket, plunge in boiling fat and fry for ten minutes. Lift up, thoroughly drain, pour a gill hot demi-glace sauce (No. 122) on a hot dish and arrange the pears over; dress green peas (No. 35) around them, adjust a fancy frill on top of each pear and serve.

1271. Goose Forcemeat

Pick off all the meat from the goose left over from yesterday, cut into small dice pieces and keep on a plate. Cut one ounce cooked lean ham, six canned mushrooms, and place on the plate with the goose meat.

Heat an ounce of butter in a saucepan, add one small, finely chopped onion and gently brown for eight minutes, occasionally stirring meanwhile, then add one ounce flour, stir well while heating for two minutes. Pour in three gills demi-glace (No. 122) and two gills of tomato sauce (No. 16). Mix well and let reduce to half the quantity, add the meat, ham and mushrooms, season with a teaspoon cayenne and one saltspoon grated nutmeg; mix well and let gently cook for twenty minutes, mixing occasionally. Dilute two egg-yolks with two tablespoons sherry and add to the force; mix well while cooking for three minutes, remove, place on a plate, let cool off, and use as required.

1272. Omelette, Iviça

Crack eight fresh eggs in a bowl, add a half gill milk, season with half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for two minutes. Heat a tablespoon oil in a frying pan, add one finely minced onion and fry for five minutes, adding then three red

Spanish sweet peppers cut into small squares; toss all well and fry for three minutes. Drop in the beaten eggs, mix with the fork for two minutes and let rest a half minute; fold up the opposite sides to meet in the centre, let rest for one minute, turn upon a hot dish and serve.

For a special Good-Friday bill of fare, see No. 3320A-3321.

DINNER

Oysters (18)
Radishes (58) Olives
Gumbo with Frogs' Legs
Salmon, en Court Bouillon Potatoes, Duchesse (304)
Ribs of Lamb, aux Racines
Fresh Asparagus, Sauce Mousseline
Crab-Meat Flakes in Cases
Fresh Mushrooms with Butter
Roast Squabs (831) Chicory Salad (38)
Chocolate Éclairs

1273. Gumbo with Frogs' Legs

Cut into small squares two white onions, the white parts two leeks, two sound, green peppers, three branches well-washed celery; place these in a large saucepan with one and a half tablespoons melted butter and brown for ten minutes, frequently stirring meanwhile. Moisten with three quarts water, season with a tablespoon salt and half teaspoon pepper. Add two heads fresh fish, salmon, cod, sheepshead, or any other kind, cover the pan and let gently boil for forty minutes. Remove the heads with a skimmer, then add four small, fresh, peeled red tomatoes cut into eight pieces each, twelve fresh, sound, trimmed okras cut into quarter-inch pieces, and two tablespoons raw rice. Cover the pan again and let cook for twenty-five minutes. Plunge three-quarters of a pound fresh frogs' legs into boiling water for three minutes; remove, drain, pick off all the meat from them and add to the soup, with a teaspoon of freshly chopped parsley; mix a little, boil for ten minutes and serve in a soup tureen.

1274. Salmon, en Court Bouillon

Finely slice one medium carrot, one onion, two branches celery and one leek; place in a saucepan with two quarts water, two branches parsley, one bay leaf, two cloves, one sprig thyme, one gill good vinegar, one tablespoon salt, half teaspoon white pepper, and boil on the range for fifteen minutes. Lift up with the skimmer, lay on a hot dish with a folded napkin over, remove the bones, decorate with a little parsley greens, and serve with a little melted butter separately.

1275. Ribs of Lamb, aux Racines

Procure three pounds rack of lamb. Season it well with a teaspoon salt, half teaspoon pepper and rub in the seasoning all around. Cover

the surface with thin slices of larding pork, tie it around, lay in a small roasting tin, pour in two tablespoons water, then set in a brisk oven for fifteen mintues. Remove and transfer to a small braising pan, scoop out with a very small scoop from a large, well-scraped carrot and a turnip all you can and add to the pan.

Heat a tablespoon butter in a frying pan, add twelve very small, peeled white onions, gently brown for ten minutes, drain and add to the lamb. Tie in a bunch and add two branches parsley, one clove garlic, one bay leaf, one clove; place the pan on the fire, pour in a half gill white wine and let reduce for ten minutes, then pour in one gill demi-glace (No. 122) and one gill water. Cover the pan and set in the oven for forty minutes. Remove, untie, dress the lamb on a large dish, take up the bunch of herbs, pour all the contents of the pan over the lamb and serve.

1276. Fresh Asparagus, Sauce Mousseline

Neatly scrape, cut off the ends of stalks and wash a large bunch fresh asparagus; tie in two bunches, plunge in two quarts boiling water with a tablespoon of salt and boil for twenty minutes. Carefully lift them up without breaking, dress on a hot dish with a napkin over it, and serve with a mousseline sauce (No. 211) separately.

1277. Crab-Meat Flakes in Cases

Place one and a half pounds fresh crab-meat flakes in a frying pan with half a gill sherry, a teaspoon salt, two saltspoons cayenne, a saltspoon grated nutmeg, and cook for five minutes on the range, occasionally mixing. Pour in two gills cream and one finely sliced truffle, lightly mix and boil for five minutes. Dilute two egg yolks with two tablespoons milk and add to the crab meat with a half ounce butter; gently mix while heating without boiling for three minutes, Remove, divide the preparation into six paper cases evenly, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

1278. Fresh Mushrooms with Butter

Cut away the end of stems of a pound white, sound, fresh mushrooms; peel, wash and drain well on a cloth. Heat an ounce of butter in a frying pan, add the mushrooms, season with a half teaspoon salt and two saltspoons pepper; gently toss them, cover and fry for ten minutes tossing them once in a while. Have six freshly prepared toasts on a hot dish and evenly divide the mushrooms over. Squeeze the juice of quarter of a lemon into the pan, lightly mix and pour over the mushrooms, sprinkle a little chopped parsley over and serve.

1279. Chocolate Éclairs

Prepare a pâte-à-choux (No. 336). Slide a tube one-third of an inch in diameter to the bottom of a pastry bag. Have a clean pastry pan ready. Drop the paste into the bag and press down in shapes three inches long by half an inch wide. Set in the oven for twenty

minutes. Remove and let cool for ten minutes. Make an incision lengthwise in each éclair at one side only, then fill the aperture with a crème pâtissière; place them on a grill with a pan underneath, carefully pour a glace au chocolate over the top of the éclairs, let cool off, dress on a dish with a folded napkin and serve.

1280. Crème Pâtissière

Place three egg yolks in a bowl with two ounces sugar and half ounce flour. Stir well with a wooden spoon for two minutes. Place on the range in a small saucepan one and a half gills milk, and as soon as it comes to a boil add half gill cream and pour, little by little, over the yolks, constantly mixing while adding it, and return the whole to the pan; boil for three minutes, continually mixing, remove from the fire, add a teaspoon of vanilla essence (No. 3232) and briskly whisk for two minutes, let cool off and use as required.

1281. Glace au Chocolate

Place two ounces of grated chocolate in a saucepan with half teaspoon vanilla essence and keep at the oven door until melted; then add three ounces glazed sugar and the white of half an egg, place on the fire, mix with a small wooden spoon until just warm, remove, and immediately use as directed.

Saturday, Second Week of April

BREAKFAST

Grape Fruit (130) Pettijohn Food (170)
Eggs, Brown
Broiled Bluefish, Maître d'Hôtel (328)
Stewed Tripe, Créole
Buckwheat Cakes (330)

1282. Eggs, Brown

Cut twelve cooked shrimps into small pieces and place them in a frying pan with a tablespoon sherry, one and a half gills cream, two saltspoons salt and one saltspoon each cayenne pepper and grated nutmeg; lightly mix, and let boil for five minutes. Evenly divide this preparation into six egg-cocotte dishes, carefully crack two fresh eggs into each dish and season equally with half teaspoon salt and two saltspoons white pepper. Pour a tablespoon tomato sauce (No. 16) over the eggs in each dish, place on a tin, set in the oven for six minutes, remove and serve.

1283. Stewed Tripe, Créole

Cut one and a half pounds very fresh honey-comb tripe into julienne strips and keep on a plate. Heat two tablespoons oil in a frying pan, add two finely minced green peppers, two small, finely sliced onions, and brown them for ten minutes, occasionally stirring. Add four peeled and crushed red tomatoes, half bean finely chopped garlic, half teaspoon freshly chopped parsley and half teaspoon each salt and sugar. Mix

all well and let gently cook for thirty minutes, frequently mixing meanwhile, and keep hot. Heat a tablespoon oil in a frying pan, add the tripe, season with half teaspoon salt and two saltspoons pepper, mix a little and briskly fry for fifteen minutes, frequently tossing meanwhile. Drain the tripe on a sieve and add it to the Créole sauce, mix well, cook for five minutes more, dress on a hot, deep dish and serve.

LUNCHEON

Coquilles of Fish
English Mutton Chops (261)
Baked Sweet Potatoes (14)
Banana Fritters (1104)

1284. Coquilles of Fish

Remove the bone and skin of a one-and-a-half-pound piece very fresh halibut. Cut it into half-inch pieces, place in a frying pan with a half gill white wine, half ounce butter, half teaspoon salt and teaspoon paprika; mix a little, cover the fish with a lightly buttered paper, boil for five minutes, then set in oven for fifteen minutes. Remove and keep hot.

Mix in a saucepan one and a half tablespoons butter with two and a half tablespoons flour. Moisten with one and a half gills milk and one gill cream. Season with two saltspoons salt and half saltspoon cayenne, strain the fish gravy into this pan, mix well for two minutes, then let slowly boil for ten minutes. Add the fish, carefully mix without breaking, then divide equally into six table shells; dredge two tablespoons grated Parmesan cheese over, divide a half ounce butter on top of the six shells, place on a pastry tin and set in the oven for fifteen minutes. Remove, dress on a hot dish and serve.

N. B. Any kind of left-over white fish can be used instead of fresh cooked fish.

DINNER

Salted Peanuts Olives
Cream of Spinach
Butterfish, Meunière (636) Potatoes, Viennoise (165)
Sirloin Steaks, Casserole Tomatoes on Crusts
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Rice Pudding à l'Orange (1120)

1285. Cream of Spinach

If there be any stale stalks or leaves from a quart of very fresh spinach remove them, otherwise use everything; thoroughly wash and plunge into two quarts of boiling water for five minutes, drain on a sieve, then chop very fine and place in a large saucepan with one ounce butter and cook on the range until all the moisture is evaporated. Sprinkle over two ounces flour, mix well with the wooden spoon, moisten with one quart white broth (No. 701) and one pint milk. Season with a level tablespoon salt, a saltspoon each cayenne and grated nutmeg. Mix well, and let boil for twenty-five minutes. Dilute two egg yolks with two gills cream, add to the soup with half ounce good butter and

mix well while heating without boiling for five minutes. Strain the soup through a sieve into a basin, then through a cheesecloth into a soup tureen, and serve with bread croutons (No. 23) separately.

1286. Sirloin Steaks, Casserole

Neatly flatten and trim two sirloin steaks of one and a quarter pounds each. Season with a teaspoon salt and half teaspoon white pepper. Heat one tablespoon butter in an earthen casserole pan, arrange the steaks in it and fry on the range for three minutes on each side; drain off the fat, then add six finely chopped shallots, half a gill white wine and one gill demi-glace (No. 122). Arrange the same amount Parisian potatoes (No. 711) on one side of the steaks, the same amount glazed onions (No. 125) on the other side, cover the pan and set in a brisk oven for ten minutes. Remove and serve in same pan.

1287. Tomatoes on Crusts

Neatly wipe six even-sized, sound red tomatoes; cut them in halves crosswise, season the cut sides evenly with a teaspoon salt, half teaspoon white pepper and teaspoon sugar. Finely chop two branches parsley, one branch chervil and half bean garlic. Sprinkle the mixed herbs over the tomatoes evenly and lightly roll them in flour. Heat one and a half teaspoons melted butter in a large frying pan, arrange the tomatoes in the pan one beside another, and fry on the cut side for three minutes and on the uncut side for one minute only.

Prepare twelve small, round toasts of the same size as the tomatoes, a quarter-inch thick; place a piece of tomato on top of each toast, cut side downward, arrange on a baking tin, place a very little bit of butter on top of each tomato, then set in a brisk oven for eight minutes. Remove, dress the crusts on a large dish, decorate with a little parsley greens and serve.

Sunday, Second Week of April

BREAKFAST

Baked Pears (216) Barley in Cream (1068)
Fried Eggs, Italienne Broiled Shad, Anchovy Butter
Lamb Chops with Bacon (219) French Fried Potatoes (8)
Brioches (878)

1288. Fried Eggs, Italienne

Prepare an Italian sauce (No. 1244) and keep hot. Crack two fresh eggs in a lightly buttered frying pan, season with a light saltspoon salt and half saltspoon pepper and fry on the range for one minute only; carefully glide them into a baking dish, then proceed to prepare five more portions in the very same way. When all are on the dish pour the sauce over, then sprinkle a tablespoon Parmesan cheese over all, set in the oven for five minutes, remove and serve.

1289. Broiled Shad, Anchovy Butter

Procure half a very fresh shad of about three pounds. Scale, trim off the bones, neatly wipe. Mix on a plate a tablespoon oil and half

teaspoon each salt and pepper; repeatedly roll the shad in the seasoning, arrange on the broiler and broil for six minutes on each side, remove, dress on a hot dish, spread an anchovy butter (No. 62) over the fish, decorate with six quarters lemon and parsley greens and serve.

LUNCHEON

Chicken Broth (578) Curried Scallops (53)
Boulettes of Turkey, Finnoise
Rum Omelette

1290. Boulettes of Turkey, Finnoise

Pick all the meat from the turkey left over from yesterday. Cut it into very small dice pieces. Mix in a small saucepan one and a half tablespoons butter with two and a half tablespoons flour, pour in two gills milk and one gill cream, season with half teaspoon salt and a saltspoon each cayenne pepper and grated nutmeg. Mix with a wooden spoon until it comes to a boil, let boil for ten minutes, add the turkey, with one ounce chopped, lean, cooked ham, cut into small dices and one ounce of smoked beef tongue cut same way. Mix well and let cook for twenty-five minutes, add three tablespoons bread crumbs, two egg yolks, one tablespoon sherry and mix well while heating for five minutes. Remove, place the hash on a dish and let cool off. Divide and make twenty-four equal balls out of the preparation, lightly roll in melted butter, then in fresh bread crumbs, place in a frying basket and fry in boiling fat for eight minutes. Lift up, thoroughly drain, dress on a dish with a folded napkin, decorate with a little parsley greens and serve with a Finnoise sauce (No. 251) separately.

1291. Rum Omelette

Carefully crack eight fresh eggs in a bowl, add a half gill milk, season with a saltspoon salt, two tablespoons sugar and sharply beat up with a fork for two minutes. Heat a tablespoon butter in a frying pan, drop in the egg, mix with a fork for two minutes and let rest for a minute; fold up, let rest for a half minute, turn on a hot dish and sprinkle two tablespoons fine sugar over the omelette; glaze the surface with a red-hot poker, pour a half gill good Jamaica rum over, set fire to the rum and send to the table.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Andalouse
Trout, Meunière Potatoes, Hollandaise (26)
Filet of Beef Larded, Moderne
Sweetbreads, Perigneux French Peas (145)
Sorbet, Favourite
Roast Capon (378) Chicory Salad (38)
Suzanne Ice Cream

1292. Consommé, Andalouse

Prepare a consommé (No. 52) and keep simmering. Place two gills of tomato sauce (No. 16) in a small frying pan and let reduce on the

range to a third the quantity, then place in a bowl, adding one gill cream, half a gill milk and three egg yolks. Season with a saltspoon salt and half saltspoon cayenne pepper, mix well with a whisk, then strain it through a cheesecloth into three small lightly buttered pudding moulds, place in a tin, pour boiling water into the tin up to half their height and set in oven with the door open for ten minutes. Remove and let cool off, unmould, cut into thin slices and place them in a soup tureen. Peel and slice a small, sound cucumber, plunge it into a pint of boiling water with a half teaspoon salt for ten minutes. Drain, and place in the tureen, Strain the consommé through a cheesecloth on top and serve.

1293. Trout, Meunière

Draw from the base of the head (gills) three medium, very fresh brook trout. Wipe neatly, make three small incisions on each side of the trout, season with a teaspoon salt and half teaspoon white pepper, lightly wet with milk and roll them in flour. Heat two tablespoons butter in a frying pan, place the fish one beside another in the pan, and briskly fry them for five minutes on each side. Dress on a hot dish, squeeze the juice of half a lemon and sprinkle half teaspoon freshly chopped parsley over them; add a tablespoon butter to the pan, toss it on the range until brown, pour it over the trout and serve.

1294. Filet of Beef Larded, Moderne

Neatly trim a two-and-a-half-pound piece filet of beef and lard the surface with a few small thin strips of larding pork. Place in a roasting pan one sliced carrot, one sliced onion, any little lard parings on hand and place the filet on top. Spread two tablespoons melted lard on top of the filet, pour a half gill cold water into the pan and season with a teaspoon salt and half teaspoon pepper. Set in the oven to roast for thirty-five minutes, turning over once in a while and basting it with its own gravy. Remove, dress on a hot dish, skim the fat from the surface of the gravy, add one gill demi-glace (No. 122) to the pan, let boil for five minutes and strain the gravy over the filet. Dress a cauliflower sauté (No. 631) on one side of the dish, three stuffed tomatoes (No. 30) cut in halves on the other side, sprinkle a half teaspoon chopped parsley over all and serve.

1295. Sweetbreads, Perigneux

Have six fine, blanched heart sweetbreads (No. 33) ready. Finely slice half a carrot, half an onion, one branch celery, one branch parsley and place the vegetables in a frying pan with one bay leaf, one clove and any trimmings of lard on hand. Lay the breads over the vegetables. Season with a teaspoon salt and half teaspoon pepper. Spread a tablespoon melted butter over the breads and cook on the fire for five minutes. Moisten with a half gill white wine, one gill white broth and one gill demi-glace (No. 122). Cover the breads with a lightly buttered paper and set in the oven for thirty-five minutes. Remove, dress the breads on a large hot dish and keep hot. Skim the fat from the gravy, boil

on the range for ten minutes, then strain into another saucepan; add one finely chopped truffle and two tablespoons sherry, boil for five minutes longer, then pour the sauce over the breads and serve.

1296. Sorbet, Favourite

Prepare a lemon water ice (No. 376). Press a pint of well picked and washed fresh or canned strawberries through a sieve into the freezer with the lemon ice, adding two tablespoons good rum; thoroughly mix and let freeze for fifteen minutes, then divide the punch into six sherbet glasses and serve.

1297. Suzanne Ice Cream

Prepare and finish a quart of vanilla ice cream (No. 42). Press two peeled bananas through a sieve in a bowl, adding two tablespoons good kirsch and one ounce sugar; thoroughly mix, add to the vanilla and mix well with the spatula.

Place twelve lady-fingers on a plate and pour evenly two tablespoons maraschino over them. Line a quart brick mould with a sheet of white paper, place half the ice cream in the mould, then arrange the twelve lady-fingers on top, fill up with the rest of the ice cream and tightly cover. Bury the mould in a tub well packed with ice and rock salt and let freeze for two hours, remove, lightly dip in lukewarm water for a few seconds, wipe all around, unmould on a cold dish with a napkin over and serve.

Monday, Second Week of April

BREAKFAST

Stewed Rhubarb (73)
Wheatena
Omelette, Col. O'Brien
Fish Balls (260)
Calf's Liver, Minute (810)
Potatoes Sautées (135)
Rice Flannel Cakes (221)

1298. Wheatena

Have in an enameled, small pan a half pint water and half pint milk. Season with two saltspoons salt, then let slowly come to a boil on a moderate fire; gradually dredge in five ounces of Wheatena, continually mixing while adding it, and allow to gently boil for five minutes, frequently mixing meanwhile. Remove, pour into a deep dish and send to the table with cream or rich milk and fine sugar separately.

1299. Omelette, Col. O'Brien

Split three very fresh lamb kidneys in halves, skin and cut each half in two. Cut three country sausages into half-inch pieces, place both in a frying pan with a tablespoon melted butter, season with two saltspoons salt and fry for five minutes. Drain, place in a small frying pan with six heads mushrooms cut in halves, two tablespoons sherry, one

gill demi-glace (No. 122) and half saltspoon cayenne pepper. Mix a little and let boil for five minutes, then keep hot.

Prepare an omelette (No. 75), turn on a hot dish, pour the sauce over and serve.

LUNCHEON

Oysters, Casino (835)
Beefsteaks, Étuvée with Potatoes
String Beans (139)
Beignets, Italienne (790)

1300. Beefsteaks, Étuvée with Potatoes

Cut from a two-pound piece (hip part) of beef very thin slices. Season with a half teaspoon salt and half teaspoon white pepper. Peel and slice very finely three medium, sound, raw pototoes and season with half teaspoon each salt and pepper. Lightly butter an earthen baking dish, arrange a layer of the potatoes (one-fourth) at the bottom of dish, then a third of the beef over potatoes, sprinkle half teaspoon freshly chopped parsley over the beef, then arrange another fourth of the potatoes, then another third of the beef, half teaspoon parsley, and so on until finished. Cover the top with two thin slices larding pork, pour half gill water over all, cover the pan and set in oven for an hour and a half, remove and serve in the same dish.

DINNER

Radishes (58) Lyon Sausage (582)
Garbure au Gratin
Kingfish, Colbert (120)
Potatoes, Persillades (63)
Squabs en Crapaudine
Corn Fritters (446) Brussels Sprouts (618)
Roast Beef (126)
Escarole Salad (100)

1301. Garbure au Gratin

Cut one-half a very small cabbage in quarters, remove the core and outer stale leaves and slice it exceedingly fine. Slice also one carrot, one turnip, one onion, two leeks and two branches celery; place them in a saucepan with three and a half quarts water, adding one ounce of good butter, a half-pound piece salt pork and a cervela sausage. Season with a teaspoon salt and a half teaspoon pepper, cover the pan and let simmer for two hours, then pick up the lard and cervela. (Keep the pork for further use.) Cut the cervela in slices and add to the soup, pour the soup into an earthen soup dish, arrange six slices toasted French bread on top of the soup, sprinkle two ounces grated Parmesan cheese over, then set in the oven for twenty minutes. Remove and serve.

1302. Squabs en Crapaudine

Cut off necks and feet, singe, draw and neatly wipe six fat, tender squabs. Split them through the back without separating, remove breast bones, crack legs and wing bones with a cleaver; place between a towel and lightly flatten them, season with a teaspoon salt and half

teaspoon pepper, roll well in a little melted butter, then in bread crumbs. Arrange on double broiler and broil for eight minutes on each side. Remove, pour a Piquante sauce (No. 177) on a hot dish, dress the squabs, one overlapping another, and serve.

1303. Macédoine Jelly

Finely chop six candied cherries, one each candied pear, apricot, peach, and one ounce candied angelica. Place these articles in a bowl with a tablespoon rum and mix well. Prepare a rum jelly (No. 1171), and when you strain the jelly into the freezer add the contents of the bowl. Mix well and let set, turn on a dish with a folded napkin and serve.

Tuesday, Second Week of April

BREAKFAST

Oranges (104)
Oatmeal Porridge (2)
Poached Eggs, Bayonnaise
Whitebait with Bacon
Beef Hash, Polonaise
Flannel Cakes (136)

1304. Poached Eggs, Bayonnaise

Cut one ounce cooked, lean ham in small dice pieces and place in small saucepan with two tablespoons sherry and one gill demi-glace (No. 122); boil for five minutes and keep hot.

Cut three well-wiped tomatoes in four slices each, season with half teaspoon salt, two saltspoons pepper and lightly roll in flour. Heat two tablespoons melted lard in a frying pan, arrange the tomatoes in a pan, one beside another, and briskly fry for three minutes on each side. Remove with a skimmer and place on a large hot dish.

Prepare twelve poached eggs (No. 106), trim a little, arrange on the tomatoes, pour sauce over and serve.

1305. Whitebait with Bacon

Have in a small basin one pound very fresh, well cleaned and wiped whitebait; pour in a little cold milk, repeatedly turn in the milk, then place on a sieve; sprinkle six tablespoons cornmeal over, shake well, place in a frying basket and fry in boiling fat for two minutes. Lift up, thoroughly drain on a cloth, sprinkle over a half teaspoon salt and saltspoon cayenne pepper, turn them over and place on a hot dish with a folded napkin. Arrange six slices freshly broiled bacon (No. 13) over, decorate with six quarters lemon and a little parsley and serve.

1306. Beef Hash, Polonaise

Pick off all the meat from the roast beef left over from yesterday and cut into small dice pieces; cut half the quantity cold, boiled potatoes into small shape. Heat two tablespoons melted butter in a saucepan, adding one finely chopped onion and one finely chopped green pepper; gently brown for ten minutes, occasionally stirring meanwhile, add the

beef and potatoes, with half pint white broth, one gill tomato sauce (No. 16) and half teaspoon salt. Mix well, cover the pan, cook for five minutes on range, then set in oven for forty minutes; remove, dress on a hot, deep dish. Place one and a half tablespoons melted butter and three tablespoons bread crumbs in a frying pan, toss on the fire until a nice brown, drain off the butter (saving it for other occasions), sprinkle the bread crumbs over the hash and serve.

LUNCHEON

Consommé in Cups (52)
Stuffed Devilled Clams (567)
Navarin Parmentier (114)
Tomato Salad (461)
Apple Méringue Pie (732)

DINNER

Radishes (58) Olives
Purée Soubise
Fried Pompano, Horly
Potatoes, Chassepot (123)
Mutton Steaks, Sauce Poivrade
Fried Eggplants (460)
Spinach with Cream (399)
Roast Snipes (213)
Lettuce Salad (148)
Pineapple Pudding (128)

1307. Purée Soubise

Finely slice six sound, peeled onions, place in a large saucepan with one and a half ounces butter and cook for fifteen minutes, frequently stirring meanwhile; add two and a half ounces flour and stir well while heating for two minutes. Pour in one and a half quarts white broth (No. 701) and a pint and a half milk; add two branches each parsley and celery, season with one and a half teaspoons salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; mix with a wooden spoon until it comes to a boil, then let simmer for forty minutes. Strain through a sieve into a basin, then through a cheesecloth into a soup tureen, add half ounce good butter, lightly mix, and serve.

1308. Fried Pompano, Horly

Lift up the filets from two medium, fresh pompano of one pound each. Skin them, season with a teaspoon salt and half a teaspoon pepper, roll in flour, then dip in beaten egg and roll in fresh bread crumbs. Arrange in a frying basket and fry in boiling fat for ten minutes, lift up, drain, dress on a hot dish with a folded napkin, decorate with six quarters lemon, a little parsley greens, and serve with one gill hot tomato sauce (No. 16) separately.

1309. Mutton Steaks, Sauce Poivrade

Procure three three-quarter-pound steaks from a tender leg of mutton. Make a few incisions around the skin of each, season with a

teaspoon salt and half teaspoon pepper, neatly rub with a tablespoon oil, arrange on the broiler and broil for seven minutes on each side. Remove, dress on a dish, pour a poivrade sauce (No. 546) over the steaks and serve.

Wednesday, Second Week of April

BREAKFAST

Eggs Molet, Tomato Sauce
Fried Perch (293)
Hamburg Steaks with Fried Onions (108)
Julienne Potatoes (799)
Buckwheat Cakes (330)

1310. Eggs Molet, Tomato Sauce

Boil twelve fresh eggs for five minutes, remove and plunge in cold water for one minute, then take up and shell carefully. Arrange on a deep dish, place three gills of tomato sauce (No. 16) in a saucepan and reduce on the range to one gill, pour the sauce over the eggs and serve.

LUNCHEON

Crab Meat, au Gratin (782)
Veal Chops, Philadelphia (685)
Noodles with Brown Butter
Potatoes, Fondante (56)
French Pancake (17)

1311. Noodles with Brown Butter

Prepare the same quantity of noodles as in No. 334, plunge in two quarts water with a teaspoon salt and boil for thirty-five minutes. Drain on a sieve, then place on a dish, season with a half teaspoon salt and two saltspoons white pepper and mix well with the seasoning. Place an ounce butter in a frying pan, toss it on the fire until of a nice brown colour, then pour over the noodles and serve.

DINNER

Oysters (18)
Radishes (58) Caviare (59)
Potage, Lyon
Broiled Shad, Vert-pré
Potatoes, Bohemienne
Roulade of Beef, Nivernaise
Stuffed Green Peppers (818)
Roast Chicken (290)
Doucette Salad (189)
Babas, au Rhum (687)

1312. Potage, Lyon

Prepare a consommé (No. 52), chop very finely two sound white onions and brown in a saucepan with an ounce butter for ten minutes, occasionally stirring; add three tablespoons flour and one tablespoon

good curry powder. Strain the consommé through a cheesecloth into this pan, mix well and let come to a boil. Beat one raw egg yolk with a half gill cream in a bowl with two tablespoons sherry and add to the soup, mix well while heating without boiling for three minutes, remove and serve.

1313. Broiled Shad, Vert-Pré

Procure half a very fresh shad of three pounds. Scale, trim and thoroughly wipe. Make four small incisions on the skin side, rub the fish all around with a tablespoon salt and half teaspoon paprika. Arrange on the broiler and broil on a brisk fire for six minutes on each side. Remove, dress on a large, hot dish, spread a green butter over (No. 21), decorate with six quarters lemon and a little parsley greens and serve.

1314. Potatoes, Bohemienne

Peel, wash and drain six medium, raw potatoes. Season with a teaspoon salt, half teaspoon white pepper and place on a roasting tin with six thin slices larding pork, one piece on each potato. Set in the oven to bake for thirty-five minutes, frequently turning them over meanwhile; remove, take each one between a towel and with the aid of an apple-corer scoop out lengthwise from one end to the other as you would apples. Skin three country sausages and with the meat carefully stuff the hollows of the six potatoes, close both sides of each potato with a piece of the scooped-out pieces of same, place in the same roasting pan and lightly butter the top of each with a very little melted butter. Place in the oven to bake for twenty minutes more, remove, dress on a hot dish, decorate with a little parsley greens and serve.

1315. Roulade of Beef, Nivernaise

Procure a three-pound-piece flank of beef twice as long as wide, trim off the fat and split it crosswise without separating. Season all around with a teaspoon salt and half teaspoon white pepper and keep in a cool place till the following stuffing is prepared:

Finely chop up two ounces lean, raw pork, one ounce lean, raw veal, and one ounce cooked lean ham and place these articles in a mortar; pound to a paste, add three tablespoons fresh bread crumbs, half teaspoon freshly chopped parsley, a bean chopped garlic, half teaspoon salt, two saltspoons cayenne pepper, a saltspoon each grated nutmeg and thyme, half a gill cream and one raw egg; pound the whole well together for five minutes, remove from the mortar and evenly spread all over the cut part of the beef. Roll up tightly, firmly tie with string all around, place a mirepoix (No. 271) at the bottom of a braizing pan, lay the roulade on top, spread two tablespoons of melted lard over the beef and set in the oven for twenty-five minutes or until a golden colour. Then add two tablespoons flour at the bottom of the pan, stir well with a wooden spoon, pour in half gill claret, one and a half gills demi-glace (No. 122), one gill of tomato sauce (No. 16) and one gill water. Reset the pan in the oven for fifty-five minutes longer, turning the beef occasionally;

remove, untie, place the beef on a dish and keep warm. Skim the fat from the gravy in the pan and boil the sauce on the range for fifteen minutes, strain the sauce over the beef, pour a Nivernaise garnishing around the beef and serve.

1316. Nivernaise Garnishing

Scrape and wash twenty-four very small spring carrots. Place in a saucepan with an ounce butter, half teaspoon salt, one teaspoon sugar and two saltspoons white pepper; pour in three gills water, cover the pan, set on the fire for five minutes, then place in the oven for forty-five minutes, drain off the water and use as required.

Thursday, Second Week of April

BREAKFAST

Strawberries and Cream
Farina (74)
Poached Eggs, Brown Butter
Smelts, Meunière (280)
Broiled Sirloin Steaks, Maître d'Hôtel (6)
Potatoes Sautées (135)
Wheaten Grits (131)

1317. Strawberries and Cream

Pick off the stems very carefully and thoroughly wash a quart fresh strawberries; carefully drain on a sieve, place in a fruit compotier and serve with thick cream and powdered sugar separately.

1318. Poached Eggs, Brown Butter

Prepare twelve poached eggs on toast (No. 106) and place on a dish. Place an ounce butter in a small frying pan, brown on the fire to a nice brown colour and remove from the fire; pour in a tablespoon of good vinegar and a teaspoon of finely chopped parsley, mix all well together, pour it over the eggs and serve.

LUNCHEON

Boston Oyster Stew
Broiled Lobster, Chili Sauce
Sirloin of Beef Cutlets, Tarragon Sauce
Lima Beans in Cream
Compote of Pears with Maraschino

1319. Boston Oyster Stew

Open thirty-six large box oysters, place in a saucepan with their own liquor and a pint fresh oyster juice extra; add a pint water, four branches well-cleaned celery, one teaspoon salt and two saltspoons cayenne, place on the fire and boil for five minutes; remove the celery, skim the scum from the surface, add one pint hot milk, one gill cream and one ounce good butter, mix well, pour into a hot soup tureen and serve with six freshly prepared toasts separately.

1320. Broiled Lobster, Chili Sauce

Cut the claws from three one-pound live lobsters, crack them with a cleaver, place in a small roasting tin and set to bake in the oven for twenty minutes. Split the bodies of the three lobsters in even halves, lengthwise, remove the gravel from the heads, then arrange on a double broiler. Season with a teaspoon salt and half tablespoon paprika, evenly spread two tablespoons oil over the six bodies and broil on the shell side for ten minutes, then set in the oven for ten minutes, cut parts upward. Remove, dress the bodies and claws on a large dish, decorate with six quarters lemon and parsley greens and serve with a chili sauce separately.

1321. Chili Sauce

Place in a small saucepan two tablespoons cold water, one tablespoon butter, one saltspoon salt and two saltspoons paprika; place on the fire and as soon as it comes to a boil add four tablespoons chili sauce, one teaspoon Worcestershire sauce and half gill tomato sauce (No. 16). Mix well and let boil for five minutes, pour into a sauce bowl and serve.

1322. Sirloin of Beef Cutlets, Tarragon Sauce

Finely chop up one and a half pounds lean sirloin of beef with four ounces of fresh beef marrow and place in a bowl. Finely chop together three branches well-washed parsley, one branch chervil, half bean garlic and add to the beef, with half gill cream, teaspoon salt, three saltspoons pepper and saltspoon grated nutmeg. Mix well until thoroughly amalgamated, divide the preparation into six equal parts, roll in bread crumbs, then give them a nice cutlet form. Heat one tablespoon butter in a frying pan, arrange the cutlets one beside another in the pan and gently fry for eight minutes on each side. Pour a tarragon sauce on a hot dish, dress the cutlets crown-like over and serve.

1323. Tarragon Sauce

Place one and a half gills demi-glace (No. 122) in a saucepan with two tablespoons sherry and the leaves from two branches tarragon; mix a little, slowly boil for ten minutes and use as required.

1324. Lima Beans in Cream

Open a pint can lima beans, drain off the water and plunge them in boiling water for two minutes. Drain on a sieve, then place in a saucepan with a half gill milk, gill cream, and season with a half teaspoon salt and saltspoon cayenne. Mix well and let boil for five minutes. Knead in a saucepan a half tablespoon butter with a teaspoon flour, then add the butter little by little to the lima beans, continually mixing while adding it. Cook for five minutes, dress on a vegetable dish and serve.

1325. Compote of Pears with Maraschino

Open a pint can preserved pears, drain the syrup into a saucepan and arrange the pears on a compotier dish. Add one ounce of sugar,

a tablespoon maraschino and a vanilla bean to the syrup, let reduce on the fire to half the quantity, then strain the syrup over the pears and serve. (Wipe the vanilla bean and put back in the sugar for further use.)

DINNER

Radishes (58) Olives
Okra, Milanaise
Sheepshead à l'Aurore
Potatoes, Anglaise (185)
Chicken Sauté, Bordelaise Cauliflower au Gratin
Roast Leg of Lamb (392)
Dandelion Salad (606)
Chocolate Ice Cream (523)
Small Neapolitan Cakes (524)

1326. Okra, Milanaise

Finely chop a good-sized white onion, the white part of three leeks, one sound green pepper and two ounces of raw, lean ham; place these in a large saucepan with a tablespoon butter, brown for fifteen minutes, frequently stirring meanwhile; moisten with one quart broth and one and a half quarts water. Season with a level tablespoon salt and half teaspoon pepper, add one pound of beef or veal bones, cover the pan and let boil for fifteen minutes; then add three tablespoons raw rice, two ounces spaghetti cut into small pieces, one ounce of cooked smoked beef tongue. Cut into small squares twelve trimmed, fresh okras into quarter-inch pieces and two peeled red tomatoes in eight pieces each; lightly mix, cover the pan and let boil for one hour. Remove the bones, pour the soup into a soup tureen, sprinkle a half teaspoon freshly chopped parsley over and serve.

1327. Sheepshead à l'Aurore

Procure a three-pound piece fresh sheepshead, scale, trim, remove the bones and thoroughly wipe. Place it in a saucepan with a half ounce butter, half gill white wine, one gill water, one teaspoon salt and two saltspoons pepper. Cover the fish with a sheet of buttered paper, boil on the range for five minutes, then set in the oven to bake for twenty minutes. Remove, place the fish in a baking dish. Mix in a saucepan one tablespoon butter with two tablespoons flour and heat for half minute, then pour the fish gravy into the pan with a gill of hot milk; mix with a wooden spoon until it comes to a boil, then add one finely chopped hard-boiled egg and half saltspoon cayenne pepper. Mix well, pour the sauce over the fish and sprinkle a tablespoon grated Parmesan cheese over. Set in the oven for fifteen minutes, remove, decorate the dish all around with half slices lemon and serve.

1328. Chicken Sauté, Bordelaise

Cut the head and feet off a three-pound tender chicken, singe, draw, and wipe. Cut it into twelve even pieces and season with a teaspoon salt and half teaspoon white pepper. Heat two tablespoons oil in a large

frying pan, add the chicken with a bean sound garlic and briskly fry for eight minutes on each side; drain off the oil from the pan, remove the garlic, then add eight finely chopped shallots; stir well and cook for one minute, pour in a gill of claret, eight finely minced mushrooms, and let the wine reduce to half the quantity. Pour in one gill tomato sauce (No. 16) and a gill demi-glace (No. 122), lightly mix and let slowly cook for thirty minutes more. Remove from the fire, dress the chicken on a hot dish, boil the sauce for five minutes more, add half an ounce good butter and half teaspoon finely chopped parsley, mix well, pour it over the chicken, decorate with six heart-shaped bread croutons (No. 90) and serve.

1329. Cauliflower au Gratin

Trim off the green leaves, cut away the stalk and clean a large head fine white cauliflower; place in a large saucepan with plenty water to cover it, with quarter pint milk and tablespoon salt; boil for forty minutes, drain and separate the branches from the main stalk. Heat a tablespoon butter in a frying pan, add the cauliflower, season with half teaspoon each salt and pepper, then gently fry for ten minutes, frequently turning the pieces meanwhile, being careful not to break them, and arrange on a baking dish. Mix in a saucepan one tablespoon butter with one and a half tablespoons flour, heat for a half minute, add one and a half gills hot milk, two saltspoons salt, half a saltspoon each cayenne pepper and grated nutmeg, a tablespoon grated Parmesan cheese and mix until boiling, then pour over the cauliflower. Sprinkle a half tablespoon grated Parmesan cheese over, set in the oven for fifteen minutes, remove and serve.

Friday, Third Week of April

BREAKFAST

Stewed Prunes (1)
Quaker Oats (105)
Eggs, Fowler
Filets of Sole, Tartare (487)
Lamb Kidneys en Brochette
Sweet Potatoes, Lyonnaise (1092)
Flannel Cakes (136)

1330. Eggs, Fowler

Drain a half pint fine asparagus tips, place in a small saucepan and mash with a wooden spoon; add a half ounce good butter, a half gill cream, half gill milk, three saltspoons each salt and sugar, half saltspoon cayenne and half saltspoon grated nutmeg. Mix well and let gently boil for ten minutes, then press through a cheesecloth into six egg-cocotte dishes, evenly divided. Carefully crack two fresh eggs into each dish, evenly season them with a half teaspoon salt and two saltspoons pepper, lay them on a tin and set to bake in the oven for five minutes. Remove and serve.

1331. Lamb Kidneys en Brochette

Skin twelve very fresh lamb kidneys, then cut them into thin slices crosswise. Cut the same number of thin slices of lean bacon, half inch square, and evenly arrange them alternately on six skewers. Season all over with a half teaspoon each salt and pepper. Roll them in a tablespoon oil, then in bread crumbs, arrange on a double broiler and broil on a brisk fire for four minutes on each side. Remove, dress on a hot dish, pour a little melted butter over them and serve.

LUNCHEON

Fish Chowder. Tokio (1002)
Cases of Oysters, au Gratin
Omelette, Varsovie
Mironton of Lamb, Paysanne
Peach Pie (412)

1332. Cases of Oysters, au Gratin

Carefully oil the outside of six paper cases. Cut twenty-four large, freshly opened oysters into four quarters each, place them in a saucepan with their own liquor and a half gill white wine. Season with half teaspoon salt and saltspoon cayenne pepper, then boil for two minutes. Heat one and a half tablespoons butter in a saucepan, add one finely chopped green pepper and gently brown for five minutes, then mix in two and a half tablespoons flour while heating for half a minute. Strain the oyster liquor into this pan, adding one gill cream, half gill milk, two tablespoons sherry, two saltspoons salt, a saltspoon each cayenne and grated nutmeg. Mix well until it comes to a boil, then add the oysters. Mix well, cook gently for two minutes, then divide evenly the preparation into the six cases. Sprinkle evenly over a tablespoon of grated Parmesan cheese, place the cases on a tin and set in the oven for ten minutes. Remove, dress on a dish with a folded napkin and serve.

1333. Omelette, Varsovie

Crack eight fresh eggs into a bowl, add a half gill cream, half teaspoon salt, two saltspoons white pepper and sharply beat with a fork for two minutes. Heat in a frying pan one and a half tablespoons melted butter, add two tablespoons fresh bread crumbs and toss well until it attains a nice light brown. Drop in the eggs, briskly mix with a fork for two minutes, let rest for one minute; fold up the opposite sides to meet in the centre, let rest for half a minute, turn on a hot dish and serve.

1334. Mironton of Lamb, Paysanne

Detach all meat from the leg of lamb left over from yesterday and cut into half-inch square slices. Cut in the same way half the quantity peeled boiled potatoes. Heat two tablespoons lard in a saucepan, adding two finely sliced white onions, and fry to a nice light brown; add two tablespoons flour, mix well, then add the lamb and potatoes. Moisten

with a half gill vinegar and a pint white broth (No. 701), add two peeled and crushed red tomatoes, one finely chopped bean garlic, one teaspoon freshly chopped parsley, one teaspoon salt and half teaspoon pepper. Mix well while heating for two minutes. Cover the pan, set it in the oven for fifty-five minutes, remove, pour into a deep dish and serve.

DINNER

Oysters (18) Olives
Canapé of Smoked Salmon
Bisque of Lobster aux Croutons
Smelts, Britannia (458)
Potatoes, Château (208)
Terrapin, Newburgh (816)
Tournedos of Beef; Sauce Bercy
String Beans and Peas Panachés (1046)
Roast Squabs (831)
Romaine Salad (214)
Apple Charlotte (634)

1335. Canapé of Smoked Salmon

Cut out from a stale sandwich loaf of bread six slices quarter of an inch thick, then cut each into two-inch square pieces. Toast them to a nice golden colour and lightly butter; cover them with very thin slices of smoked salmon, nicely trim, dress on a side dish with a folded napkin, decorate with a little parsley greens, six quarters lemon and a hard-boiled egg, finely chopped; sprinkle this over them and serve.

1336. Bisque of Lobster aux Croutons

Cut the head off from a three-pound live lobster, then cut in pieces. Thoroughly heat an ounce melted butter in a saucepan, add the lobster and briskly cook on the range for ten minutes, occasionally stirring meanwhile. Place it in a mortar and pound to a paste, then return it to the same saucepan, add one each finely minced carrot, onion and leek, two finely minced small branches celery and two branches parsley; pour in three tablespoons brandy and set it on fire, let burn as long as it lasts, continually stirring while burning. Add a half gill white wine, one quart broth (No. 701), a pint of tomatoes, either fresh or canned, and three pints water. Season with a tablespoon salt and half teaspoon paprika. Mix well, and as soon as it comes to a boil add three ounces rice and let slowly simmer for one hour and fifteen minutes. Strain through a sieve into a basin, return to the pan, add one gill cream and half ounce good butter and mix on the fire until coming to a boil; then pass through a strainer into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

1337. Tournedos of Beef, Sauce Bercy

Cut out from a two-pound piece of tenderloin six even filets. Neatly flatten, lightly trim and season with a teaspoon salt and half teaspoon pepper. Heat a tablespoon butter in a frying pan, add the filets and

briskly fry for three minutes on each side, dress on a hot dish with six bread croutons same size as tournedos, pour a Bercy sauce over and serve.

1338. Sauce Bercy

Finely chop four sound shallots; place them in a small saucepan with a teaspoon butter and lightly brown for ten minutes, stirring once in a while; then pour in a half gill white wine, let reduce to one-half the quantity, add one and a half gills demi-glace (No. 122) and half teaspoon of chopped chives. Mix a little and let boil for ten minutes, add half ounce good butter, lightly mix and use as required.

Saturday, Third Week of April

BREAKFAST

Grape Fruit (130) Hominy (45)
Omelette, Tiflis
Perch Sauté, Anchovy Butter
Sausage Baked with Apples (834)
Potatoes, Saratoga (156)
Rice Cakes (221)

1339. Omelette, Tiflis

Carefully crack eight fresh eggs in a bowl, add half gill milk, two tablespoons Russian caviar and two saltspoons each salt and white pepper. Sharply beat up with a fork for two minutes. Heat one tablespoons butter in a frying pan, drop in the eggs, stir with a fork for two minutes, let rest for a minute; fold up the opposite sides to join in the centre, let rest for half a minute, then turn upon a hot dish and serve.

1340. Perch Sauté, Anchovy Butter

Scale, trim and wipe six small, even-sized fresh perch. Season them all around with a teaspoon salt and half teaspoon pepper, lightly wet with a little cold milk, then roll in flour. Heat a tablespoon butter in a frying pan, add the perch, one beside another, and fry for six minutes on each side. Remove, dress on a dish, spread an anchovy butter (No. 62) over them and serve.

LUNCHEON

Shrimp Patties
Porterhouse Steak with Smothered Onions
Broiled Potatoes
Vanilla Custard

1341. Shrimp Patties

Prepare and keep hot six patties (No. 929). Place thirty-six shelled, cooked shrimps in a frying pan with two tablespoons sherry and cook for five minutes. Mix in a saucepan one and a half tablespoons butter with two and a half tablespoons flour and heat for half minute. Pour in one gill each milk and cream, season with half teaspoon salt, two saltspoons

cayenne pepper and one saltspoon grated nutmeg; mix until it comes to a boil, then add the shrimps to pan, lightly mix and cook for five minutes more. Dilute an egg yolk in a tablespoon cream and add to the shrimps and mix while heating for two minutes. Remove, dress on a large dish, divide the shrimps evenly into the six patties, arrange the covers on top and serve.

1342. Porterhouse Steak with Smothered Onions

Procure a nice, tender one-and-a-quarter-inch-thick porterhouse steak. Lightly flatten and trim all around. Mix on a plate a teaspoon salt, half teaspoon pepper and tablespoon oil; repeatedly turn the steak in the seasoning, arrange it on a broiler and broil on a brisk fire for twelve minutes on each side. Remove, dress on a hot dish, place the smothered onions over the steak and serve.

1343. Smothered Onions

Peel and cut in halves four good-sized white onions, slice very fine, then season with a half teaspoon salt and three saltspoons white pepper. Heat in a saucepan a tablespoon melted butter, add the onions, cover the pan with a plate, cook on the range for five minutes, then set in the oven for thirty-five minutes. Remove and use as required.

1344. Broiled Potatoes

Peel six medium, even-sized cooked potatoes and cut them in half. Have on a plate a half teaspoon salt and tablespoon melted butter, well mixed; repeatedly turn the potatoes in the seasoning, carefully arrange them on a double broiler and broil for three minutes on each side. Dress on a hot dish with a folded napkin and serve.

1345. Vanilla Custard

Crack four fresh eggs into a basin with two additional yolks, add five ounces sugar and two teaspoons vanilla essence. Sharply stir with a whisk for two minutes, then add one and a half pints milk and half pint cream; briskly whisk again for three minutes, then strain the preparation through a cheesecloth into a deep China baking dish. Place the dish in a tin, pour hot water to cover half the height of the dish and set in the oven to bake for thirty minutes. Remove, let cool off and serve.

DINNER

Olives Radishes (58)
Purée of Lentils
Fresh Mackerel, Italienne Potatoes Pailles (611)
Boiled Turkey, Demi-Deuil
Spinach à l'Anglaise (247) Roast Beef (126)
Doucette Salad (189)
Cherry Pudding (598)

1346. Purée of Lentils

Soak a pint of lentils in plenty of cold water during the night. Drain on a sieve, then place in a large saucepan with a sliced carrot, a sliced

onion, two leeks, two branches celery, one branch chervil, one bean garlic, two raw peeled and sliced potatoes and half pound lean salt pork. Moisten with three quarts water, season with a level tablespoon salt and half teaspoon white pepper. Place on the fire, and as soon as it comes to a boil skim scum from the surface and add one ounce butter. Cover the pan and let simmer for two hours. Remove the pork and keep it. Press the soup through a sieve, then add half pint hot milk and mix a little; strain through a Chinese strainer into a soup tureen and serve with a plate bread croutons (No. 23) separately.

1347. Fresh Mackerel, Italienne

Prepare and keep hot an Italienne sauce (No. 1244). Cut off the head, neatly trim and wipe a nice, fat, fresh mackerel of three pounds. Split it in two through the back, remove the spinal bone, and season with a teaspoon salt and half teaspoon white pepper. Place it in a lightly buttered tin, skin side downward, place a few little bits of butter on top of the fish, then set in the oven for twenty minutes. Remove, place in a baking dish, pour the Italienne sauce and sprinkle a tablespoon grated Parmesan cheese over; set in the oven again for fifteen minutes, remove, decorate the dish all around with thin half slices lemon and serve.

1348. Boiled Turkey, Demi-Deuil

Singe, and cut the head and feet from a tender turkey of about seven pounds. Draw, wipe and truss, then place in a large saucepan with two medium carrots, two turnips, two white onions, one leek, one branch celery, two branches parsley, one bay leaf, two cloves and a sprig of thyme. Moisten with one and a half gallons water, season with a heavy tablespoon salt and teaspoon white pepper, set the pan on the fire, cover it and let boil slowly for two hours. Remove the turkey, cut the legs off, then cut each leg in three pieces and place on a large dish. Remove the skin from the breast, cut the breast into very thin slices and neatly dress them over the legs. Pour a demi-deuil sauce over all and serve. Save the broth for to-morrow.

N. B. A boiled rice (No. 113) can be served around the turkey if desired.

1349. Sauce Demi-Deuil

Heat in a saucepan one and a half tablespoons butter, adding two tablespoons flour, and mix while heating for one minute; then strain through a cheesecloth a pint of the turkey broth into this pan, mix well until it comes to a boil, then let reduce to half the quantity. Add three-quarters gill cream, mix well and strain through a cheesecloth into another saucepan. Cut into julienne strips one small truffle and one ounce cooked, smoked beef tongue and add to the sauce with two tablespoons sherry; lightly mix and let boil for five minutes, remove and serve as required.

Sunday, Third Week of April

BREAKFAST

Stewed Rhubarb (73)
Wheatena (1298)
Scrambled Eggs with Green Peppers
Fried Smelts, Tartare Sauce (47)
Broiled Lamb Chops (748)
French Fried Potatoes (8)
English Muffins (51)

1350. Scrambled Eggs with Green Peppers

Crack eight fresh eggs into a bowl, add a half gill milk, season with half teaspoon salt and sharply beat up with fork for a minute. Heat a tablespoon butter in a frying pan, drop in a very finely chopped green pepper and brown it for six minutes; drop in the eggs and cook for six minutes, frequently stirring meanwhile, dress on a hot dish and serve.

LUNCHEON

Chicken Broth in Cups
Fried Soft-Shell Crabs on Toast
Spring Lamb Steaks, Bretonne
Lemon Custard Pie (316)

Chicken Broth in Cups

Take two and a half quarts of the turkey broth from yesterday, strain into a saucepan, add the same quantity of chicken bones and vegetables as in No. 578, but no seasoning whatever; then proceed to finish the broth exactly the same. Place the remaining turkey broth with the white broth (No. 701).

1351. Fried Soft-Shell Crabs on Toast

Remove the spongy parts under the side joints and the aprons from twelve medium, fresh soft-shell crabs. Wash in cold water to entirely free them from sand, drain on a cloth, season with a teaspoon salt and half teaspoon pepper, dip in cold milk and lightly roll in flour, then plunge in boiling fat and fry for seven minutes, or until of a nice golden colour. Lift up, drain on a cloth, sprinkle half teaspoon salt over, arrange on six freshly prepared toasts and decorate with six quarters of lemon and a little fried or green parsley.

1352. Spring Lamb Steaks, Bretonne

Prepare and keep hot the same amount of beans as in No. 484.

Procure three three-quarter-pound steaks from a leg of tender spring lamb. Make a few incisions all around the skin and season all over with a teaspoon salt and half teaspoon pepper. Heat a tablespoon butter in a frying pan, add the steaks, one beside another, and fry for six minutes on each side. Remove the steaks, dress the beans on a large dish and arrange the steaks over. Pour a gill of tomato sauce (No. 16)

in the pan in which the steaks were cooked, add half teaspoon freshly chopped parsley, lightly mix, boil for five minutes, then pour over the steaks and serve.

DINNER

Oysters (18)
Celery en Surprise (20) Canapé of Caviare (59)
Green Turtle, English Style
Filet of Sole, Higgins
Noisettes of Beef, Sauce Remi
Stuffed Tomatoes (30)
Sweetbreads, Root French Peas with Butter (781)
Sorbet Anisette (1163)
Roast Capon (378) Chicory Salad (38)
Iced Pudding, Portugais
Petites Surprises

1353. Green Turtle, English Style

Prepare a green turtle (No. 639), adding one gill demi-glace (No. 122) and a half gill good sherry. Briskly boil for twenty minutes, then add a half teaspoon freshly chopped parsley, one finely chopped hard-boiled egg and a sliced, peeled and seeded lemon; mix well, pour into a soup tureen and serve.

1354. Filet of Sole, Higgins

Lift up the filets from a three-pound fresh sole, skin and cut each filet into three slanting equal pieces, neatly flatten a little, then fold them. Arrange in a frying pan, add a half ounce butter, half gill white wine, half gill water, the juice of a quarter lemon, a teaspoon salt and half teaspoon paprika; cover the fish with a lightly buttered paper, boil on the range for five minutes, then set in oven for twenty minutes. Remove, press a spinach in cream (No. 399) on a baking dish; arrange the filets, one overlapping another, crown-like, over the spinach; place one canned mushroom on top of each filet. Mix in a small saucepan one tablespoon butter with two tablespoons flour, heat for one minute, then pour in the fish gravy; add a half gill cream and two tablespoons grated Swiss cheese and mix with a spoon until it comes to a boil. Pour the sauce and sprinkle a tablespoon bread crumbs over the filets, set in the oven for fifteen minutes, remove, decorate all around with thin half slices lemon and serve.

1355. Noisettes of Beef, Sauce Remi

Neatly trim six four-ounce round pieces tenderloin of beef and season all around with a teaspoon salt and half teaspoon pepper; place a tablespoon butter in a frying pan and as soon as it obtains a light brown add the noisettes and briskly cook for three minutes on each side. Dress on six round, small, freshly prepared toasts, pour the sauce Remi over the noisettes and serve.

1356. Sauce Remi

Prepare a Béarnaise sauce (No. 34) and add a half teaspoon very fresh, freshly chopped leaves of mint and six sliced, stoned olives. Gently mix with a spoon and use as required.

1357. Sweetbreads, Root

Have six heart blanched sweetbreads (No. 33) ready. Cut a medium truffle into one-fifth-inch square strips the length of the truffle, then with the aid of a larding needle evenly insert the strips of truffles through the breads. Finely slice half a sound carrot, half an onion, one branch each celery and parsley, half ounce larding pork and one bay leaf, and place in a small frying pan with half ounce good butter; arrange the breads on top and season with a half teaspoon salt and three saltspoons white pepper. Set the pan on the fire for ten minutes, moisten with a half gill white wine, two gills demi-glace (No. 122) and two tablespoons port wine; boil for five minutes, then set in the oven for thirty minutes, remove and keep hot.

Prepare a purée of chestnuts (No. 1019). Dress the purée on a crown-shaped, hot, large oval dish, then neatly arrange the sweetbreads in the centre and also keep warm. Finely mince six peeled and well-cleaned fresh mushrooms, place in a frying pan with a tablespoon melted butter and fry for six minutes, tossing them occasionally. Skim the fat from the gravy of the sweetbreads, then strain the sauce through a strainer into the mushroom pan, mix a little, boil for five minutes, then pour over the breads and serve.

1358. Iced Pudding, Portugais

Prepare a pint only vanilla ice cream (No. 42), adding in the freezer a half gill Malaga wine. Thoroughly pick and soak in water for fifteen minutes two ounces Malaga grapes, drain, remove the seeds, and add to the vanilla with an ounce of candied, chopped orange peel and half pint whipped cream. Mix well with the spatula, then fill up a quart mould with the preparation; tightly cover the mould, bury it in the same ice cream pail and let freeze for two hours. Remove, dip in lukewarm water for a few seconds, unmould on a cold dish with a folded napkin and serve.

1359. Petites Surprises

Place in a basin three ounces peeled and finely chopped almonds, three ounces sugar, three ounces flour, two ounces melted butter, two whole eggs, the yolk of another and the rind of quarter of a lemon finely chopped up. Mix all well with the spatula for five minutes. Lightly butter six individual tartlet moulds, then pour in some of the preparation up to half their capacity. Press through a sieve two preserved apricots and evenly divide over the six moulds, then fill up with the balance of the preparation. Arrange them on a tin, set in a moderate oven for twenty minutes, remove, let cool off, unmould on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

Monday, Third Week of April

BREAKFAST

Strawberries and Cream (1317)
Farina (74)
Eggs Cocotte, Finnoise
Kippered Herrings (53)
Stewed Lamb Kidneys with Mushrooms
Potatoes Sautés (135)
Buckwheat Cakes (330)

1360. Eggs Cocotte, Finnoise

Finely chop one sound, green pepper and brown in a frying pan with a tablespoon butter for five minutes, then pour in one and a half gills fresh red tomato juice, three saltspoons each salt and sugar, a half ounce butter and lightly mix; let boil for ten minutes, then evenly divide into six cocotte-egg dishes and crack two fresh eggs in each dish. Season all equally with half teaspoon salt and two saltspoons pepper, place on a tin, set in the oven for five minutes, remove and serve.

1361. Stewed Lamb Kidneys with Mushrooms

Skin and finely slice twelve very fresh lamb kidneys. Heat a table spoon butter in a frying pan, add the kidneys, season with half teaspoon salt and briskly fry for five minutes, tossing meanwhile. Drain off the butter, add two tablespoons sherry, six finely minced canned mushrooms, a half gill demi-glace (No. 122), a half gill tomato sauce (No. 16), a half teaspoon freshly chopped parsley and saltspoon cayenne pepper. Mix well and briskly cook on the open fire for five minutes, tossing them frequently, pour into a deep dish and serve.

LUNCHEON

Clam Fritters
Goulash of Beef, Hongroise (263)
Spaghetti, Italienne (15)
Farina Pudding (1005)

1362. Clam Fritters

Finely chop ten large, very fresh, freshly opened clams, place in a bowl with three ounces of flour, two fresh eggs, three tablespoons milk, a half teaspoon freshly chopped parsley, half teaspoon salt, three saltspoons white pepper and half teaspoon baking powder. Mix all well with a wooden spoon for five minutes. Heat three tablespoons lard in a large frying pan, and with a tablespoon drop in the batter to round-cake forms two inches in diameter; gently fry them for four minutes on each side, remove, drain on a cloth, dress on a hot dish, then proceed the same until the preparation is all used. Decorate the dish with a little parsley and serve.

DINNER

Pim-Olas Radishes (58)
Pumpkin Soup
Broiled Shad, Maître d'Hôtel (194) Potatoes, Windsor (252)
Leg of Mutton, Lyonnaise (270) Jerusalem Artichokes (554)
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Cabinet Pudding (71)

1363. Pumpkin Soup

Peel and seed a three-pound, sound, ripe, fresh pumpkin, cut it into small pieces, then place in a saucepan with a sliced onion, two sliced leeks, two sliced branches celery, two branches parsley, one branch chervil, one bean garlic, two quarts broth, one quart water, two teaspoons salt, a tablespoon sugar and half teaspoon pepper. Cover the pan and let boil very slowly for an hour and a half, then add half ounce good butter and half pint hot milk. Mix well and boil for five minutes, strain through a sieve into a basin, then through a Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

Tuesday, Third Week of April

BREAKFAST

Oranges (104) Oatmeal Porridge (2)
Shirred Eggs, Allemande
Sirloin Steaks, Maître d'Hôtel (6) Potatoes, Parisienne (711)
Scotch Scones (364)

1364. Shirred Eggs, Allemande

Mix in a small saucepan one tablespoon of butter with two tablespoons flour, heat for half minute, then pour in one pint white broth (No. 701). Season with half saltspoon salt, one saltspoon cayenne pepper and half saltspoon grated nutmeg, continually mix until it comes to a boil, then reduce to half the quantity. Mix on a plate one raw egg yolk with a tablespoon cream and the juice of half a lemon and add to the sauce; mix well while heating for one minute, strain the sauce through a cheesecloth into another saucepan and keep hot. Lightly butter six shirred-egg dishes. Carefully crack two fresh eggs into each dish, equally season with a half teaspoon salt and two saltspoons white pepper. Set in the oven for three minutes, remove, pour the sauce over them equally and serve.

LUNCHEON

Celery Broth (951)
Scallops Provençale (454)
Curry of Veal, Johore-Malay Fried Sweet Potatoes (116)
Pancake Georgettes (517)

1365. Curry of Veal, Johore-Malay

Cut three pounds white fresh shoulder of veal into twelve even pieces and keep on a dish. Finely mince one onion, two shallots, one bean

sound garlic, one green pepper, one peeled and cored apple, three slices egg plant and one branch cleaned white celery. Heat one ounce butter in a saucepan, add the veal and gently brown for ten minutes, turning the pieces once in a while. Gradually add two tablespoons flour, briskly mix while browning for five minutes, then add the above articles, with a tablespoon curry powder; mix well, moisten with a pint hot water, season with a teaspoon salt, half teaspoon white pepper, one saltspoon each grated nutmeg, thyme, powdered bay leaf and a piece of lemon rind. Mix well, cover the pan, and let cook on the range for twenty-five minutes. Add half a pint tomato sauce (No. 16) and two tablespoons of raw rice, mix well, re-cover the pan and set in the oven for forty minutes. Remove, dress on a hot dish, sprinkle a half teaspoon freshly chopped parsley over and serve.

DINNER

Oysters (18)
Celery (86) Anchovies **(141)**
Potage, Purée Colbert
Brook Trout with White Wine
Potato Croquettes (390)
Fresh Beef Tongue with Risotto
Flageolets, Créole
Roast Chicken with Cress (290)
Lettuce Salad (148)
Ice Cream Praline

1366. Potage, Purée Colbert

Separate the leaves from the stalks of two heads green chicory, wash well and drain, then plunge in a quart boiling water for five minutes; drain, place in a saucepan with one and a half ounces butter, set on the fire and cook for ten minutes, occasionally stirring meanwhile; dredge in two ounces flour and stir well while heating for three minutes. Moisten with three quarts water, adding one onion with two cloves stuck in it, two branches each celery and parsley. Season with a light tablespoon salt, a saltspoon sugar, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Mix well and let gently simmer for one and a half hours, strain through a sieve into a basin, then replace in the saucepan, add a gill milk and let boil for five minutes. Dilute two egg yolks with a half gill cream, add to the purée, mix while heating without boiling, for five minutes, strain through a Chinese strainer into a soup tureen and serve with six poached eggs separately.

1367. Brook Trout with White Wine

Carefully draw through the gills three fresh brook trout, clean well and wipe; place in a frying pan with a half ounce butter, two branches parsley, the juice of a quarter lemon, a gill white wine, half teaspoon salt and two saltspoons pepper. Cover with a lightly buttered paper, boil for five minutes, then set in the oven for twenty minutes. Remove, arrange on a hot dish, remove the parsley, pour the gravy over and serve.

1368. Fresh Beef Tongue with Risotto

Place a mirepoix (No. 271) in a braising pan and lay a small fresh beef tongue over. Season with a teaspoon salt and half teaspoon white pepper, adding half pint water, half pint demi-glace (No. 122) and half pint tomato sauce (No. 16). Cover the pan, let boil for ten minutes, then set in the oven for one hour and forty-five minutes. Remove, plunge the tongue in cold water for five minutes, take up, remove the skin with a coarse towel and neatly turn all around. Prepare and dress a risotto (No. 225) on a large hot dish, place the tongue on top of the rice, skim the fat from the surface of the gravy, strain the gravy over the tongue and serve.

1369. Flageolets, Créole

Heat a tablespoon butter in a frying pan, add one finely minced green pepper and one finely minced onion, lightly brown for five minutes, tossing a little meanwhile, then add one pint well-drained canned flageolets. Season with half teaspoon salt, two saltspoons pepper, half teaspoon sugar and cook for five minutes, tossing them well meanwhile. Then add two peeled and crushed red tomatoes and one tablespoon butter. Mix well and cook for ten minutes more, occasionally mixing, dress on a vegetable dish and serve.

1370. Ice Cream Praline

Place three ounces almonds, shells and all, in a copper basin with three ounces granulated sugar and a tablespoon water; place on the fire and constantly stir with a spatula until a nice brown colour. Take from the fire and pour into a lightly oiled tin, let get cold, then place and pound in a mortar to a fine dust.

Prepare a quart of vanilla preparation (No. 42), strain ice cream into freezer, add the pounded almonds, mix well with spatula, then proceed to freeze same as the vanilla and serve.

Wednesday, Third Week of April

BREAKFAST

Baked Apples (44) Grape-Nuts
Fried Poached Eggs
Whitebait with Bacon, Farm Style
Broiled Pigs' Feet on Toast (434)
Hashed Potato Sautées (50)
Flannel Cakes (136)

1371. Grape-Nuts

Place four heaping teaspoons Grape-Nuts on six saucers, pour a little thick milk or cream on the side, but not over, and serve.

1372. Fried Poached Eggs

Have three quarts boiling water in a saucepan with a tablespoon salt and a half gill vinegar; when thoroughly boiling carefully crack six fresh

eggs into the water and poach for four minutes. Lift up with a skimmer and immediately drop them into cold water; poach six more in same way. Take them up, neatly trim all around, lay on a cloth, carefully turn in melted butter, then in grated Parmesan cheese, and gently drop in boiling fat for one minute; take up, drain on a cloth, sprinkle a half teaspoon salt over them, dress on a dish with folded napkin, decorate with a little parsley greens and serve.

1373. Whitebait with Bacon, Farm Style

Dip one pound very fresh, picked, washed and drained whitebait in a little cold milk, place on a sieve, dredge six tablespoons of cornmeal flour over them and shake well. Cut two ounces of raw, lean bacon into small, thin strips. Place both fish and bacon in a frying basket and fry in boiling fat for two minutes. Lift up, sprinkle a half teaspoon salt and a saltspoon cayenne pepper over, shake well in the seasoning, dress on a hot dish with a folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

LUNCHEON

Oysters, Vaudeville (222)
Chicken Pot Pie, American Style (159)
Celery and Apple Salad (127)
Croûtes aux Ananas

1374. Croûtes aux Ananas

Cut from a loaf stale sandwich bread six slices a half inch thick, then cut each slice in two-and-a-half-inch circles. Thoroughly mix in a bowl one fresh egg, two gills milk, one ounce fine sugar and a half teaspoon vanilla essence. Dip each piece of bread into the custard, two at a time. Heat one and a half tablespoons butter in a frying pan, place the slices of bread in pan and gently fry for three minutes on each side, or until a nice golden colour. Lift up with a skimmer, drain on a cloth, place on a hot dish and keep hot. Trim, peel and pick out the eyes of a medium pineapple, cut it in half and remove the stalk, then cut into thin slices. Place in a saucepan with a pint water, two ounces sugar, and a tablespoon Swiss kirschwasser. Boil for twenty-five minutes, drain, then cut into exceedingly small square pieces. Evenly divide the pieces over the six crusts, pour a teaspoon of kirsch into the liquor, lightly mix, pour the sauce over the crusts and serve.

DINNER

Radishes (58) Salted Peanuts (954)
Consommé, Sago Pompano, San Juan
Potatoes, Duchesse (304) Terrine of Squabs, Bonne Femme
Fried Oyster Plant (968)
Leg of Spring Lamb, Mint Sauce Tomato Salad (461)
Victoria Cakes

1375. Consommé, Sago

Prepare a consommé (No. 52), strain into a saucepan and let boil. Thoroughly wash in fresh water four ounces sago, drain on a sieve and

sprinkle into the consommé, boil for fifteen minutes, mixing once in a while, pour into a hot soup tureen and serve.

1376. Pompano, San Juan

Trim and wipe two very fresh pompano of one and a half pounds each. Place in a frying pan with half ounce butter, half gill white wine, half gill water, a teaspoon salt and half teaspoon paprika. Cover with a buttered paper, boil on the range for five minutes, then set in the oven for twenty minutes. Remove, dress the fish on a hot dish and keep hot. Mix in a saucepan one tablespoon butter with two and a half tablespoons flour and heat for half minute; pour in the fish liquor and one and a half gills milk, mix well until it comes to a boil, then add half teaspoon finely chopped chives, six minced canned mushrooms, three sweet red peppers cut into fine julienne strips, a half bean finely chopped garlic and a small, finely sliced truffle. Mix well, boil for five minutes, then pour the sauce over the fish, decorate with six bread croutons (No. 90) around the dish and serve.

1377. Terrine of Squabs, Bonne Femme

Singe, draw, cut off heads and feet from six tender squabs, place on a tin and spread a teaspoon fat over each bird. Set in a brisk oven for fifteen minutes, or until of a nice colour all around, remove and cut them in halves. Finely mince a good-sized white onion, a green pepper and an ounce raw, lean ham; place these in an earthen cocotte dish with one light tablespoon butter and gently fry for five minutes, lightly stirring meanwhile. Add the squabs, season with a teaspoon salt and half teaspoon pepper, add half pint uncooked fresh green peas, half pint broth (No. 701) and a gill demi-glace (No. 122). Tie in a bunch two branches parsley, one branch chervil, one sprig thyme, one bay leaf, one clove, one bean garlic and add to the squabs. Mix lightly, tightly cover the pan and set in oven for one hour. Remove, lift up the bouquet and send to the table in same dish.

1378. Leg of Spring Lamb, Mint Sauce

Procure a nice leg of spring lamb, neatly trim the small handle-bone, season it all around with a heavy teaspoon salt and half teaspoon pepper. Place it in a roasting pan, spread over two tablespoons melted lard, pour two tablespoons of water into the pan and set in oven to roast for one hour, being careful to turn and baste it with its gravy once in a while. Dress on a hot dish, decorate with a little watercress, skim the fat from the gravy, then strain the latter over the lamb and serve with a mint sauce (No. 256) separately.

1379. Victoria Cakes

Plunge two ounces of almonds in boiling water for two minutes, drain, skin, place in a mortar with two tablespoons kirsch and half the white of an egg; pound to a paste, remove and place in a bowl, with three ounces fine sugar, a half saltspoon salt and one raw egg; briskly mix with

a wooden spoon for three minutes, then add three egg yolks, two ounces flour and mix again for five minutes. Beat up the whites of the three eggs to a stiff froth and gradually add to the bowl, lightly mixing meanwhile. Lightly butter six individual savarin moulds and evenly divide the preparation in them, lay in a pastry pan and set in oven for twenty-five minutes. Remove, pour a teaspoon rum over each cake, let cool off and unmould on a cold dish.

Beat up two gills double cream to a stiff froth, add a teaspoon vanilla essence, two ounces powdered sugar and a half pint small, well-picked, washed and dried fresh strawberries; mix well with a spoon, then divide the cream in the centre of the cakes and serve.

Thursday, Third Week of April

BREAKFAST

Bananas in Cream (151)
Pettijohn Food (170)
Omelette with Cucumbers
Codfish Cakes, Meunière (240)
Mutton Chops with Bacon (845)
Potatoes, Pailles (611)
Cornmeal Pancakes (659)

1380. Omelette with Cucumbers

Crack eight fresh eggs in a bowl, add half a gill milk, half teaspoon salt and two saltspoons pepper; briskly beat up for two minutes.

Peel and finely slice a sound, fresh cucumber. Heat one and a half tablespoons butter in a frying pan, add the cucumber, season with three saltspoons salt and two saltspoons white pepper and gently brown for six minutes, frequently tossing meanwhile. Drop in the eggs, mix well with a fork for two minutes and let rest for half a minute; fold up the opposite sides to meet in the centre, let rest for a minute, turn on a hot dish and serve.

LUNCHEON

Consommé in Cups (52)
Steamed Soft Clams
Corned Beef and Cabbage (438)
Tomatoes en Ragout (881)
Crème au Caramel (480)

1381. Steamed Soft Clams

Plunge thirty-six fresh soft clams in fresh water, thoroughly brush and wash them several times, drain and place in a saucepan with a gill water. Cover the pan, place on the fire for five minutes, then set in the oven for twenty-five minutes. Take from the oven, lift up the upper shell of each, arrange them on a large dish over a folded napkin, decorate with six quarters lemon and a little parsley greens; strain the gravy through a cheesecloth into a small tureen and send all to the table with a little melted butter separately.

DINNER

Celery (86) Olives
Potage, Artois
Filet of Bass, Bostonienne
Potatoes, Anglaise (185)
Chicken, Haag
Fresh Asparagus, Hollandaise Sauce
Roast Beef (126)
Dandelion Salad (606)
Chocolate Ice Cream (523)

1382. Potage, Artois

Prepare a cream St. Germain (No. 142), strain through a sieve into a basin, then through a Chinese strainer into a saucepan, adding one pint white broth, with two ounces of raw rice; mix lightly and let simmer for forty minutes, remove, pour into a soup tureen and serve.

1383. Filet of Bass, Bostonienne

Scale, trim, cut the head off and split in two a fresh three-pound striped bass. Remove the spinal bone, skin it, then cut each half in three slanting equal pieces. Season with a teaspoon salt and half teaspoon pepper, then roll in flour, dip in beaten egg and lightly roll in bread crumbs. Arrange in a frying basket, plunge in boiling fat, fry for ten minutes, take up, drain on a cloth and arrange on dish with a folded napkin. Place six thin slices of broiled bacon (No. 13) over the fish, decorate with six quarters lemon and a little parsley greens and serve.

1384. Chicken, Haag

Singe, draw, cut the head and feet off and truss a fine tender chicken of three pounds. Place it in a saucepan with four quarts water, season with a tablespoon salt, half teaspoon pepper, add three branches parsley, one branch chervil, one bean garlic, two leeks, two branches celery, one bay leaf, one sprig thyme and two cloves. Cover the pan and boil for one hour and twenty-five minutes. Remove the chicken, place on a dish and keep hot. Strain the stock into another saucepan.

Boil three ounces of macaroni in salted water for forty minutes, drain, place in a vessel, mix in an ounce each grated Parmesan cheese and good butter and shuffle the pan. Pound in the mortar an ounce lean raw veal, three ounces lean raw bacon, finely hashed, and an egg yolk. Prepare a roux with one ounce butter and two ounces flour, then moisten with a quart of the chicken broth, mix well until it comes to a boil and let reduce for twenty minutes. Remove and let cool off. Gradually add the force. Season with half a teaspoon salt, a saltspoon cayenne pepper and saltspoon grated nutmeg, adding two egg yolks and briskly mix for five minutes. Lightly butter a two-quart pudding mould, line it all over with the macaroni and spread three-quarters of the force around the macaroni. Cut the chicken into small dice pieces, arrange them in the centre of the mould, place the balance of the force over and cover the mould, place it in a saucepan, pour in hot water to half the

height of mould and set in the oven for one and a half hours. Remove, unmould on a hot dish, pour a Madeira sauce (No. 641) over and serve.

1385. Fresh Asparagus, Hollandaise Sauce

Neatly scrape, cut off the ends of the stalks and wash a large bunch of fresh asparagus, tie them in two bunches and plunge in two quarts boiling water with a tablespoon of salt and boil for twenty minutes. Carefully remove without breaking, dress on a hot dish with a napkin over it and serve with a hot Hollandaise sauce (No. 279) separately.

Friday, Fourth Week of April

BREAKFAST

Strawberries and Cream (1317)
Boiled Rice (113)
Shirred Eggs with Grated Ham
Fried Oysters, Tartare Sauce (844)
Roast Beef, Zingara (455)
Buckwheat Cakes (330)

1386. Shirred Eggs with Grated Ham

Grate two ounces lean, cooked ham and place in a bowl with a teaspoon French mustard, a teaspoon Worcestershire sauce, a half gill demi-glace, half saltspoon each cayenne pepper and grated nutmeg; mix well with a spoon, then evenly spread this into six shirred-egg dishes. Carefully crack two fresh eggs into each dish, season with a half teaspoon salt and two saltspoons pepper, evenly distributed, set in the oven for three minutes, remove and serve.

LUNCHEON

Clam Chowder (331)
Lobster en Brochette with Fresh Mushrooms
Veal Cutlets, Philadelphia (685)
Omelette with Mint
Rice Croquettes with Currants

1387. Lobster en Brochette with Fresh Mushrooms

Plunge two one-and-a-half-pound live lobsters in a gallon boiling water with a tablespoon salt for twenty minutes. Drain and let get cold. Crack all the shells, pick out the meat and cut into quarter-inch pieces. Have the same number small heads well picked and cleaned fresh mushrooms. Place the mushrooms in a frying pan with a half tablespoon butter and briskly fry for eight minutes, tossing well meanwhile. Squeeze in the juice of a quarter of lemon, mix well and remove. Arrange the lobster and mushrooms alternately on six skewers evenly, and season all around with a teaspoon salt and half teaspoon paprika. Mix on a plate a half teaspoon freshly chopped parsley with the juice of half lemon, lightly turn the brochettes in it, just to flavour a little, then lightly roll in oil and finally in bread crumbs. Arrange on a double

broiler and broil on a brisk fire for five minutes on each side. Remove, dress on a hot dish, spread a little maître d'hôtel butter over and serve.

1388. Omelette with Mint

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons pepper and tablespoon of freshly chopped, fresh mint leaves and sharply beat up with a fork for two minutes. Heat a tablespoon butter in a frying pan, drop in the eggs, mix for two minutes and let rest for a minute; fold up the opposite sides to meet in the centre, let rest for half a minute, turn on a hot dish and serve.

1389. Rice Croquettes with Currants

Place five ounces well-cleaned rice in a saucepan with a half pint water, two saltspoons salt and let slowly boil for fifteen minutes, then add a pint milk, four ounces sugar, the rind of a sound lemon and a vanilla bean; lightly mix and let gently boil for forty minutes longer. Add two ounces well-picked currants, lightly mix and cook for fifteen minutes. Add two egg yolks, sharply mix for two minutes, remove the pan from the fire, take up the lemon peel and vanilla bean, wipe the vanilla and place it in sugar. Place the rice on a dish, let get cold and divide into twelve even parts, giving them nice cake forms. Dip in beaten egg, then lightly roll in fresh bread crumbs, fry in boiling fat for six minutes and drain on a cloth. Thoroughly mix in a bowl three tablespoons currant jelly with a half ounce sugar and gill strawberry syrup; pour the sauce on a dish, arrange the croquettes and sprinkle a little powdered sugar over and serve.

DINNER

Oysters (18)
Radishes (58) Olives
Bisque of Halibut
Bluefish, Maître d'Hôtel (328)
Potatoes, Ancienne
Ribs of Lamb, Purée of Cauliflower
String Beans (139)
Crab-Meat, Poulette
Roast Duckling, Apple Sauce (187)
Chicory Salad (38)
Pudding, Espagnole (101)

1390. Bisque of Halibut

Cut into small pieces one and a half pounds fresh halibut. Finely slice a good-sized peeled onion, two leeks, four branches each celery and parsley, a branch chervil and bean sound garlic; place these articles in a large saucepan with a bay leaf, two cloves, a sprig of thyme and any heads, tails or bones of fresh whitefish on hand. Moisten with two and a half quarts water, season with two teaspoons salt and let slowly boil for one hour. Heat one and a half tablespoons butter in a large saucepan, add the cut halibut and cook for ten minutes; besprinkle with two and a half ounces flour, mix well while heating for two minutes,

strain the fish broth into this pan, add a pint of milk and constantly stir until it comes to a boil. Season with a saltspoon each cayenne pepper and grated nutmeg, lightly mix and let boil for thirty-five minutes. Dilute one egg yolk in a half gill cream and add to the soup with half ounce good butter. Mix well while heating for five minutes without boiling, remove, strain through a sieve into a basin, then through a cheesecloth into a hot soup tureen and serve.

1391. Potatoes, Ancienne

Wipe six medium, even-sized raw potatoes, place in an ordinary earthen pot with two gills water and teaspoon salt, cover the potatoes with a wet, clean, coarse towel and place the cover on the pot. Set the earthen pot beside the red fire on the range and let steam for an hour, remove, lift up the towel, dress the potatoes on a hot dish in a folded napkin and serve.

1392. Ribs of Lamb, Purée of Cauliflower

Neatly trim off the fat and red skin on a tender rib of lamb; remove also the small spinal bone. Season it all over with a teaspoon salt and half teaspoon pepper. Lay it on a tin with a mirepoix (No. 271), arrange a thin slice larding pork on the surface and pour half gill water into the pan. Set in the oven to roast for forty minutes, turning once in a while and basting with its own drippings. Remove, arrange on a large dish, skim the fat from the gravy in the pan, then place the vegetables in a small saucepan, add one and a half gills demi-glace (No. 122) and boil for ten minutes. Arrange in pyramid form a purée of cauliflower on one side of the rib, strain the sauce around the dish and serve.

1393. Purée of Cauliflower

Remove the outer leaves and thoroughly wash a large head white cauliflower without cutting off the stalk. Place in a saucepan with three quarts water, quarter pint milk and teaspoon salt and let boil for fifty minutes. Lift up and thoroughly drain, then press through a sieve into a small saucepan, add one ounce good butter, two saltspoons salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg; mix while heating for five minutes, remove and use as required.

1394. Crab-Meat, Poulette

Heat one and a half tablespoons butter in a saucepan, add six finely chopped shallots and gently brown for ten minutes; add two light tablespoons flour, mix a little, then pour in one gill white broth, one gill each milk and cream, half teaspoon salt, saltspoon cayenne pepper and saltspoon grated nutmeg; mix with a wooden spoon until it comes to a boil, then let reduce for ten minutes. Add one and a half pounds very fresh crab meat, flake with two tablespoons sherry, lightly mix and let gently cook for ten minutes longer. Dilute an egg yolk with a tablespoon cream and add to the crab meat, mix while heating for one minute, pour into a hot tureen and serve.

Saturday, Fourth Week of April

BREAKFAST

Baked Pears (216) Oatmeal Porridge (2)
Fried Eggs with Sweet Peppers Yarmouth Bloaters (311)
Beefsteaks, Maître d'Hôtel (172) French Fried Potatoes (8)
Cornmeal Pones (990)

1395. Fried Eggs with Sweet Peppers

Cut six sweet Spanish peppers into halves. Heat two tablespoons melted butter in a saucepan, add the peppers and fry for two minutes on one side only; turn, carefully crack twelve fresh eggs over them, evenly sprinkle over half teaspoon salt and two saltspoons white pepper and fry for one minute on the range, then set in the oven for five minutes. Remove, carefully glide them on a large hot dish and serve.

LUNCHEON

Stuffed Devilled Crabs (137)
Cassoulet, Toulousaine
German Pancakes (943)

1396. Cassoulet, Toulousaine

Soak a quart white beans in plenty water during night; drain, place in a saucepan with two quarts water and boil for five minutes; drain and place in a large earthen pot. Roast a five to six pound piece shoulder of mutton and half a duck together in the oven for twenty minutes or until a nice brown colour; remove, cut into six even pieces both duck and mutton, and add to the beans with a two-ounce piece lean raw pork, one small cervela sausage, three country sausages, one carrot cut in quarters, one onion with three cloves stuck in it. Tie in a bunch two branches parsley, one branch chervil, one bean garlic, one bay leaf and a sprig thyme; add to the pot, season with a good teaspoon salt and half teaspoon white pepper. Moisten with three quarts of water, lightly cover the pot and set in the oven for eight hours. Remove, take up the bunch of herbs, onion and carrots, cut the cervelas and the piece of pork into slices, dress the rest of the pot on a large dish, arrange the bacon and cervela on top, sprinkle a half teaspoon freshly chopped parsley over and serve.

DINNER

Olives Anchovies (141)
Consommé Tomaté
Kingfish, Comtesse (616) Potatoes in Brown Butter
Fricandeau of Veal with Sorrel Noodles with Butter (333)
Roast Turkey, Cranberry Sauce (67) Lettuce Salad (148)
Madeleine with Almonds

1397. Consommé Tomaté

Prepare and strain a consommé into a saucepan (No. 52). Place a pint tomato sauce (No. 16) in a small saucepan and let reduce on the range to half the quantity, then strain it through a cheesecloth into the consommé, let boil for five minutes, pour into a soup tureen and serve.

1398. Potatoes in Brown Butter

Peel, wash and cook six medium potatoes in two quarts cold water with a teaspoon salt for forty minutes. Drain, place on a hot dish and sprinkle a teaspoon chopped parsley over. Place a half ounce butter in a frying pan and toss on the fire until a light brown, pour over the potatoes and serve.

1399. Fricandeau of Veal with Sorrel

Procure a three-pound round of tender veal, detach the skin from around, then with the aid of a small larding needle lard the surface with small strips of pork. Season with a teaspoon salt and a half teaspoon white pepper. Heat one and a half tablespoons melted butter in a saucepan, add the veal and fry it for ten minutes on each side on the range and place the veal on a dish. Place a mirepoix at the bottom of the pan (No. 271), add two tablespoons flour and brown on the fire for five minutes. Moisten with a gill claret, a half pint water, half gill tomato sauce (No. 16) and three-quarters gill demi-glace (No. 122). Mix well and as soon as it comes to a boil add the veal, the larded side upward, and boil for five minutes. Cover the pan, place in a moderate oven for one hour, remove and dress the veal on a hot dish. Dress a purée of sorrel (No. 654) around the veal, skim the fat from the surface of the sauce, strain a little of the gravy over the veal, the balance into a saucebowl, and send to the table separately.

1400. Madeleine with Almonds

Break four fresh eggs in a copper basin, add four ounces of sugar, a teaspoon vanilla essence and two ounces finely chopped, peeled almonds. Briskly beat up with a whisk for fifteen minutes and add very gradually four ounces sifted flour, continually mixing meanwhile. Add three ounces clarified butter, a half teaspoon baking powder, and gently mix with a skimmer for a half minute. Line the bottom of a small pastry tin with a lightly buttered paper, drop the preparation into the tin, neatly smooth the surface, then set in a moderate oven to bake for twenty-five minutes. Remove, let cool off, turn upon a table, lift up the paper, cut the madeleine into six even pieces, sprinkle a little fine sugar over, dress on a dish with a folded napkin and serve.

Sunday, Fourth Week of April

BREAKFAST

Sliced Oranges (237) Wheaten Grits (131)
Eggs, Vert-Pré Fried Smelts, Tomato Sauce (527)
Turkey Hash with Green Peppers Potatoes, Saratoga (156)
Rice Cakes (221)

1401. Eggs, Vert-Pré

Drop twelve fresh eggs in boiling water for five minutes. Remove, plunge in cold water for a minute, take up and shell them; place on a deep dish, pour a hot sauce vert-pré (No. 184) over them and serve.

1402. Turkey Hash with Green Peppers

Pick off all the meat from the turkey left over from yesterday. Cut it into small square pieces. Finely chop a green pepper and brown it with a tablespoon melted butter in a small frying pan for five minutes, then add one tablespoon flour; stir well, add the turkey, moisten with one and a half gills milk and one gill cream, season with three saltspoons salt and one saltspoon grated nutmeg. Mix well and let gently boil for fifteen minutes, occasionally stirring meanwhile. Remove, arrange six freshly prepared and well-trimmed toasts on a hot dish, evenly divide the hash over the six toasts and serve.

LUNCHEON

Celery Broth (951)
Scallops in Curry (53)
Brace English Mutton Chops
Stuffed Potatoes
Beignets Fourrés with Cream

1043. Brace English Mutton Chops

Have three double one-inch-thick English mutton chops from a tender saddle of mutton. Remove the red skin over the fat, carefully fold the flanks inside the breast, place between a towel and gently flatten with a cleaver. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon white pepper; repeatedly roll the chops in the seasoning, then arrange on the broiler and briskly broil them for seven minutes on each side. Dress on a dish and keep hot. Carefully skin three mutton kidneys, split in two, roll in the same seasoning as the chops, arrange on a double broiler and broil for one and a half minutes on each side. Dress the kidneys on top of the chops, decorate with a little watercress and serve.

1404. Stuffed Potatoes

Neatly wipe eight even-sized, large raw potatoes; place them in a roasting tin and bake in the oven for forty-five minutes; remove, cut in two lengthwise, then with a teaspoon scoop out the interiors into a bowl and keep six shells apart. Season the potatoes with a half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg, add half ounce butter and half gill cream. Mix well with a wooden spoon, then fill up the six half shells with the purée, neatly smooth the surface with the blade of a knife, sprinkle a tablespoon of grated Parmesan cheese evenly divided over them, place on a roasting tin and arrange a very little bit of butter over each potato. Set in the oven for ten minutes dress on a dish with a folded napkin and serve.

1405. Beignets Fourrés with Cream

Prepare a pâte-a-choux (No. 336). Mix in a tablespoon fine sugar and a teaspoon vanilla essence. Heat well, but not to a boiling point, one quart lard in a frying pan, then with a teaspoon drop in the paste

in walnut-like bits and slowly fry until a nice golden colour, which will take about fifteen minutes, being very careful to turn with the skimmer once in a while. Remove, thoroughly drain on a towel, then with the aid of a small knife make a small aperture in each. Beat up one and a half gills cream with a whisk to a thick froth, add one ounce sugar, a teaspoon vanilla essence and mix well. Make a cornet with a piece of white paper, drop the cream into the cornet, cut off a very small piece of the paper at bottom of cornet, then fill the beignets with the cream, dress on a dish with a napkin, sprinkle a little powdered sugar over and serve.

DINNER

Oysters (18)
Celery with Roquefort Salted Devilled Almonds (954)
Cream of Lettuce
Salmon, Boitel
Potatoes, Persillades (63)
Filet of Beef, Vitté
Eggplant and Tomato, Athenienne
Punch Cardinal (96)
Roast Chicken with Cress (290)
Romaine Salad (214)
Imperial Iced Pudding

1406. Celery with Roquefort

Remove the outer branches from a large stalk of crisp celery. Detach all the branches; thoroughly wash and wipe dry. Place in a mortar one ounce of Roquefort cheese with a quarter ounce butter and half saltspoon cayenne pepper; thoroughly pound it, then evenly spread the cheese on inside of celery branches, dress on a side dish, cover with cracked ice and serve.

1407. Cream of Lettuce

Detach the leaves from two heads large green lettuce, thoroughly wash and drain, keeping the hearts for salad. Heat an ounce butter in a saucepan, add the lettuce and cook for ten minutes, stirring lightly meanwhile; moisten with two and a half quarts broth (No. 701), add one peeled onion with two cloves stuck in it, two branches parsley, one branch chervil, two branches celery, one heavy teaspoon salt, one level tablespoon sugar, two saltspoons cayenne and one saltspoon grated nutmeg. Cover the pan and let gently boil for fifty-five minutes. Place three ounces rice flour in a bowl, pour in one gill each cream and milk, mix with a whisk for two minutes, then add to the soup. Continually mix until it comes to a boil, remove from fire, press cream through a sieve into a basin, then strain through a cheesecloth into a soup tureen and serve.

1408. Salmon, Boitel

Procure three three-quarter-pound slices very fresh salmon, place in a frying pan with a half ounce butter, half gill white wine, gill water, the juice of a quarter of lemon, two branches parsley, half teaspoon each salt and pepper. Cover the fish with a lightly buttered paper, boil for

five minutes, then set in the oven for twenty minutes. Remove, dress the fish on a hot dish, one overlapping another, remove the spine bones and keep warm.

Heat in a small saucepan one tablespoon butter, add two tablespoons flour, stir well, then pour the fish gravy into this with a half gill cream; mix well until it comes to a boil, then add a half teaspoon freshly chopped chervil and six sliced canned mushrooms. Mix well, cook for five minutes, pour the sauce over the fish and serve.

1409. Filet of Beef, Vitté

Trim off the skin from a two-and-a-half-pound piece tenderloin of beef. Season with a teaspoon salt and half teaspoon pepper. Place a mirepoix in a braising pan (No. 271), lay the filet over it, pour two tablespoons melted lard over the filet and set in the oven to roast for fifteen minutes; pour in a half pint white broth (No. 701) and half pint demi-glace (No. 122). Cover the pan, reset in the oven for thirty minutes, take out, dress the filet on a dish and keep warm. Skim the fat from the gravy, add two tablespoons freshly grated horseradish, lightly mix, then boil until reduced to half the quantity. Strain the sauce into a small saucepan, add eight anchovies in oil cut into small pieces, and a tablespoon capers; mix well, boil for two minutes more, pour the sauce over the filet and serve.

1410. Eggplant and Tomato, Athenienne

Peel a small eggplant, then cut into six even slices. Neatly trim all around, season with a half teaspoon salt and two saltspoons pepper and lightly roll them in flour. Heat a tablespoon lard in a frying pan, arrange the eggplant slices one beside another in the pan, and fry for three minutes on each side. Remove and place on a lightly buttered tin. Place in a mortar two skinned, raw sausages, half a teaspoon each chopped parsley and chives, half bean chopped garlic, two tablespoons bread crumbs, half gill cream, one egg yolk, two saltspoons salt, one saltspoon cayenne and a saltspoon grated nutmeg, then pound the whole well together to a smooth paste and evenly spread over the six slices eggplant. Cut three medium, red tomatoes into halves crosswise. Evenly season the cut part with a half teaspoon each salt and sugar and two saltspoons white pepper, then arrange a piece of tomato on top of each eggplant, cut side downward. Spread a half teaspoon melted butter over the tomatoes, evenly divided, place in the oven to bake for twenty minutes, remove, dress on a hot dish and serve.

1411. Imperial Iced Pudding

Prepare a vanilla ice cream (No. 42), adding to the freezer two ounces peeled and finely chopped almonds, twelve candied cherries cut in halves, four slices candied pineapple cut into very small dices, and two tablespoons good kirsch. Mix well with the spatula, then transfer the cream into a dome-shape quart mould, cover with a sheet of paper, then lightly close the mould. Bury it in the ice-cream pail for one

hour, remove, dip in lukewarm water for a few seconds, wipe it, unmould on a cold dish with a folded napkin and serve.

Monday, Fourth Week of April

BREAKFAST

Stewed Rhubarb (73)
Quaker Oats (105)
Poached Eggs Tampa
Boiled Salt Mackerel in Milk (1231)
Hamburg Steaks with Fried Onions (108)
Stewed Potatoes in Cream (110)
Scotch Scones (364)

1412. Poached Eggs, Tampa

Peel and place in a saucepan six small bananas with a half ounce butter, half teaspoon salt, a saltspoon cayenne pepper and two tablespoons cream. Cover the pan and set in the oven for twenty minutes. Remove, press though sieve into a bowl, mix well, dress on a hot dish and neatly smooth the top.

Prepare twelve poached eggs (No. 106), trim a little all around, then dress on the purée and serve.

LUNCHEON

Broiled Oysters on Toasts
Pork Chops, Limburg
Spaghetti, Italienne (15)
Flan aux Apricots

1413. Broiled Oysters on Toasts

Open thirty-six large fresh oysters, drain on a colander and neatly wipe with a clean towel. Season with a teaspoon salt and two saltspoons cayenne pepper, roll in oil, then arrange on a double broiler and broil on a brisk fire for four minutes on each side. Remove, dress on a hot dish over six freshly prepared toasts, pour a little melted butter over, decorate with six sections lemon and a little parsley greens and serve.

1414. Pork Chops, Limburg

Neatly flatten six pared, fresh pork chops. Season with a half teaspoon salt and two saltspoons pepper. Place two sound, finely minced onions in an earthen baking dish and place the chops over them. Finely slice two medium, raw, peeled potatoes and lay them on top of the chops. Season with two saltspoons each salt and pepper, sprinkle over one teaspoon freshly chopped parsley and a half bean finely chopped garlic. Arrange six thin slices raw ham on top of all, moisten with half pint white wine or cider, tightly cover the pan and set in the oven for fifty-five minutes. Remove and send to the table in the same dish.

1415. Flan (Custard) and Apricots

Roll out on a lightly floured table a half-pound pie paste (No. 117) and with it line a deep pie plate; trim all around the edges, line the inside with a piece of paper, fill up with dried beans and set in the oven for fifteen minutes. Remove, take up the beans and paper. Open a pint can apricots, place on a plate and the syrup in a small saucepan. Sprinkle two ounces sugar over the apricots, pour in two tablespoons maraschino, turn the apricots into the seasoning, then place in the flan (custard) cut side downward and set in the oven for ten minutes. Remove, add three tablespoons currant jelly to the syrup in the pan, with two tablespoons kirsch. Mix well, let reduce on the fire until well thickened, pour over the apricots, let get cold and serve.

DINNER

Radishes (58) Canapés of Caviare (59)
Chicken Okra, Cocoanut
Eels in Matelote
Potatoes, Parisienne (711)
Gosling, Mount Vernon
Cauliflower au Gratin (1329)
Leg of Mutton Roasted, Currant Jelly (522)
Doucette Salad (189)
Babas au Maraschino

1416. Chicken Okra, Cocoanut

Half a boned fowl, one each small carrot, white turnip and onion, half a green pepper, two leeks, two tablespoons raw rice, three quarts hot water, four small, peeled red tomatoes and twelve good-sized, fresh okras.

Cut the fowl into small square pieces; cut also the carrot, turnip, onion, green pepper and leeks into half-inch-square pieces, place in a saucepan with one ounce butter and slowly brown for ten minutes, lightly stirring once in a while; then add the rice and any raw chicken bones on hand, lightly mix and moisten with the hot water. Season with a level tablespoon salt, cover the pan and let boil for thirty minutes. Cut the tomatoes and okras into small pieces and add them to the soup, then boil for thirty minutes more. Remove the bones, add the milk and the shredded meat of a medium cocoanut, mix well, let boil for ten minutes more, pour into a soup tureen and serve.

1417. Eels in Matelote

Skin two pounds of very fresh eels, cut the heads off, thoroughly wipe, cut into two-inch-long pieces and keep on a plate.

Heat two tablespoons lard in a saucepan, add twelve very small peeled onions, one bean sound garlic, and brown them for ten minutes, lightly stirring once in a while; besprinkle with two tablespoons flour, stir well, brown for five minutes, and moisten with a half pint claret. Tie together two branches parsley, one branch chives, one bay leaf, one

clove, a sprig thyme and add to the pan; mix a little and let boil for ten minutes. Add the fish with twelve canned mushrooms, mix a little, cover the pan and let simmer for forty minutes. Take up the bouquet of herbs and garlic, pour into a hot, deep dish, sprinkle a little freshly chopped parsley over, arrange six heart-shaped croutons (No. 90) around and serve.

1418. Gosling, Mount Vernon

Singe, cut off the head and feet of a tender, small gosling of about six pounds. Neatly draw, wipe dry and keep the fat on a plate. Place three freshly boiled, peeled potatoes in a mortar, with one finely minced white onion fried in a teaspoon of butter for five minutes, two egg yolks, half ounce butter, half teaspoon salt, three saltspoons white pepper and saltspoon nutmeg; pound to a paste, then stuff the gosling with the mixture, tightly truss, season with one and a half teaspoons salt and half teaspoon pepper. Place the gosling on a roasting tin with its own fat, pour one tablespoon melted butter on the surface of the bird and set in the oven for thirty five minutes. Peel and core six medium apples. Season with a half teaspoon salt, one teaspoon sugar and two saltspoons white pepper. Arrange the apples around the gosling in the pan and roast for thirty minutes more; turn and baste with its own drippings occasionally. Remove, dress the gosling on a large hot dish, untruss and arrange the apples on the sides of the dish. Place one and a half gills demi-glace (No. 122) with two tablespoons each sherry and currant jelly in a small saucepan, mix well, let boil for ten minutes, then pour it over the goose and serve.

1419. Babas au Maraschino

Prepare exactly the same as No. 930, but substituting the same quantity of maraschino for the rum.

Tuesday, Fourth Week of April

BREAKFAST

Grape-Fruit (130) Force (979)
Omelette with Chives Whitebait, Virginia
Potatoes au Gratin (173)
Flannel Cakes (136)

1420. Omelette with Chives

Crack eight fresh eggs in a bowl, add a half gill milk, one tablespoon finely chopped fresh chives, half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for two minutes. Heat a tablespoon butter in a frying pan, pour in the eggs, mix with a whisk for two minutes, let rest for half a minute; fold up the opposite sides to meet in the centre, let rest for one minute, turn out on a hot dish and serve.

1421. Whitebait, Virginia

Dip in a little cold milk one pound very fresh whitebait, place on a sieve, sprinkle six tablespoons cornmeal flour over and shake well. Cut two ounces of lean, raw Virginia ham into thin strips half an inch long. Place both fish and ham in a frying basket and fry in boiling fat for two minutes. Lift up, drain on a cloth, season with a half teaspoon salt and saltspoon cayenne pepper. Shake the seasoning well in, dress on a hot dish with a folded napkin, decorate with six quarters of lemon and a little parsley greens and serve.

LUNCHEON

Plain Baked Live Lobster (952)
Hochepot Gantoise
Apple Dumplings (707)

1422. Hochepot Gantoise

Cut into half-inch-square pieces half pound each raw breast of mutton, beef, and lean pork, one raw pig's tail and quarter pound salt pork. Place them in a large saucepan with three quarts of water, season with a teaspoon salt, half teapsoon white pepper and two saltspoons grated nutmeg. Cover the pan and let cook on the range for thirty minutes. Add then a very small, well-cleaned green cabbage cut into quarters, eight small, peeled white onions, two carrots, two turnips, cut into julienne strips, and two crushed beans sound garlic and four branches of parsley tied together. Cover the pan and let slowly boil for an hour and a half, add two peeled raw potatoes cut into half-inch squares, and boil for forty-five minutes more. Mix in another saucepan a half ounce butter with one ounce flour, stir well while cooking for a minute, then strain the broth into pan. Mix well until it comes to a boil, then pour the contents of this into the original pan. Mix a little, take up the parsley, pour into a hot, deep dish and serve.

DINNER

Oysters (18)
Olives Lyons Sausage (582)
Osol Polonaise
Sheepshead, Hongroise Potatoes, Duchesse (304)
Chicken Sauté, Florentine
Peas with Lettuce (667)
Roast Sirloin of Beef Romaine Salad (214)
Neapolitan Ice Cream (381)

1423. Osol Polonaise

Bone half a fresh fowl and cut into half-inch pieces. Cut into same size half pound raw beef, two ounces each raw veal and salt pork and place in a saucepan with seven pints cold water. Season with a level tablespoon salt and half teaspoon pepper, set on the fire, and as soon as it comes to a boil skim off the fat; then add one carrot, one turnip, two onions and three branches celery. Tie in a bunch two leeks,

two branches parsley, one bay leaf, one clove, one sprig thyme and a bean garlic; add to the pan, cover, and let gently simmer for two hours. Remove the vegetables and bouquet, skim off the fat, dredge in two ounces sago, mix well and let boil for fifteen minutes, occasionally stirring at the bottom. Add a gill cream, mix a little, let boil for two minutes, pour into a soup tureen and serve.

1424. Sheepshead, Hongroise

Procure a three-pound piece of fresh sheepshead, scale, suppress the bones, neatly trim and make a few light incisions on the skin. Mix on a plate a half ounce butter, with half teaspoon paprika and a teaspoon anchovy paste, briskly rub it into the fish, place on a dish, and let infuse for thirty minutes. Lay it in a frying pan with a half gill white wine and three saltspoons salt. Cover the fish with a lightly buttered paper, cook on the fire for five minutes and set in the oven for twenty minutes. Remove, lift up the paper, carefully dress the fish on a dish and keep hot.

Mix in a saucepan a tablespoon butter with one and a half tablespoons flour, stir well, then pour in the fish liquor with a half gill milk and six finely sliced canned mushrooms. Mix a little and let boil for five minutes. Dilute an egg yolk with a half gill cream and add to the sauce. Mix well while heating without boiling for two minutes, pour the sauce and sprinkle a little chopped parsley over the fish and serve.

1425. Chicken Sauté, Florentine

Cut off the head and feet of a tender three-pound chicken. Singe, draw and cut into twelve even pieces. Place in a frying pan two tablespoons oil and a bean garlic; thoroughly heat for five minutes, remove the garlic, place in the chicken, season with a teaspoon salt, half teaspoon pepper and gently fry for twenty minutes, turning the pieces quite frequently. Drain out the oil, then add six finely chopped shallots and one finely chopped, seeded green pepper Stir well and cook for five minutes longer, stirring lightly meanwhile. Pour in a half gill sherry, one gill each fresh tomato juice and demi-glace (No. 122), half teaspoon freshly chopped parsley and half teaspoon of chopped chives. Mix well and cook on the range for twenty minutes more, lightly mixing once in a while, and dress the chicken on a hot dish. Reduce the sauce for five minutes, squeeze in the juice of a quarter lemon, pour the sauce over chicken, arrange six heart-shaped bread croutons (No. 90) around and serve.

1426. Roast Sirloin of Beef

Trim off a little of the fat from around a two-and-a-half-pound boned piece tender sirloin of beef. Season all around with a teaspoon salt and half teaspoon pepper, then place it in a roasting tin, spread a little fat over, pour two tablespoons water in the pan and set in the oven to roast for forty-five minutes, being careful to turn and baste it once in a while. Remove, dress on a hot dish, skim off the fat from the surface of the gravy, then pour gravy over the beef, decorate with a little watercress and serve.

Wednesday, Fourth Week of April

BREAKFAST

Baked Apples (44) Wheatena (1298)
Eggs Cocotte, Bradshaw
Filet of Sole, Tartare Sauce (487)
Calves' Liver and Bacon (155)
German Fried Potatoes (242)
Cinnamon Cakes (1195)

1427. Eggs Cocotte, Bradshaw

Heat a tablespoon butter in a saucepan, add half a finely chopped onion, half a chopped green pepper, and gently brown for five minutes, occasionally stirring; then add two finely crushed, peeled tomatoes, a half teaspoon freshly chopped parsley, one gill broth, two saltspoons salt and three saltspoons sugar. Mix well and let gently cook for fifteen minutes. Divide the sauce evenly into six egg-cocotte dishes, carefully crack two fresh eggs into each dish and season with half teaspoon salt and two saltspoons pepper, evenly divided over them. Pour a teaspoon thick cream over each dish, place them on a tin, set in the oven for five minutes, remove and serve.

LUNCHEON

Chicken Broth in Cups (578)
Oyster Patties, Béchamel
Entrecôtes, Pojarski (914)
Old-fashioned Rice Pudding (140)

1428. Oyster Patties, Béchamel

Prepare and keep hot six patties (No. 929). Plunge thirty-six freshly opened oysters in a pint boiling water with a half teaspoon salt for five minutes, then drain. Mix and heat in a saucepan one ounce butter with an ounce flour, then pour in one gill each hot milk and cream, a half gill of the oyster broth, half teaspoon salt, one saltspoon cayenne pepper and one saltspoon grated nutmeg. Mix well with a whisk until it comes to a boil, add the oysters with two tablespoons sherry, gently mix and cook for five minutes. Place the patties on a hot dish, divide the oysters in them, place the covers on and serve.

DINNER

Celery (86) Anchovies (141)
Purée, Jerusalem
Trout Sauté, Meunière (1293) Potatoes, Italienne (1074)
Lamb Chops, Versaillaise
String Beans au Beurre (139)
Roast Squabs (831) Escarole Salad (100)
Malaga Pudding (309)

1429. Purée, Jerusalem

Peel and thoroughly wash twenty-four Jerusalem artichokes, place in a saucepan with two and a half quarts water, one sliced onion; two

branches parsley, one branch chervil, three branches celery, one bean crushed garlic, a level tablespoon salt and half teaspoon white pepper. Cover the pan and let slowly boil for one hour and fifteen minutes, then add a half pint tomato sauce (No. 16). Knead in a bowl a half ounce butter with one ounce flour and add, little by little, to the soup, constantly mixing while adding it. Boil for five minutes more, press through a sieve into a basin, then through a Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 123) separately.

1430. Lamb Chops, Versailles

Neatly trim and lightly flatten six nice, tender lamb chops. Mix on a plate a tablespoon oil with half teaspoon salt and two saltspoons white pepper; repeatedly roll the chops in the seasoning and keep on the plate.

Peel and wash six heads large fresh mushrooms and place in a frying pan with a tablespoon butter. Season with two saltspoons salt, one saltspoon white pepper, gently fry for five minutes on each side and keep hot. Arrange six thin slices broiled ham on a hot dish, place the chops on broiler, and broil for four minutes on each side. Remove and lay the chops over the slices of ham, arrange the mushrooms over chops, the whole crown-like, one overlapping another; add half an ounce butter to the mushrooms pan, thoroughly heat, squeeze the juice of a half lemon into the butter, adding a half teaspoon freshly chopped parsley, lightly mix, pour over the chops and serve.

Thursday, Fourth Week of April

BREAKFAST

Strawberries and Cream (1317) Grape-Nuts (1371)
Fried Eggs with Sausage Kippered Herring (153)
Corned Beef Hash, American (241)
Buckwheat Cakes (330)

1431. Fried Eggs with Sausage

Split six country sausages in halves, lengthwise, and place in a frying pan with a tablespoon melted butter. Fry for three minutes on one side, turn, and carefully crack twelve fresh eggs over them, season with a half teaspoon salt and two saltspoons white pepper, evenly divided over the eggs, fry for one minute, then set in the oven for five minutes. Remove, carefully glide them on a large hot dish and serve.

LUNCHEON

Crabs, Manhattan
Veal Chops, Deleir (829)
Spaghetti, Napolitaine
Apple Pie

1432. Crabs, Manhattan

Hash up together six sound shallots, half a green pepper, the red part of a small carrot, a half bean garlic, two branches parsley, one

branch chervil and four branches chives. Place these articles in a frying pan with a half ounce butter and gently fry for ten minutes, occasionally stirring meanwhile. Add a half gill sherry, one tablespoon brandy, one and a half gills tomato sauce (No. 16) and two gills demi-glace (No. 122). Mix well and let reduce on a brisk fire for ten minutes, then add one and a half pounds of fresh crab-meat flakes. Season with half teaspoon salt, one saltspoon cayenne pepper and half saltspoon ground thyme. Mix well and let cook for ten minutes, evenly divide the preparation into six well-cleaned crab shells, arrange on a dish with a folded napkin, decorate with a little parsley greens and serve.

1433. Spaghetti, Napolitaine

Place in a saucepan a half ounce butter with a few mushroom trimmings and brown for five minutes, tossing well meanwhile. Pour in two gills demi-glace (No. 122) and two gills tomato sauce (No. 16), adding a half pound raw shin of beef, one bean crushed garlic, four minced shallots, one branch parsley and five dried mushrooms. Lightly mix, cover the pan, and place in oven for one hour. Remove, strain the sauce through a Chinese strainer and keep hot. Plunge a half pound spaghetti in a quart boiling water with a half teaspoon salt and boil for twenty-five minutes. Drain on a sieve, then place in a frying pan on the fire and add the sauce, mix well and cook for five minutes. Add two ounces of grated Parmesan cheese, mix well with a fork, pour into a deep dish and serve.

1434. Apple Pie

Peel, core and slice six apples, place in a bowl with two ounces sugar and one teaspoon vanilla essence, turn them well in the seasoning, then proceed to prepare and bake the pie (Nos. 117–118).

DINNER

Radishes (58) Pim-Olas
Consommé, Villageoise
Planked Shad, Colbert
Vol au Vent of Godiveaux
Spinach with Eggs (399)
Roast Duckling with Apple Sauce (187)
Chicory Salad (38)
Iced Pudding, Romanoff

1435. Consommé, Villageoise

Prepare and strain a consommé (No. 52) and keep hot. Cut with a half-inch vegetable cutter two carrots and two turnips. Finely slice the white parts of two leeks and two small white onions and cut half a very small white cabbage into half-inch squares. Place all these vegetables in a small saucepan with a half ounce butter, one gill of the strained consommé, half teaspoon each salt and sugar. Mix well, cover the pan, set in the oven for fifty-five minutes, remove, add the contents of the pan to the consommé, boil for five minutes, pour into a tureen and serve.

1436. Planked Shad, Colbert

Scale and neatly trim half a fresh three-pound shad. Season all over with a teaspoon salt and half teaspoon pepper, and rub all over with a tablespoon oil. Oil the top of an oak shad plank, lay on the shad, skin side downward and place in the oven for thirty minutes. Remove, prepare a brioche potato preparation (No. 91), drop into a pastry bag with a fancy tube at the bottom, then with it make a nice border all around the edge of the plank. Reset in the oven for fifteen minutes more, remove, pour a Colbert sauce (No. 121) over the fish and serve.

1437. Vol au Vent of Godiveaux

Prepare a vol au vent (No. 757) and keep hot. Finely chop a pound and a half lean, raw, sinewless veal with a pound of well-picked, fresh beef-kidney suet; place in a bowl, cover with a cloth and bury it in ice for one hour. Place the hash in a cold mortar and pound to a paste, season with a teaspoon salt, two saltspoons cayenne pepper, a saltspoon grated nutmeg and saltspoon ground mixed allspice, adding three egg-yolks; pound again for five minutes, place on a lightly floured table, then make small balls the size of cherries and plunge in a pint and a half boiling broth; boil for two minutes, drain on a sieve and keep the broth.

Mix in a saucepan a half ounce butter with one ounce flour and heat for a half minute. Strain the broth into this pan, add a half gill cream, season with a half teaspoon salt and one saltspoon each cayenne pepper and grated nutmeg. Mix until it comes to a boil, let boil for ten minutes, then dilute an egg yolk with a tablespoon cream, add to the sauce, and mix while heating for one minute. Add the godiveaux, lightly mix, cook for one minute more; dress the vol au vent on a large dish and pour into the vol au vent, place the cover on and serve.

1438. Iced Pudding, Romanoff

Prepare a pint only of marron ice cream (No. 854), adding twelve cracked and finely chopped walnuts, one ounce chopped candied citron, two tablespoons maraschino, a half pint whipped cream (No. 337) and mix well with the spatula. Line a quart mould with a sheet of white paper, then fill with the preparation, line with a piece of paper on the surface, cover and bury it in the ice with rock salt for two hours. Remove, wipe well all around, unmould on a dish with a folded napkin and serve.

Friday, Fifth Week of April

BREAKFAST

Grape Fruit (130) Hominy (45)
Shirred Eggs with Sardines Bluefish, Maitre d'Hôtel (328)
Broiled Mutton Chops (49) Fried Sweet Potatoes (116)
Cornmeal Muffins (51)

1439. Shirred Eggs with Sardines

Neatly skin, bone and cut in small pieces twelve small sardines. Evenly divide them in six shirred-egg dishes with their own oil poured

over them; place on the fire for one minute, carefully crack two fresh eggs into each dish and season with half teaspoon salt and two saltspoons pepper evenly divided. Set in the oven for three minutes, remove and serve.

LUNCHEON

Fish Mulligatawney, Benares (695)
Oyster Ravigote
Pieds-Paquet, Marseillaise Omelette with Chervil
Farina Pudding (1005)

1440. Oyster Ravigote

Drain thirty-six fresh opened oysters on a cloth, lightly roll in flour, then dip in beaten eggs, and lastly roll in bread crumbs. Arrange in a frying basket and fry in boiling fat for five minutes. Drain thoroughly on a cloth, dredge a teaspoon salt over them, dress on a dish with a folded napkin, decorate with six quarters lemon and parsley greens, and serve with a cold ravigote sauce separately.

1441. Cold Ravigote Sauce

Place a cold, fresh egg yolk in a bowl with a tablespoon good vinegar, three saltspoons salt, one saltspoon cayenne pepper and half a teaspoon French mustard; briskly mix with a small wire whisk for one minute, then add, drop by drop, a gill of oil, continually mixing briskly while adding and for four minutes after it has been added. Finely chop together one small branch parsley, one of chervil, two of chives, four of tarragon leaves and one shallot; add to the sauce with the juice of a quarter very sound lemon, sharply mix again for one minute, transfer the sauce into a cold saucebowl and serve as required.

1442. Pieds-Paquet, Marseillaise

Plunge four mutton feet in boiling water for ten minutes. Drain, then detach all the meat from the bones and cut the meat into very small square pieces. Cut two ounces raw, lean pork into the same size, also an ounce larding pork; place these articles in a bowl, adding four finely chopped shallots and one finely chopped bean garlic. Season with a half teaspoon salt, two saltspoons white pepper, one saltspoon grated nutmeg and a half saltspoon mace. Mix well. Cut two pounds well-drained fresh honey-comb tripe into three-inch-square pieces. Divide the preparation evenly in the centre of each piece of tripe, fold up the four corners, then tie all around with string. Place in an earthen dish a half ounce butter with one sliced carrot, one sliced onion, two bay leaves, two cloves, a sprig of thyme and the tied-up tripe, and cook on the range for fifteen minutes or until a nice brown colour. Moisten with a pint broth, one and a half gills white wine and two tablespoons brandy. Tightly cover the pan, set in the oven to braize for three hours and a half, remove, arrange the packages on a large hot dish and untie. Skim the fat from the pot, add to the sauce one gill tomato sauce (No. 16), reduce on the fire for five minutes, strain the sauce and sprinkle a little chopped parsley over the package and serve.

1443. Omelette with Chervil

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons pepper, the leaves of two branches chervil, and sharply beat up with a fork for two minutes.

Heat a tablespoon butter in a frying pan, drop in the eggs, mix with a fork for two minutes and let rest for half a minute; fold the opposite sides up to meet in the centre, let rest for one minute, turn on a hot dish and serve.

DINNER

Oysters (18)
Olives Caviare (59)
Bisque of Fresh Scallops
Broiled Weakfish, Maître d'Hôtel (927) Potatoes, Savoyard (533)
Chicken Croquettes, Tomato Sauce Green Peas (35)
Lobster American (410)
Shoulder of Spring Lamb, Mint Sauce
Doucette Salad (189)
Pudding, Boissy (746)

1444. Bisque of Fresh Scallops

Place one and a half pounds very fresh scallops in a saucepan with three pints water, four branches parsley, one bay leaf, three peppercorns, one blade mace, a teaspoon salt, two saltspoons cayenne pepper and the head of a clean, fresh whitefish. Boil for fifteen minutes, remove the fish heads and parsley, strain the broth into a basin and keep till required. Place the scallops in a mortar, pound to a paste and return to the broth.

Heat one tablespoon butter in a saucepan, adding two ounces flour; mix well while heating for one minute, then add the broth and scallops with a pint hot milk to this pan; mix well until it comes to a boil, then let slowly boil for ten minutes. Dilute an egg yolk with a gill milk and add to the soup with a half ounce butter. Mix well while heating for two minutes, strain through a sieve into a basin, then through a cheese-cloth into a soup tureen, and serve.

Chicken Croquettes, Tomato Sauce

Prepare the chicken croquettes (No. 700) and dress on a hot dish with a folded napkin. Adjust a fancy frill at the end of each croquette, decorate with a little green parsley, and serve with one gill hot tomato sauce (No. 16) in a saucebowl separately.

1445. Shoulder of Spring Lamb, Mint Sauce

Carefully remove the blade bone, neatly trim all around and season a nice shoulder spring lamb with a teaspoon salt and a half teaspoon pepper. Fold up and firmly tie with string, place in a roasting pan with two tablespoons water and spread over one tablespoon melted butter. Set in the oven to roast for forty minutes, turning and frequently basting with its own gravy. Remove, dress on a hot dish, untie, skim the fat from the gravy, then pour the gravy over, decorate with a little water-cress and serve.

Saturday, Fifth Week of April

BREAKFAST

Stewed Prunes (1)
Boiled Rice (113)
Scrambled Eggs with Mint
Perch Sauté, Meunière (293)
Broiled Pigs' Feet on Toast (434)
Hashed Potatoes in Cream (220)
Flannel Cakes (136)

1446. Scrambled Eggs with Mint

Crack eight fresh eggs in a bowl, add a half gill milk, season with a half teaspoon salt and two saltspoons pepper, adding one heavy teaspoon freshly chopped, very fresh mint leaves, and briskly beat up with a fork one minute. Heat a tablespoon butter in a frying pan, drop in the eggs and cook for six minutes, briskly mixing meanwhile, dress on a hot dish and serve.

LUNCHEON

Stuffed Devilled Clams (567)
Haricot of Mutton, Paysanne
Tomato Salad (461)
Pancakes with Chocolate

1447. Haricot of Mutton, Paysanne

Cut a tender neck of mutton into two-and-a-half-inch pieces. Cut also three ounces lean, raw bacon into one-inch-square pieces. Thoroughly heat three tablespoons lard in a saucepan, add the mutton and bacon and gently brown for twenty minutes, occasionally stirring meanwhile. Remove fat from the pan, sprinkle two tablespoons flour over, stir well, moisten with a pint water and half pint pure tomato juice. Add to the stew one sliced carrot, two sliced onions, two sliced branches celery, one bean garlic, one branch chervil, one bay leaf, one sprig thyme, one sprig mace and two cloves. Season with a heavy teaspoon salt and half teaspoon pepper, mix well, cover the pan, let boil for fifteen minutes, then set in the oven for thirty-five minutes more, mixing with a wooden spoon twice meanwhile. Remove, lift up the bouquet, skim the fat from the surface, pour into a large, deep dish, sprinkle a little chopped parsley over and serve.

1448. Pancakes with Chocolate

Prepare the French pancakes (No. 17), dress on a hot dish and keep hot. Pour one and a half gills cold milk in a small saucepan with two ounces of grated chocolate, place the pan on the fire and boil for five minutes, occasionally stirring. Have in another small saucepan two ounces granulated sugar, two egg yolks and a half teaspoon vanilla essence; briskly mix for two minutes, then gradually add the milk and chocolate, continually mixing meanwhile. Place the pan on the fire, mix for five minutes, remove, strain the sauce over the pancakes and serve.

DINNER

Russian Rissolettes (162) Olives
Potage, Parisienne
Codfish, Canadian Style Potatoes, Lorettes (372)
Roulade of Veal, Bourgeoise
Roast Capon (378)
Cold Asparagus, Vinaigrette
Date Pudding

1449. Potage, Parisienne

Cut into small squares four well-cleaned, sound leeks and one small white onion; place in a saucepan with a tablespoon butter and gently brown for ten minutes, stirring once in a while. Moisten with three quarts water, adding a half-pound piece salt pork. Tie in a bunch four branches parsley, one branch chervil, one bay leaf, one clove, a sprig of thyme, and add to the pan. Season with a level tablespoon salt and half teaspoon white pepper, then let boil for thirty-five minutes. Cut in half four rather small peeled, well-washed potatoes, then slice them very fine and add to the soup with a bean chopped garlic. Mix well and boil for forty-five minutes more. Take up the lard and bouquet, then with a wooden spoon lightly mash the potatoes. Pour the soup into a soup tureen and serve.

1450. Codfish, Canadian Style

Procure three three-quarter-pound codfish steaks, season with a teaspoon salt and half teaspoon white pepper. Heat in a frying pan two tablespoons melted butter, adding one finely minced onion and the steaks. Gently fry for ten minutes on each side, remove and dress on a dish. Sprinkle two tablespoons flour in the frying pan, mix well, add a half gill each white wine and water, half teaspoon fresh chopped parsley and the juice of half a lemon. Mix well and let boil for five minutes, pour over the fish and serve.

1451. Roulade of Veal, Bourgeoise

Procure a three-pound piece flank of veal twice the length of width, trim off the fat, split in two without separating, and season with a teaspoon salt and half teaspoon white pepper. Place in a mortar three skinned raw sausages, one ounce fresh bread crumbs, one saltspoon thyme, one teaspoon freshly chopped parsley, one ounce cooked lean ham cut into small pieces, one raw egg, one saltspoon grated nutmeg, a half teaspoon salt, one saltspoon cayenne pepper and six finely chopped shallots; pound all these articles to a paste and evenly spread the paste all over the inside of the veal, roll it up and firmly tie with string. Heat two tablespoons lard in a braising pan, lay the veal in pan and gently brown on the range for twenty minutes or until a nice golden colour, turning it once in a while. Scoop out with a Parisian potato scoop three medium, scraped carrots and two peeled white turnips, add to the veal, with twelve small, peeled white onions, brown for five minutes more, then moisten with a half pint each white broth and tomato sauce (No. 16) and one gill demi-glace (No. 122). Tie in a bunch three

branches parsley, one branch chervil, one bean garlic, two cloves, one sprig thyme, one bay leaf, and add to the pan. Cover and set in the oven for forty minutes, turning and frequently basting it. Remove, dress the veal on a large hot dish; untie, then add three tablespoons of canned green peas to the pan, reduce for ten minutes, lift up the bouquet, pour all the contents of the pan over the veal, sprinkle a little parsley over and serve.

1452. Cold Asparagus, Vinaigrette

Carefully scrape and clip off the ends of two branches fine, fresh asparagus; thoroughly wash, then tie in three bunches and plunge in three quarts boiling water with a tablespoon salt. Cover the pan and let boil for twenty-five minutes. Remove, thoroughly drain and let get cold. Dress on a dish with a folded napkin. Untie and serve with a gill of salad dressing (No. 863) in a saucepan separately.

1453. Date Pudding

Carefully stone a half pound dates, finely chop with four ounces of fresh beef marrow and place in a bowl, add four ounces sugar, four ounces fresh bread crumbs, two saltspoons salt, a saltspoon grated nutmeg, half gill cold milk, the yolks of three eggs with a teaspoon vanilla essence, and briskly mix for five minutes. Beat up the whites of the three eggs to a froth and gradually add to the bowl, lightly mixing while adding it. Lightly butter and sugar a quart pudding mould, drop in the preparation, lay in a saucepan, and pour hot water up to half the height of the mould. Set in the oven for one hour and twenty-five minutes, remove, unmould on a dish, pour a Sabayon sauce (No. 102) over and serve.

Sunday, First Week of May

BREAKFAST

Strawberries and Cream (1317) Oatmeal Porridge (2)
Eggs Molet, Bordelaise Broiled Spanish Mackerel (689)
Pork Chops with Fried Apples (760)
Cerealine Cakes (396)

1454. Eggs Molet, Bordelaise

Boil twelve fresh eggs in boiling water for five minutes, take up and drop them in cold water for one minute, lift up, shell them carefully and place on a hot dish. Pour a Bordelaise sauce (No. 28), but without marrow, over the eggs, sprinkle a little freshly chopped parsley over and serve.

LUNCHEON

Chicken Broth with Rice (800)
Fried Scallops, Finnoise Sauce
Porterhouse Steak, Marchand de Vin
Gateau Mille-feuilles (594)

1455. Fried Scallops, Finnoise Sauce

Season with a teaspoon salt and half teaspoon paprika, one and a half pounds very fresh scallops. Roll in flour, dip in beaten egg, then

roll in fresh bread crumbs and plunge in boiling fat to fry for six minutes. Lift up and drain on a cloth, dress on a dish with a folded napkin, decorate with six quarters of lemon and a little parsley greens, and serve with a Finnoise sauce (251) separately.

1456. Porterhouse Steak, Marchand de Vin

Procure a porterhouse steak from the short loin, one and a half inches thick. Lightly flatten and trim evenly all around. Season with a good teaspoon salt and half a teaspoon pepper. Thoroughly heat two tablespoons melted butter in a frying pan, add the steaks, and gently fry for twelve minutes on each side. Remove, dress on a dish and keep hot. Add six finely chopped shallots to the pan and lightly brown for three minutes, pour in a gill claret, let reduce on the fire to half the quantity, then add a half gill each demi-glace (No. 122) and tomato sauce (No. 16), one bean finely chopped garlic, half teaspoon each freshly chopped parsley and chives; lightly mix, let boil for eight minutes and keep hot. Wash, peel and cut three large raw potatoes into small square strips one inch long; wash again, drain and plunge in boiling fat for ten minutes, remove, drain, season with half teaspoon salt, then arrange around the steaks, pour the sauce over and serve.

DINNER

Little Neck Clams

Celery (86) Canapé Moreno-Russe (355)

Crème, Duchesse

Pompano, Villeroi

Potatoes, Marquise (1044)

Chicken Braisé, Santiago

Patties of Lamb Sweetbreads

French Flageolets (95)

American Punch

Roast Squabs (831) Doucette Salad (189)

Vanilla Ice Cream (42)

Macaroons aux Pistachios (1048)

1457. Little Neck Clams

Little neck clams should always be thoroughly cold before they are opened, and never open them except about the time of sending to table, so as to retain both juice and sweet flavour.

Cover six deep plates with finely shaved ice; neatly arrange six clams on each plate and serve with a quarter of a sound lemon on each plate.

1458. Crème, Duchesse

Place in a saucepan five ounces well-washed barley with one minced onion, two minced leeks, two branches each celery and parsley and one chervil also minced, one clove and one bay leaf. Moisten with three and a half quarts water and season with a level tablespoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Mix well, cover the pan, and let slowly simmer for two hours. Place in a mortar a half pound chopped fresh lean veal and pound to a paste, then add it little by little to the soup, stirring while adding it. Add one pint milk,

mix well, and let slowly boil for twenty minutes longer. Dilute two egg yolks with a gill cream and add to the soup, continually stirring for five minutes. Press the cream through a sieve into a basin, then through a cheesecloth into a soup tureen, add a half ounce good butter in small bits, mix a little and serve with a plate of croutons (No. 23) separately.

1459. Pompano, Villeroi

Lift up the filets from two fresh one-and-a-half-pound pompanos, skin them, season with a half teaspoon of salt, two saltspoons white pepper and a saltspoon grated nutmeg; then turn the filet in the Villeroi sauce and gently roll them in fresh bread crumbs. Heat two tablespoons melted butter in a frying pan, arrange the filets one beside another in the pan and gently fry for five minutes on each side. Remove, dress on a dish with a folded napkin, decorate with six quarters lemon and parsley greens and serve.

1460. Sauce, Villeroi

Heat a half ounce butter in a small saucepan, add three-quarters ounce flour, mix well white heating for a minute, then add two light gills milk, one ounce finely chopped cooked ham, one ounce chopped cooked beef tongue, half a teaspoon freshly chopped parsley, half a light teaspoon salt, a saltspoon each cayenne pepper and grated nutmeg. Mix with a spoon until it comes to a boil and let slowly boil for ten minutes, add two egg yolks, briskly mix while heating for one minute, remove and use as required.

1461. Chicken Braisé, Santiago

Cut off the head and feet of a tender three-pound chicken. Singe, draw and truss, cover with very thin slices larding pork and firmly tie around with string. Season with a teaspoon salt and half teaspoon pepper, place in a roasting pan, set in a brisk oven to roast for twenty minutes and turn once in a while, then remove. Heat in a saucepan two tablespoons oil, add two seeded green peppers cut into quarters, one small peeled and finely sliced Bermuda onion, three red sweet peppers cut in halves and one bean sound garlic. Lay the chicken over the vegetables, add three peeled, crushed red tomatoes, a half pint white broth (No. 701), one and a half gills demi-glace (No. 122) and a saltspoon of diluted saffron. Cover the pan and set in oven for forty-five minutes. Remove, dress the chicken on a large dish, untie, remove the lard and untruss. Skim the fat from the surface of the sauce, add a half teaspoon freshly chopped parsley, boil for five minutes, pour the contents of the pan over the chicken and serve.

1462. Patties of Lamb Sweetbreads

Plunge one and a half pounds fresh lamb sweetbreads into two quarts boiling water with a teaspoon salt for five minutes. Remove, drain and neatly trim, then cut them in half. Heat two tablespoons melted lard in a frying pan, drop in the breads, season with a half teaspoon each

salt and pepper, then briskly brown for fifteen minutes, drain and keep warm. Mix in a saucepan one and a half tablespoons melted butter with three tablespoons flour, pour in three-quarters pint broth (No. 701), mix well and let boil for fifteen minutes, then add the sweetbreads. Season with two saltspoons salt, a saltspoon each cayenne and grated nutmeg, mix well and let cook for five minutes. Dilute an egg yolk with half gill cream, add to the breads, and mix with a spoon while heating for one minute. Arrange six patties (No. 929) on a large dish and divide the preparation into them, place the covers on and serve.

1463. American Punch

Prepare an orange-water ice (No. 1229), adding while in the freezer a half gill each claret and champagne cider and one tablespoon each kirsch and maraschino. Mix well with the spatula and let freeze for fifteen minutes more, fill up six sherbet glasses and serve.

Monday, First Week of May

BREAKFAST

Oranges (104) Hominy (45)
Eggs, Ideal
Devilled Sardines on Toast (963)
Chicken Livers en Brochette (600)
Broiled White Potatoes (1344)
Wheat Cakes (136)

1464. Eggs, Ideal

Cut twelve hard-boiled eggs in two, crosswise, scoop out the yolks and place them in a bowl, adding two teaspoons of caviar, one tablespoon each butter and bread crumbs, a half teaspoon freshly chopped parsley, one tablespoon cream, three saltspoons salt and a saltspoon each cayenne pepper and grated nutmeg. Mix well with a wooden spoon until well amalgamated, then fill up the empty half whites with it. Join together as in their original forms, roll gently in melted butter, then in Parmesan cheese, and fry in boiling fat for two minutes. Lift up, drain on a cloth, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

LUNCHEON

Little Neck Clams, Désiré
Veal Cutlets, Milanaise (331)
Potatoes au Lard (1316)
Green-Gage Pie

1465. Little Neck Clams, Désiré

Open thirty-six very fresh little neck clams, and drop them in a small saucepan with their liquor. Add a half pint water, place on the fire,

and as soon as they come to a boil; strain and save the liquor. Finely chop the clams and keep on a plate. Heat a half ounce butter in a small saucepan, add three finely chopped shallots and six finely chopped canned mushrooms and fry for five minutes; then add three tablespoons flour, mix well, pour in two gills of the clam liquor and one gill cream. Mix until it comes to a boil, then add the chopped clams, one chopped bean garlic, a half teaspoon freshly chopped parsley, half teaspoon chopped chervil, one tablespoon Worcestershire sauce, two saltspoons salt, and one saltspoon each cayenne pepper and grated nutmeg. Mix well and let cook for ten minutes, add two egg yolks, sharply mix while heating for five minutes, remove, place the force in a bowl and let get cold. Thoroughly wash and dry thirty-six of the half shells, fill them up with the preparation and neatly smooth the surface with a knife. Carefully wet the surface of each with beaten egg, then turn them in bread crumbs, lay in a frying basket, and fry in boiling fat for six minutes. Remove, dress on a dish with a folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

1466. Green-Gage Pie

Roll out on a lightly floured table one pound pie paste (No. 117) in two separate, equal parts about the thickness of a fifty-cent piece at least. Lightly butter a pie plate, then line the plate with one of the parts of paste, press it well all around the edges and trim.

Remove the stones from a quart of green-gages, place them in a bowl, season with one ounce sugar and a teaspoon vanilla essence, mix well, then arrange them in the pie plate; lightly egg the edges all around, arrange the other layer of paste over and press both edges together all around. Make a few incisions on the surface, and with a hair pastry brush lightly glaze the top with beaten egg. Set to bake in the oven for thirty minutes, remove, dredge a little powdered sugar over and serve either hot or cold.

DINNER

Radishes (58) Salted Peanuts (954)
Consommé, Semoule
Red Snapper, Mobile (571)
Potatoes Brioches (91)
Boiled Turkey, Demi-deuil (1348)
Brussels Sprouts (618)
Roast Beef (126)
Lettuce Salad (148)
Apple Charlotte (634)

1467. Consommé, Semoule

Prepare a consommé (No. 52) and strain it into a saucepan. Thoroughly wash in cold water and drain well four ounces semolina, then dredge it into the consommé; mix well and boil for fifteen minutes, mixing occasionally, pour into a soup tureen and serve.

Tuesday, First Week of May

BREAKFAST

Baked Pears (216)
Pettijohn Food (170)
Poached Eggs with Sorrel
Plain Broiled Shad Roes
Small Steaks with Fried Onions
French Fried Potatoes (8)
Lemon Cakes (577)

1468. Poached Eggs with Sorrel

Prepare a purée of sorrel (No. 654). Dress on a hot dish; nicely smooth the surface. Carefully crack six fresh eggs into three quarts boiling water with a tablespoon salt and two tablespoons vinegar; poach for three minutes, lift them up with a skimmer, trim a little, arrange them on the sorrel; prepare six others in the same way, dress and serve.

1469. Plain Broiled Shad Roes

Mix on a plate a tablespoon oil, a teaspoon salt and a half teaspoon white pepper; repeatedly roll in the seasoning two shad roes of about one pound each. Arrange them on a broiler and broil for eight minutes on each side, dress on a dish, pour a little melted butter over them, decorate with a little parsley greens, six quarters lemon and serve.

1470. Small Steaks with Fried Onions

Procure six small, tender steaks of five ounces each. Season all around with a teaspoon salt and half teaspoon pepper. Heat one and a half tablespoons melted butter in a frying pan, add the steaks and gently fry them for five minutes on each side, dress on a dish and keep hot.

Finely slice two Spanish onions, detach the rings, and season with half teaspoon salt and two saltspoons pepper; mix well in the seasoning, lightly roll in flour, and fry them in boiling fat for five minutes. Lift them up, drain, place them over the steaks and serve.

LUNCHEON

Cold Lobster, Mayonnaise (1471)
Chicken Croquettes, St. Germain
Old-fashioned Rice Pudding

1471. Cold Lobster, Mayonnaise

Plunge three live lobsters of one pound each into a gallon of boiling water with a tablespoon salt, and let boil for twenty minutes. Remove and let cool off, cut off the claws and split the bodies in two lengthwise, remove the gravel from the heads and crack the claws. Arrange the bodies and claws neatly on a large dish, decorate the fish all around with a few leaves of lettuce, fill up the empty heads with capers, and serve with a mayonnaise sauce (No. 70) in a cold sauce bowl separately.

1472. Chicken (or Turkey) Croquettes, St. Germain

Carefully pick all the meat off the turkey left over from yesterday and cut it into very small square pieces. Cut in the same way one ounce cooked ham and twelve canned mushrooms. Have one tablespoon sound, freshly chopped shallots in a saucepan with one ounce butter and fry for three minutes, stirring meanwhile; add two ounces flour, stir well until well thickened, moisten with two gills white broth (No. 701), season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg, stir, and let boil for three minutes. Add two egg yolks, stir well, then add the chicken, ham and mushrooms, and also half a gill sherry; mix well and cook for five minutes, remove from the fire, place on a dish and let cool off.

Dredge three tablespoons flour on a corner of the table, divide the force into six equal parts and roll them out to croquette forms. Dip each one in beaten eggs, gently roll them in bread crumbs, and fry them in boiling fat for eight minutes. Lift them up, thoroughly drain, dress a purée of peas on a large dish, dress the croquettes on top, pour a gill of hot tomato sauce (No. 16) around, adjust a fancy frill at the end of each and serve.

1473. Purée of Peas for Garnishing

Plunge a pint dried split green peas into a quart boiling water for five minutes. Drain, replace them in the saucepan with a quart water, one sliced carrot, one sliced onion, one sliced leek, one sliced branch celery, two branches parsley, one bean garlic and half a pound raw ham bones. Season with a teaspoon salt and half a teaspoon white pepper, cover the pan, boil for fifteen minutes, then set in the oven for one hour and a half. Remove, lift up the ham bones, then press the purée through a sieve into a basin and place it in a saucepan, adding half an ounce butter; stir well while heating on the fire for five minutes, remove and use as required.

DINNER

Olives Lyons Sausage (582)
Hong Kong Chicken Okra
Porgies Sauté, Senart
Potato Croquettes (390)
Squabs Sauté with Tarragon (899)
String Beans (139)
Ribs of Spring Lamb, Mint Sauce (255)
Escarole Salad (100)
Bombe Printanière (978)

1474. Hong Kong Chicken Okra

Cut into small dice pieces half a boned tender fowl, one sound green pepper, two leeks, one white medium onion, one ounce raw, lean bacon, place in a saucepan with one tablespoon melted butter and gently brown for ten minutes, turning quite frequently meanwhile; add one tablespoon curry powder, stir well, and moisten with three quarts water. Add the uncut half, with the bones and two peeled, crushed

tomatoes, cover the pan and let boil for thirty minutes. Season with a tablespoon salt and half a teaspoon white pepper, add two ounces raw rice, three thin slices peeled eggplant cut into small dice pieces, one small peeled and cored apple cut the same way, and twelve small, well-trimmed fresh okras cut into small pieces. Mix a little and then boil rather slowly for thirty minutes longer. Then add the milk and shredded white of a medium, sound cocoanut, mix well and slowly boil for fifteen minutes more. Remove, lift up the half fowl and bones, skim off the fat from the surface, pour the soup into a soup tureen and serve.

1475. Porgies Sauté, Senart

Cut off the fins, trim and wipe six fresh fat porgies. Season with a teaspoon salt, half a teaspoon pepper, lightly baste them with a little cold milk and roll in flour.

Heat one and a half tablespoons melted butter in a frying pan, add the fish, gently fry for six minutes on each side, and dress on a dish. Pick off the leaves from two branches parsley, well washed, and add to the pan, toss on the fire for a minute, then squeeze in the juice of half a sound lemon, lightly mix, pour over the fish and serve.

Wednesday, First Week of May

BREAKFAST

Bananas in Cream (151) Quaker Oats (105)
Eggs Cocotte, Shinkle
White Perch Sauté (1013)
Broiled Devilled Ham (451) Potatoes Delmonico (718)
Shrewsbury Cakes

1476. Eggs Cocotte, Shinkle

Finely chop three Spanish sweet peppers, place in a frying pan with a teaspoon melted butter, season with a saltspoon salt, and gently fry for five minutes. Evenly divide them in six egg-cocotte dishes, season evenly with half a teaspoon salt and two saltspoons white pepper, and pour a tablespoon fresh cream over the eggs of each dish. Dredge a tablespoon grated Parmesan cheese, equally divided, over them, set in the oven for five minutes, remove and send to the table.

1477. Shrewsbury Cakes

Place four ounces butter in a basin with four ounces sugar and three-quarters of a pound sifted flour, half a teaspoon ground cinnamon, half teaspoon baking powder, two fresh eggs and two ounces well picked currants. Knead all well together until thoroughly amalgamated. Roll out the paste on a lightly floured table to the thickness of a quarter of an inch. Cut into equal-sized round pieces of three inches in diameter. Lightly egg the surface of each, place in a lightly buttered tin, then set in the oven for twenty minutes. Remove and serve.

LUNCHEON

Clam Broth (80)
Soft Shell Crabs, Créole
Beefsteak Pot Pie (298)
Cherry Pie

1478. Soft Shell Crabs, Créole

Prepare and keep hot a Créole sauce (No. 507). Remove the spongy part underneath the side points, tear off the aprons and thoroughly wash and wipe twelve fresh soft shell crabs. Season with a teaspoon salt, half a teaspoon paprika, lightly baste them with cold milk and lightly roll in flour. Heat two tablespoons oil in a frying pan, arrange the crabs in the pan one beside another, and nicely fry for four minutes on each side. Dress on a hot dish, pour the Créole sauce over and serve.

1479. Cherry Pie

Remove the stems and stone one and a half pounds of sound, ripe fresh cherries; place them in a bowl with two ounces of sugar and two tablespoons kirsch, mix well, then proceed to prepare and bake the pie as per No. 117.

DINNER

Filet of Smoked Herring in Oil Olives
Potage, Basque
Spanish Mackerel Sauté, Brown Butter
Potatoes, Viennoise (165)
Entrecôtes, Bordelaise
Stuffed Tomatoes (30)
Roast Chicken with Cress (290)
Doucette Salad (189)
Fig Pudding (57)

1480. Filet of Smoked Herring in Oil

Open a small box of smoked herrings in oil. Neatly trim, wash and drain four leaves of lettuce, place them on a side dish, then dress six pieces of herring on the lettuce, decorate with quarters of lemon and serve.

1481. Potage, Basque

Soak half a pint dried white beans in cold water for seven hours. Remove the outer leaves of a very small, sound green cabbage, cut it in half, remove the stalk and finely slice it. Place in a large saucepan with a finely sliced onion, two sliced leaks, two beans crushed garlic and half an ounce butter, place on the fire and cook for fifteen minutes, lightly stirring once in a while. Add the drained beans and four sliced, medium, sound, peeled raw potatoes, moisten with three and a half quarts water, season with two teaspoons salt and half a teaspoon white pepper, adding two ounces lean, raw bacon and one cervela sausage. Cover the pan and let gently simmer for two hours, remove the bacon and cervela, pour the soup into a hot tureen, cut the cervela into thin slices, place them on a dish and serve both separately.

1482. Spanish Mackerel Sauté, Brown Butter

Trim, draw, wipe and cut the head off a three-pound fresh Spanish mackerel. Split in two through the back and remove the spinal bone, season well all around with a teaspoon salt and half teaspoon white pepper, baste with a little cold milk and lightly roll it in flour. Heat one and a half tablespoons melted butter in a frying pan, place the fish in the pan, and fry for six minutes on each side. Dress on a hot dish, drain off the butter from the pan, add half ounce butter and toss on the fire until of a nice brown colour, then pour a tablespoon good vinegar in, toss lightly and pour it over the fish, decorate with one lemon cut in quarters and a little parsley greens and serve.

1483. Entrecôtes, Bordelaise

Lightly flatten and trim two tender sirloin steaks of one and a quarter pounds each. Mix on a plate one tablespoon oil, one teaspoon salt and half teaspoon pepper, repeatedly turn the steaks in the seasoning, arrange on a broiler and broil for six minutes on each side. Dress on a hot dish, pour a Bordelaise sauce (No. 28) over the steaks, sprinkle a little freshly chopped parsley over and serve.

Thursday, First Week of May

BREAKFAST

Grape-Fruit (130) Semolina (192)
Shirred Eggs, Provençale
Salt Codfish au Gratin Mutton Chops (49)
Fried Potatoes en Quarters (348)
Honey Cakes (1215)

1484. Shirred Eggs, Provençale

Finely slice four cèpes (dried mushrooms). Heat a tablespoon oil in a frying pan, add the cèpes, season with three saltspoons salt, one saltspoon white pepper, and nicely brown for six minutes, frequently tossing them meanwhile. Finely chop a half bean garlic with two branches parsley and add to the cèpes, toss a little, then pour in a gill of tomato sauce (No. 16) and let cook for five minutes. Divide the sauce into six shirred-egg dishes, carefully crack two fresh eggs into each dish, season with half teaspoon salt and two saltspoons white pepper, evenly divided. Set in the oven for three minutes, remove and serve.

1485. Salt Codfish au Gratin

Rub between the hands one and a half pounds of shredded salt codfish, plunge it into a quart of boiling water for five minutes, drain on a sieve and press out the water. Heat an ounce of butter in a saucepan, add one ounce flour, stir well while heating for a minute, pour in two and a half gills hot milk, mix well until it comes to a boil. Add the codfish, season with a saltspoon each cayenne pepper and grated nutmeg, mix well and let cook for five minutes longer. Pour it into a baking dish, dredge two tablespoons of grated Parmesan cheese over,

divide half an ounce of butter in very small bits on top, set in the oven for ten minutes, remove and serve.

LUNCHEON

Oysters, Bonne Bouche
Mussaka of Beef, Oriental
Noodles with Butter (333)
Swiss Fritters

1486. Oysters, Bonne Bouche

Place thirty-six medium, drained, freshly opened oysters in a frying pan with a gill port wine or sherry. Season with half teaspoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg, lightly mix, cover the pan, and let poach for six minutes. Transfer to a chafing dish, pour a Béarnaise sauce (No. 34) over the oysters and serve.

1487. Mussaka of Beef, Oriental

Pick off all the meat from the roast beef left over from Monday night, cut into small dice pieces and keep on a plate. Remove the stems and cut in halves, lengthwise, three very small, fresh, sound eggplants. With the point of a small knife make a few incisions inside, without touching the skin, lay them on a tin and bake in the oven for thirty-five minutes. Remove, scoop out the meat without cutting the skin, and cut the scooped-out meat into small dice pieces. Heat one and a half tablespoons melted butter in a saucepan, add a finely chopped onion and a green pepper and brown for five minutes; add the cut eggplant and cook for six minutes, lightly mixing with a spoon occasionally. Add the beef with a pint broth (No. 701), a teaspoon freshly chopped parsley, a chopped bean garlic, a teaspoon salt, half teaspoon pepper and half teaspoon curry powder; mix well and cook on the range for thirty minutes, stirring occasionally meanwhile. Add three tablespoons fresh bread crumbs and one egg yolk, mix well while cooking for three minutes, remove, divide the hash into six eggplant half shells, neatly smooth the surface with a knife and sprinkle a little bread crumbs over. Arrange them on a tin, place a few bits of butter over them, set in the oven to bake for fifteen minutes. Pour a gill of tomato sauce on a hot dish, arrange the eggplants over and serve.

1488. Swiss Fritters

Place a pint fresh milk in a small saucepan, and as soon as it boils add one gill white wine and four ounces sugar, then boil for two minutes. Dredge in three ounces farina and half teaspoon cinnamon powder, sharply mix with a spoon for two minutes and let gently boil for fifteen minutes. Add two egg yolks, mix again while heating for three minutes. Remove, transfer it into a lightly buttered tin, neatly smooth the surface and let cool off. Turn it upon a lightly floured table, then cut into equal lozenge pieces, dip them in beaten egg, lightly roll them in cake or bread crumbs, place in a frying basket and fry in boiling fat for five minutes. Lift them up, drain on a cloth, dress on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Celery (86) Salted Almonds (954)
Cream of Sorrel
Black Bass, Montebello Potatoes, Gastronome
Mignons of Lamb, Ham Sauce Butter Beans
Fresh Asparagus, Cream Sauce
Roast Turkey with Cranberry (67)
Romaine Salad (214)
Parfait au Chocolat

1489. Cream of Sorrel

Discard all stale leaves from three pints of fresh sorrel, thoroughly wash in cold water and drain on a cloth. Heat one and a half ounces melted butter in a saucepan, add the sorrel, cover the pan and cook for fifteen minutes, stirring with a wooden spoon quite frequently meanwhile. Add two and a half ounces of flour and stir well while heating for two minutes. Moisten with two quarts of white broth (No. 701) and one pint of milk, adding two branches parsley, one branch chervil, a good teaspoon salt, two saltspoons cayenne pepper, one teaspoon sugar and a saltspoon grated nutmeg; lightly mix, and let slowly boil for thirty minutes. Dilute two egg yolks with half a gill of cream and add to the soup, lightly mix while heating without boiling for five minutes, press it through a sieve into a vessel, then through a cheesecloth into a soup tureen and serve.

1490. Black Bass, Montebello

Scale, trim and wipe a fresh black bass of three pounds; place in a frying pan with half an ounce butter, half gill white wine, one and a half gills water, a teaspoon salt and half teaspoon paprika. Cover the fish with a lightly buttered paper, boil for five minutes on the range, then set in the oven for thirty minutes. Remove, dress on a hot dish, pour a Montebello sauce (No. 1030) over the fish and serve.

1491. Potatoes, Gastronome

Peel and cut in halves eight medium, sound raw potatoes, lay them on a towel, cut side downward, then with a column cutter half inch in diameter cut out as many round pieces as you can; wash and drain well, place them in a saucepan with a quart of cold water and a teaspoon salt, and boil for fifteen minutes. Drain out the water from the pan, then add two gills demi-glace (No. 122), two tablespoons sherry, two saltspoons salt, two saltspoons white pepper and one very small and exceedingly fine chopped truffle; gently mix. Cover the pan, set in the oven for twenty minutes, remove, pour into a hot dish and serve.

1492. Mignons of Lamb, Ham Sauce

Neatly flatten and trim six small steaks, cut from a tender leg of lamb. Season all around with a teaspoon salt and half a teaspoon pepper. Heat one and a half tablespoons melted butter in a frying pan,

add the mignons, one beside another, and gently cook them for five minutes on each side. Prepare six round pieces of toast, quarter-inch thick and same size as the mignons, dress on a hot dish, place the mignons over the toast, pour a ham sauce over and serve.

1493. Ham Sauce

Heat a tablespoon melted butter in a saucepan, add three finely chopped shallots and brown for two minutes; then add two ounces cooked lean ham cut into small dice pieces, half a teaspoon freshly chopped parsley, half a teaspoon freshly chopped chives, one gill of claret, and let reduce for five minutes. Pour in one and a half gills demi-glace (No. 122); let reduce for ten minutes. Mix half tablespoon melted butter with a teaspoon flour, and add little by little to the sauce, continually mixing while adding, then use as required.

1494. Butter Beans

Break the blossom end, pull it backward, removing the string, and trim off the thin strip from the other end of a quart of very fresh butter beans. Thoroughly wash in cold water, drain well, and place in a saucepan with enough boiling water to cover them; add a teaspoon salt, cover the pan, and cook for forty minutes. Drain all the water from the pan, then add one ounce butter, half teaspoon salt, half teaspoon pepper and one teaspoon freshly chopped parsley. Mix well with a fork. Dress on a vegetable dish and serve.

1495. Fresh Asparagus, Cream Sauce

Carefully scrape and clip off the ends of two bunches of fine fresh asparagus, thoroughly wash, tie in three bunches and plunge in three quarts boiling water with a tablespoon salt. Cover the pan and let boil for twenty-five minutes, remove, thoroughly drain, dress on a dish with a folded napkin, and serve with a hot cream sauce (No. 736) separately.

1496. Parfait au Chocolat

Prepare a pint only of chocolate ice cream (No. 523). Pour into the freezer two tablespoons best Swiss kirsch, a half pint whipped cream (No. 337), and mix well with the spatula. Fill up six parfait or sherbet glasses, decorate the tops of the glasses with a little more whipped cream and serve.

Friday, First Week of May

BREAKFAST

Oranges (104) Oatmeal Porridge (2)
Fried Eggs, Meyerbeer Smelts, Bay Shore
Salisbury Steaks (347) Potatoes, Pont Neuf (647)
Buns (197)

1497. Fried Eggs, Meyerbeer

Cut six fresh lamb kidneys in halves; skin them neatly. Cut also three sausages in two and place both in a frying pan with a tablespoon

melted butter and briskly fry them for five minutes; add six canned mushrooms, six thin slices truffles, two tablespoons sherry, one and a half gills demi-glace (No. 122), three saltspoons salt and one saltspoon cayenne pepper, lightly mix and let cook for five minutes. Prepare twelve fried eggs (No. 154), place them on a hot dish, arrange the garnishing around, pour the sauce over and serve.

1498. Smelts, Bay Shore

Place twelve very fresh, good-sized smelts on a plate. Season with half a teaspoon salt, half teaspoon curry powder, two saltspoons paprika and one tablespoon melted butter. Repeatedly turn the smelts in the seasoning, then lightly roll them in a little grated Parmesan cheese, place them in a frying basket and fry in boiling fat for eight minutes. Remove, drain thoroughly on a cloth, dress on a dish with a folded napkin, decorate with six quarters of lemon and a little parsley greens and serve.

LUNCHEON

Clam Chowder (331)
Stuffed Devilled Lobster (1250)
Chicken Fricassee, Hollandaise
Grilled Sweet Potatoes (820)
Apricots au Curaçao

1499. Chicken Fricassee, Hollandaise

Cut off the head and feet from a tender three-pound chicken; singe, draw and cut into twelve even pieces; place in a saucepan with a sliced carrot and a sliced onion. Tie in a bunch two leeks, two branches parsley, one bay leaf, two cloves, a sprig of thyme and a blade of mace, and add to the chicken with a quart water, one teaspoon salt and half teaspoon white pepper. Cover the pan and boil for forty minutes. Take up all the vegetables. Mix in a saucepan a half ounce butter with an ounce flour, then strain the chicken broth into the pan. Add twelve finely sliced canned mushrooms, mix well until it comes to a boil, then let boil for fifteen minutes. Dilute two egg yolks with a gill of cream, the juice of half a lemon, and add to the sauce; mix while heating for two minutes. Pour the sauce into the chicken, carefully mix for two minutes, dress on a deep dish, sprinkle a little parsley over and serve.

1500. Apricots au Curaçao

Drain a pint of canned apricots and place on a compotier dish, with their liquor in a saucepan. Add to the liquor an ounce sugar and the rind of an orange, boil on the fire for ten minutes, remove the rind, add two tablespoons curaçao, lightly mix, then pour the sauce over the apricots and serve.

DINNER

Radishes Olives (58)
Bisque of Oysters, Capucine
Baked Bluefish, Paysanne Potatoes, Dauphine (415)
Beef à la Mode (534)
Cauliflower, Mousseline (210) Omelette with Sorrel
Roast Duckling, Apple Sauce (187)
Escarole Salad (100)
Strawberry Pudding Soufflé

1501. Bisque of Oysters, Capucine

Place thirty-six freshly opened oysters with their juice into a saucepan with a pint of extra oyster liquor, two and a half quarts water, and let boil for five minutes. Lift up the oysters with the skimmer and chop very finely, return them to the broth, add two sliced onions, one sliced leek, two sliced branches celery, two branches parsley, one branch chervil, one bay leaf, two cloves, a sprig thyme, four ounces raw rice, one pint milk, a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Mix well, cover the pan, and let slowly boil for one hour and twenty-five minutes, occasionally stirring meanwhile. Rub through a sieve into a basin, replace it in the same saucepan and let come to a boil. Dilute two egg yolks with one gill cream, add to the soup with half an ounce butter, and stir well while heating for two minutes. Strain through a cheesecloth into a soup tureen, add four tablespoons cooked green peas, gently mix and serve.

1502. Baked Bluefish, Paysanne

Neatly trim a three-pound piece of fresh bluefish. Place on a plate half an ounce melted butter, six finely chopped shallots, one chopped bean garlic, one teaspoon freshly chopped parsley, one teaspoon chopped chives and a saltspoon thyme. Mix the whole well together and carefully rub the bluefish all over with it. Place the fish on the plate and let stand for fifteen minutes. Finely slice two medium sound onions, place them in a baking dish with half an ounce butter, lay the fish on top and spread all the butter over the fish. Season with half teaspoon salt and half teaspoon paprika, arrange two peeled, red, raw tomatoes around the fish, set in the oven to bake for forty-five minutes, remove and serve in the same dish.

1503. Omelette with Sorrel

Prepare and keep hot a purée of sorrel (No. 654). Carefully crack eight fresh eggs in a bowl, add half a gill cream, half a teaspoon salt and two saltspoons white pepper; sharply beat up with a fork for two minutes. Heat one tablespoon butter in a frying pan, drop in the eggs, mix with a fork for two minutes, let rest for half a minute; spread a third of the sorrel in the centre of the omelette, fold up the two opposite sides to meet in the middle, let rest for one minute. Turn on a hot dish, pour half a gill of hot demi-glace (No. 122) around the omelette and serve.

1504. Strawberry Pudding Soufflé

Pick off the hulls and thoroughly wash and drain a pint fresh strawberries; place in a basin with half a gill cream and three ounces granulated sugar, then mash them up with a wooden spoon to a purée; add two ounces cake or bread crumbs, the yolks of three eggs, two ounces rice flour, half an ounce butter and a tablespoon good rum. Mix well until thoroughly amalgamated. Beat up the whites of three eggs to a stiff froth and gradually add to the mixture, gently stirring meanwhile. Lightly butter and sugar a quart pudding mould, drop the preparation into it, place on a tin, and set in the oven to bake for twenty minutes. Remove, unmould on a hot dish, pour over a fresh strawberry sauce and serve.

1505. Fresh Strawberry Sauce

Press through a sieve into a small saucepan a half pint picked fresh strawberries; add two ounces sugar, one tablespoon kirsch and one gill water and let boil on the range for ten minutes, lightly mixing meanwhile. Remove and use as required.

Saturday, First Week of May

BREAKFAST

Baked Apples (44) Boiled Rice (275)
Omelette, Cream Sauce
Broiled Shad (194) Country Sausages (134)
Potatoes Sauté (135)
Queen Cakes (111)

1506. Omelette, Cream Sauce

Break eight fresh eggs into a bowl, add half a gill milk, half teaspoon salt and two saltspoons white pepper. Sharply beat up with a fork for two minutes. Heat a tablespoon butter in a frying pan, pour in the eggs, mix briskly for two minutes, let rest for half a minute; fold up the two opposite sides to meet in the centre, let rest for one minute. Turn on a hot dish, pour a hot cream sauce (No. 736) around the omelette and serve.

LUNCHEON

Scallop Patties
Corned Beef and Cabbage (438)
Spaghetti au Gratin
German Pancake (943)

1507. Scallop Patties

Prepare and keep hot six patties (No. 929). Plunge one and a half pounds very fresh scallops into a pint boiling water with half a teaspoon salt for five minutes. Drain, and save a gill of the liquor. Mix in a saucepan half an ounce butter with an ounce flour, heat for one minute, then pour in the gill of scallop liquor and one and a half gills milk. Season with three saltspoons salt, two saltspoons cayenne pepper

and a saltspoon grated nutmeg; mix with a wooden spoon until it comes to a boil, then add the scallops and two tablespoons sherry, lightly mix and let cook for five minutes. Dilute an egg yolk with half a gill cream, the juice of quarter of a sound lemon, add to the scallops, and stir well while heating for two minutes. Remove, dress the patties on a large dish, then fill them up with the scallop preparation, place the covers on, sprinkle a little chopped parsley over and serve.

1508. Spaghetti au Gratin

Plunge three-quarters of a pound of spaghetti into three quarts boiling water with a teaspoon salt for twenty-five minutes. Drain well on a sieve, place in a saucepan with one ounce good butter, adding two light tablespoons flour; mix well with a fork, then pour in one and a half gills hot milk and one gill cream. Season with a half teaspoon salt, a light saltspoon cayenne pepper and a saltspoon grated nutmeg; mix well for two minutes, let cook for five minutes longer, then add one ounce grated Swiss cheese and one ounce grated Parmesan cheese; stir well with a wooden spoon till thoroughly mixed. Transfer the spaghetti into a baking dish, sprinkle a very little grated Swiss cheese over and set to bake in a brisk oven for fifteen minutes, remove and serve.

DINNER

Olives Sardines (1148)
Consommé. Bourgeoise
Kingfish Sauté, Fines Herbes (871)
Potatoes, Windsor (252)
Leg of Mutton Potpourri Spinach à l'Anglaise (247)
Roast Beef (126) Salad Doucette (189)
Gateau, Lyonnais (585)

1509. Consommé, Bourgeoise

Prepare and strain a consommé into another saucepan, as per No. 52. Scoop out with a very small Parisian potato scoop two carrots and two turnips, place them in a small saucepan with a tablespoon melted butter, three saltspoons salt, three saltspoons sugar, one saltspoon white pepper and one gill water; cover the pan and set in the oven for forty minutes. Remove and add to the consommé with three tablespoons cooked string beans cut into small pieces, adding one teaspoon sugar. Mix well, boil for five minutes, pour into a soup tureen and serve.

1510. Leg of Mutton Potpourri

Cut a three-pound piece tender leg of mutton into two-inch-square pieces. Place them in an earthen pot, with a half pound lean raw pork cut in one-inch-square pieces, one ounce raw lean ham cut in half-inch squares, one carrot and one turnip cut in half-inch squares, four small peeled white onions, the rind of an orange cut in small squares, two beans crushed garlic, one teaspoon freshly chopped parsley, half teaspoon freshly chopped chives, half teaspoon freshly chopped chervil, one saltspoon thyme, one clove, one bay leaf, one teaspoon salt, half

teaspoon white pepper, one saltspoon grated nutmeg, one-half gill white wine, two tablespoons brandy, one pint water, one gill demi-glace (No. 122) and one and a half gills tomato sauce (No. 16); mix well, then cover the pan. Knead on a table three ounces flour with three tablespoons water, so as to make a stiff dough. Place this paste all around the edges of the cover of the pot, so as to prevent evaporation, set the pan in a moderate oven and bake for two and a half hours. Remove and send to the table without uncovering it.

Sunday, Second Week of May

BREAKFAST

Sliced Pineapple (407) Cornmeal mush (326)
Scrambled Eggs, Benares
Fried Whitebait (1123) Broiled Spring Chicken (862)
Stewed Potatoes in Cream (110)
Flannel Cakes (136)

1511. Scrambled Eggs, Benares

Carefully crack eight fresh eggs in a bowl, add half gill cocoanut milk, half teaspoon salt, two saltspoons white pepper, half teaspoon curry powder, and beat up with a fork for one minute.

Heat one and a half tablespoons melted butter in a frying pan, add one finely chopped green pepper, gently brown for five minutes, then drop in the beaten eggs and cook for six minutes, stirring meanwhile with a wooden spoon. Remove, prepare six pieces of toast two inches square, place them on a dish, evenly dress the scrambled eggs over them and serve.

LUNCHEON

Consommé in Cups (52)
Soft Shell Crabs, Maryland
Beef Sauté, Bohemienne
Fried Eggplant (460)
Floating Island

1512. Soft Shell Crabs, Maryland

Remove the spongy part underneath the side points, and the aprons from twelve fresh medium-sized soft shell crabs. Wash them and drain on a cloth. Heat one and a half tablespoons melted butter in a frying pan, arrange the crabs in it, and briskly fry for four minutes on each side; then pour in half gill sherry, one and a half gills milk and one gill cream, season with a teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg, and let boil for eight minutes. Dilute two egg yolks in a bowl with two tablespoons cream, add them to the crabs, and continually but gently shuffle the pan while heating for three minutes without allowing to boil. Remove, pour them into a chafing dish or in a large soup tureen and serve.

1513. Beef Sauté, Bohemienne

Pick off all the meat from the roast beef left over from yesterday and cut it into half-inch-square pieces. Cut two scraped carrots and two peeled onions in halves and slice them very finely. Heat half ounce butter in a saucepan, add the carrots and onions, and gently brown for ten minutes, lightly stirring once in a while; then add two finely sliced peeled raw potatoes, brown for five minutes, add the beef, one bean crushed garlic, a half teaspoon freshly chopped parsley, a teaspoon salt, half teaspoon paprika, a saltspoon grated nutmeg, three peeled crushed red tomatoes and a pint white broth. Mix well, cover the pan and set in the oven for one hour and a half, remove, dress on a hot dish and serve.

1514. Floating Island

Carefully crack eight fresh eggs, place the whites in a copper basin and the yolks in a bowl. Set the copper basin on ice and gently beat them up with a thin wire whisk to a stiff froth, then add three ounces fine sugar, a teaspoon vanilla essence, and gently mix with the skimmer for one minute. Place a quart milk in a sautoire with four ounces sugar and let come to a boil; drop a tablespoon of the froth in the milk the size and form of an egg, continue to pour it in until half the froth has been added, then boil for three minutes on each side. Carefully remove with a skimmer and lay them on a cloth, then proceed the same with the other half.

Place four of the egg yolks in a small saucepan, gradually adding half the quantity of the boiling milk, with half a teaspoon vanilla essence; lightly mix on the range with a wooden spoon while heating for five minutes, but do not allow to boil. Strain through a cheesecloth into a bowl and let cool off, pour the sauce into a cold dish, arrange the floating island over, sprinkle a little fine sugar on top and serve.

DINNER

Clams (1457)
Tomatoes en Surprise Olives
Potage, Crème Reine
Salmon Hollandaise Potatoes Persillade (63)
Filet of Beef, Bruxelleoise
Coquilles of Sweetbreads (388) Fresh Peas with Butter
Chocolate Punch
Roast Capon (378) Lettuce Salad (148)
Biscuit, Tortoni

1515. Tomatoes en Surprise

Peel six small equal-sized red tomatoes. Clip off the top of each and carefully scoop out the meat without disturbing the shells; season the interior with half teaspoon salt, half teaspoon sugar and two saltspoons white pepper, evenly divided, and keep them on ice until needed. Cut one stalk of crisp white celery into very small square pieces. Thoroughly wash and carefully drain, then place in a bowl, adding two good tablespoons salad dressing (No. 863). Mix it well in the seasoning,

add two tablespoons of mayonnaise (No. 70), mix well again, then fill up the six tomatoes, place the covers on, dress on a side dish with a few leaves of lettuce around and serve.

N. B. Place the scooped tomato meat into the demi-glace pot (No. 122).

1516. Potage, Crème Reine

Cut the head off a small fowl, draw and wipe, then place it in a saucepan with two ounces raw bacon cut into small pieces, one sliced carrot, one sliced onion, two sliced leeks, three branches parsley, one branch chervil, one bay leaf, one saltspoon thyme, two cloves, three quarts water, a level tablespoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Cover the pan and let slowly boil for one hour and thirty minutes. Take up the fowl, skin and bone it, place in a mortar with two ounces bread crumbs, one ounce peeled almonds and pound to a paste. Mix in a saucepan one ounce butter with two and a half ounces flour and heat for two minutes, stirring meanwhile. Skim the fat from the surface of the broth and strain it through a strainer into the roux pan (butter and flour) and continually mix until it boils, then gradually add the pounded fowl, briskly mix while adding it, boil for fifteen minutes; then add one pint milk, lightly mix and boil for ten minutes. Dilute one egg yolk with a half gill cream, add to the cream, mix while heating without boiling for three minutes strain through a sieve into a basin, then through a cheesecloth into a soup tureen and serve.

1517. Salmon, Hollandaise

Place three slices fresh salmon, three-quarters of a pound each, in a frying pan with half ounce butter, half gill white wine, one gill water, the juice of quarter lemon, two branches parsley, one teaspoon salt and two saltspoons white pepper. Cover the fish with a lightly buttered paper, boil on the range for five minutes, then set to bake in the oven for twenty-five minutes. Remove, dress the slices on a hot dish with a folded napkin, remove spinal bones and decorate with a little parsley greens. Prepare a Hollandaise sauce (No. 279), add two tablespoons fish liquor to it, mix well, pour into a sauce bowl, and send to the table separately.

1518. Filet of Beef, Bruxelleoise

Skin and neatly trim a two-and-a-half-pound piece tenderloin of beef. Place a mirepoix (No. 271) in a small roasting pan, lay the filet over, season with a teaspoon salt and half teaspoon pepper; spread a half teaspoon melted butter on the surface of the beef, pour two tablespoons water into the pan, then set in the oven to roast for thirty-five minutes, turning and basting it once in a while. Remove, dress the filet on a dish and keep hot. Skim the fat from the gravy, place the contents of the pan in a small saucepan, with two tablespoons sherry and one and a half light gills demi-glace (No. 122), boil on the range for ten minutes, then strain through a Chinese strainer over the filet.

Have the same amount of Brussels sprouts (No. 618), arrange them at the opposite ends of the dish and serve.

1519. Fresh Peas with Butter

Place a pint of fresh, tender, young, shelled peas in a saucepan with a white onion having two cloves stuck in it, one small head well-washed green lettuce, three pints water, a teaspoon salt, a teaspoon sugar, half teaspoon white pepper and half ounce good butter. Cover the pan and gently boil for one hour, drain on a sieve, remove the lettuce and onion, and replace the peas in pan. Knead on a saucer half ounce butter with a teaspoon flour; add to the peas with two saltspoons sugar and two saltspoons white pepper. Mix well on the fire with a wooden spoon for two minutes, dress on a vegetable dish and serve.

1520. Chocolate Punch

Place in a saucepan a half pound granulated sugar, four ounces grated sweet chocolate, one quart lukewarm water, the juice of three medium lemons, the grated rind of one lemon and half teaspoon vanilla essence. Set on the fire and briskly mix with a wooden spoon for five minutes, remove, let cool off and strain through a Chinese strainer into a small ice-cream freezer. Cover the freezer, pack with broken ice mixed with rock salt, and freeze for thirty-five minutes, remove, fill up six sherbet glasses and serve.

1521. Biscuit, Tortoni

Carefully break six fresh eggs, place the yolks in a copper basin, add two ounces granulated sugar and a teaspoon vanilla essence; place the basin on a corner of the range and briskly whisk it up for ten minutes; remove from the range to a table and whisk up for five minutes, then set the basin on the ice and briskly stir with a wooden spoon until thoroughly cold. Then add two tablespoons maraschino, one ounce crushed macaroons (No. 43) and a half pint vanilla whipped cream (No. 337); gently mix with a skimmer for one minute, then divide the preparation into six round paper cases, giving dome shapes. Evenly sprinkle two ounces finely crushed macaroons over them, arrange the cases in the freezer, cover and let freeze for two hours. Remove, dress on a cold dish with a folded napkin and serve.

Monday, Second Week of May

BREAKFAST

Strawberries and Cream (1317) Wheatena (1298)
Eggs Molet, au Gratin Fried Smelts, Tartare Sauce (47)
Corned Beef Hash (241)
Rice Cakes (221)

1522. Eggs Molet, au Gratin

Plunge twelve fresh eggs in plenty of boiling water for five minutes, remove and drop them in cold water for a minute, take up and shell them, then place in a baking dish.

Prepare a sauce Italienne (No. 1244), pour it over the eggs, sprinkle a tablespoon grated Parmesan cheese over them, set in the oven for five minutes, remove and serve.

LUNCHEON

Stuffed Devilled Clams (567)
Mutton Curry, Tartare (836) Macaroni, Sauveterre (1223)
Apple Dumplings (707)

DINNER

Radishes (58) Olives
Potage, Oloronnaise
Shad Roe, Béarnaise Potatoes, Anna (84)
Duckling Braisé with Cherries
Fresh Asparagus, Swiss
Suckling Pig, Apple Sauce (632)
Pudding, Weimar (405)

1523. Potage, Oloronnaise

Finely slice three white onions and the white parts of three leeks, place them in a saucepan with one ounce butter, and lightly fry to a nice light brown; then add one bean crushed garlic and one ounce flour, mix well and brown for five minutes. Moisten with three and a half quarts water, add two pounds knuckle of veal, one small beef marrow-bone, a level tablespoon salt and a half teaspoon white pepper. Cover the pan and let simmer for two hours, remove the bones, add one teaspoon freshly chopped parsley, half a teaspoon chopped chives, the leaves from two branches chervil and the white of one egg; lightly mix, boil for five minutes, pour into a soup tureen, add six slices of toasted French bread and serve.

1524. Shad Roe, Béarnaise

Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper. Repeatedly turn two pairs shad roes of one and a quarter pounds each in the seasoning, arrange on a broiler and broil for eight minutes on each side. Pour a Béarnaise sauce (No. 34) on a hot dish, dress the roes over the same and serve.

1525. Duckling Braisé with Cherries

Cut off the head and feet from a fine tender duckling of four pounds; singe, draw, wipe and truss. Season with a teaspoon salt, a half teaspoon pepper, two saltspoons ground cinnamon and one saltspoon grated nutmeg. Cover the bird all around with very thin slices of larding pork. Tie it around with string and keep on a plate. Finely slice one carrot, one turnip, one onion, two branches celery, one bean garlic, two branches parsley and one ounce raw lean ham; place these in a braising pan with half ounce butter, a bay leaf, two cloves, a sprig each thyme and mace; then lay the duck over, set in the oven to roast for thirty minutes, turning it once in a while. Pour over one gill white

wine, one gill demi-glace (No. 122) and one gill tomato sauce (No. 16). Lightly mix, cover the pan, reset in the oven for twenty-five minutes longer, remove, dress on a hot dish, untie, remove the lard, untruss and keep hot. Skim the fat from the surface of the gravy, strain it through a Chinese strainer into another saucepan and let boil.

Remove the stems and stones from a pint of fresh cherries, add the cherries to the sauce with two tablespoons sherry, then briskly boil for ten minutes. Pour the sauce over the duckling, sprinkle a little chopped parsley over and serve.

N. B. Place the left-over vegetables into the demi-glace pot (No. 122).

1526. Fresh Asparagus, Swiss

Scrape and clip off the ends of two bunches of fresh asparagus, thoroughly wash and tie them up in three bunches, plunge them in three quarts of boiling water with a tablespoon salt, and boil for fifteen minutes. Remove and drain well.

Mix on a plate one ounce grated Swiss and one ounce grated Parmesan cheese. Lightly butter a baking dish, arrange a third of the asparagus as a layer at the bottom of the dish, sprinkle a third of the cheese over, then another third of the asparagus, a third of the cheese, then the rest of the asparagus and cheese on top. Place an ounce butter in a frying pan with half a very finely chopped white onion, toss until a very light brown, and pour over the asparagus. Set in the oven for fifteen minutes. Remove and serve.

Tuesday, Second Week of May

BREAKFAST

Cherries in Cream
Boiled Grits (131) Eggs, Zurichoise
Broiled Bluefish (328)
Mutton Kidneys with Bacon (195) Hashed Brown Lyonnaise Potatoes
Cocoanut Cakes (423)

1527. Cherries in Cream

Thoroughly wash, drain, pick off the stems and stone a quart of fine fresh sweet cherries. Dress them on a compotier and serve with double cream and powdered sugar separately.

1528. Eggs, Zurichoise

Crack eight fresh eggs, place the whites in a copper basin and the yolks in a bowl. Beat up the whites for eight minutes, adding two tablespoons flour and two tablespoons melted butter, then add the whites to the yolks with two ounces Swiss cheese, cut in very small dice pieces, half teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg; mix well with a skimmer for two minutes. Toast six slices fresh bread to a nice golden colour, lightly butter them, then lay them one beside another at the bottom of a baking dish, and carefully drop the eggs over the toast. Set in a brisk oven for five minutes, remove and serve.

1529. Hashed Brown Lyonnaise Potatoes

Finely hash up six cold boiled potatoes and keep on a plate. Heat a tablespoon butter in a frying pan, add one finely chopped onion and lightly brown for three minutes, then add the potatoes. Season with half teaspoon salt and two saltspoons white pepper, evenly sprinkled over, then nicely brown them for ten minutes, occasionally tossing them meanwhile. Give them a nice omelette form,brown for eight minutes more, turn on a hot dish, sprinkle a little freshly chopped parsley over and serve.

LUNCHEON

Lobster en Brochette, Devilled (282)
Breaded Lamb Chops, Pittsburg
Okras, Sauté Créole Vanilla Soufflés (758)

1530. Breaded Lamb Chops, Pittsburg

Neatly flatten six tender lamb chops. Season them all around with three saltspoons salt and a half teaspoon white pepper. Broil fifteen very thin slices bacon for two minutes on each side, take them off and let get cold. Then pound them in a mortar to a dust, take up and place on a plate. Lightly butter both sides of the chops with melted butter, then roll in the bacon dust, lightly dip in beaten egg, and lastly in cracker dust. Heat one and a half tablespoons melted butter in a frying pan, lay in the chops, and gently fry for five minutes on each side. Dress on a hot dish, crown like, one overlapping another, and keep hot.

Finely chop two peeled and seeded red tomatoes, place in a saucepan with a light gill demi-glace (No. 122), half teaspoon freshly chopped parsley, a saltspoon salt, half saltspoon white pepper, and boil for five minutes; lightly mix, pour around the chops and serve.

1531. Okras, Sauté Créole

Prepare and keep hot a Créole sauce (No. 507). Trim both ends of twenty-four tender, fresh, sound okras. Heat a tablespoon fresh butter in a frying pan, add the okras, season with a half teaspoon salt and three saltspoons white pepper; gently brown for fifteen minutes, tossing quite frequently meanwhile. Pour in the Créole sauce, lightly toss while cooking for five minutes, pour into a vegetable dish and serve.

DINNER

Little Neck Clams (1457)
Celery (86) Canapés of Caviare (59)
Purée, Parmentier
Trout, Meunière (1293) Potatoes, Vauban (946)
Veal Cutlets, Oswald Spinach, Martha
Roast Guinea Fowls Chicory Salad (38)
Choux Pralines

1532. Purée, Parmentier

Heat in a saucepan one tablespoon butter, add one finely minced onion, six sliced leeks, half pound lean salt pork cut into small pieces, and brown for ten minutes. Add then ten medium, peeled and washed

potatoes cut into slices, moisten with three quarts water, season with a teaspoon salt, half teaspoon pepper and a saltspoon grated nutmeg; lightly mix. Cover the pan, boil for five minutes, then set in the oven for one hour and thirty minutes. Remove, press it through a sieve into a basin, replace it in the saucepan, let come to a boil, then add half pint of milk, half gill cream and half ounce fresh butter. Mix well while heating for five minutes, pour into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

1533. Veal Cutlets, Oswald

Finely chop up one and a half pounds raw lean veal with four ounces fresh beef marrow, place in a mortar, add one finely chopped bean garlic, a half teaspoon finely chopped parsley, one teaspoon curry powder, half teaspoon salt, two saltspoons cayenne pepper, a saltspoon grated nutmeg, a half gill cream and two egg yolks; pound all well together for five minutes. Remove from the mortar, divide the preparation into six even parts, roll them out on a lightly floured table to cutlet forms, then dip them in beaten egg and roll in finely shredded cocoanut.

Heat two tablespoons melted butter in a frying pan, place the cutlets one beside another and gently cook for eight minutes on each side. Remove, dress on a dish and keep hot. Plunge two green peppers into boiling water for three minutes, remove and peel, cut in halves, remove the seeds, then fry them in a tablespoon melted butter for two minutes on each side. Lift them up with a fork and arrange over the veal cutlets. Cut three slices of peeled eggplant in quarter-inch-square pieces and add them to the pan in which the peppers were cooked; brown them for six minutes, add two tablespoons sherry, one gill demi-glace (No. 122), two saltspoons salt and one saltspoon cayenne pepper; mix well, boil for five minutes, pour the sauce over the cutlets, sprinkle a little chopped parsley over and serve.

1534. Spinach, Martha

Trim off the stalks of three quarts of fresh spinach, discarding the stale leaves if any. Thoroughly wash and rapidly drain, plunge them in a gallon of boiling water with a tablespoon salt and boil for ten minutes. Take them up with a skimmer, drain on a sieve, press out all the water, and chop very finely, then place them in a saucepan. Cut three slices of sandwich bread in one-third-inch square pieces and place on a plate, pour over them a tablespoon of vinegar, then brown them in a small frying pan with a tablespoon melted butter to a good golden colour and add them to the spinach, with two hard-boiled eggs cut into eight pieces each, half an ounce butter, a half teaspoon salt, half teaspoon sugar, one saltspoon grated nutmeg and a half gill cream. Mix well with a wooden spoon and cook for ten minutes, lightly mixing once in a while, dress on a vegetable dish and serve.

1535. Roast Guinea Fowls

Singe, draw, cut off heads and feet from two small, tender guinea fowls; neatly truss, season equally with a teaspoon salt, a half teaspoon

white pepper and two saltspoons ground allspice. Cover the breasts with very thin slices of larding pork. Lay in a roasting pan, pour a half gill of water into the pan, then set in oven to roast for forty minutes, turning and basting once in a while. Remove, dress on a hot dish, untruss, decorate with a little watercress, skim the fat from the gravy, pour over the birds and serve.

1536. Choux Pralines

Prepare a pâté-à-choux (No. 336). Slide a tube half an inch in diameter at the bottom of a pastry bag, then drop in the pâté-à-choux and carefully press the paste down into a pastry sheet, in six equal cakes two inches high. Finely chop two ounces shelled almonds and sprinkle over the cakes. With the blade of a small knife very lightly press the almonds in the cake on the surface, set the pan in a moderate oven for twenty-five minutes, remove and let cool off for ten minutes. Then with the point of a knife make an incision at one side of each cake, fill each cavity with a vanilla whipped cream (No. 337), sprinkle a little powdered sugar over, dress on a dish and serve.

Wednesday, Second Week of May

BREAKFAST

Grape Fruit (130) Farina with Milk (74)
Poached Eggs, Hollandaise
Yarmouth Bloaters (311) Steaks with Onions (294)
German Fried Potatoes (242)
Cinnamon Cakes (1195)

1537. Poached Eggs, Hollandaise

Prepare twelve poached eggs (No. 106), dress on a hot dish on the toasts, pour a Hollandaise sauce (No. 279) over, sprinkle with a half teaspoon finely chopped parsley and serve.

LUNCHEON

Veal Broth in Cups
Crab Meat Fritters Almondigas (314)
Fried Oyster Plants (968)
Apricot Tartlets (161)

1538. Veal Broth in Cups

Cut two pounds shin of veal into very small pieces and place in a saucepan with a sliced carrot, two each sliced onions, leeks, branches celery, parsley, one branch chervil, one sprig thyme, one bay leaf, two cloves and whites of two eggs. Sharply mix with the spatula for three minutes, pour in three quarts cold water, season with a tablespoon salt and half a teaspoon pepper, then let it come to a boil; add one pound knuckle raw veal, cover pan, shift it to corner of range and let slowly simmer two hours, strain through a double dampened cheesecloth into six cups and serve.

1539. Crab Meat Fritters

Place in a bowl six ounces flour, crack in three fresh eggs, add one and a half gills cold milk, a half teaspoon baking powder, half teaspoon salt, two saltspoons white pepper, one saltspoon grated nutmeg, half teaspoon freshly chopped parsley, the juice of quarter sound lemon, and sharply mix with a whisk three minutes. Add one pound fresh crab meat flakes and lightly mix with a wooden spoon three minutes. Heat three tablespoons lard in a large frying pan, take up a tablespoon of the preparation and drop in the pan in cake form, and proceed in same way until preparation is all dropped in the pan, then gently fry until a nice golden colour, or three minutes on each side. Remove, drain on a cloth, dress on a dish with a folded napkin, decorate with six quarters of lemon and a little parsley greens and serve.

DINNER

Olives Canapés of Ham (301)
Consommé, Croûte au Pot
Striped Bass, Parisienne (805) Potatoes, Bignon (403)
Squabs en Crapaudine (1302) Rice, Valencienne
Roast Leg of Spring Lamb (1378)
Dandelion Salad (606)
Gateau, Constantine

1540. Consommé, Croûte au Pot

Prepare and strain into another saucepan a consommé (No. 52). Cut into very small square strips two each small red carrots and white turnips. Cut a quarter of a small cabbage into one-inch strips. Finely slice one leek and two small white onions. Place these articles in a small saucepan, with half ounce butter, half a teaspoon salt, half teaspoon sugar, two saltspoons white pepper and two gills of the consommé; mix well, boil for five minutes, then set in the oven for one hour. Remove, add all the contents of the pan to the consommé, add the leaves of two branches chervil, and boil for five minutes. Pour in an earthen soup tureen, adding six slices of toasted French bread to the soup and serve.

1541. Rice, Valencienne

Finely chop a sound green pepper with a medium white onion and lightly brown in a saucepan with two tablespoons oil for five minutes. Add six ounces raw rice and brown eight minutes, frequently stirring meanwhile. Moisten with a pint of broth and two gills tomato sauce (No. 16), add three Spanish sweet peppers cut into small squares, three tablespoons cooked green peas, half teaspoon salt, three saltspoons white pepper and a saltspoon Spanish saffron. Mix well, cover pan and set in oven forty-five minutes, remove, dress on a vegetable dish and serve.

1542. Gateau, Constantine

Place in a bowl four ounces fine sugar, adding five egg yolks, one teaspoon orange-flower water, two ounces finely chopped peeled pis-

tachios, and briskly stir with a wooden spoon ten minutes. Beat up the whites of five eggs to a stiff froth and gradually add to yolks, with three ounces sifted flour and a saltspoon salt, gently mixing with the skimmer meanwhile. Lightly butter a small square pastry pan, line bottom with a sheet of paper, then drop in preparation, neatly smooth surface, and set in a moderate oven thirty minutes. Remove and let cool off, turn on a pastry grill with a pan underneath, and remove paper. Place three ounces glazed sugar in a saucepan with a tablespoon very strong-made coffee, the white of half an egg, and briskly stir on the fire while heating for three minutes. Remove, pour in a tablespoon good kirsch, mix well, then spread this glaze over the cake, let cool off, dress on a dish with a folded napkin and serve.

Thursday, Second Week of May

BREAKFAST

Bananas in Cream (151) Cracked Wheat (656)
Egg Cocotte, Egyptienne Findon Haddock (76)
English Mutton Chops (262) Potatoes, Pailles (611)
Buckwheat Cakes (330)

1543. Egg Cocotte, Egyptienne

Thoroughly drain a half pint sweet corn, place in a small saucepan with half ounce butter, one and a half gills cream, two saltspoons salt, half saltspoon cayenne pepper and half saltspoon grated nutmeg; lightly mix and let boil for ten minutes, remove, then evenly divide in six egg-cocotte dishes. Carefully crack two fresh eggs into each dish, season equally with half teaspoon salt and two saltspoons white pepper, evenly sprinkle a tablespoon grated Parmesan cheese over them, then set in oven to bake for five minutes. Remove and serve.

LUNCHEON

Canapés, Lorenzo (538)
Brochette of Lamb Diablé, Buchan
Boiled Onions, Cream Sauce
Cocoanut Pie

1544. Brochette of Lamb Diablé, Buchan

Cut one and a half pounds raw lamb from a leg into inch-square pieces quarter of an inch thick. Season with a teaspoon salt and half teaspoon paprika, and turn them well in seasoning. Cut same quantity of lean raw bacon into same size but exceedingly thin, and arrange on six skewers alternately, evenly divided. Turn well in a tablespoon of oil on a plate, arrange on a double broiler and broil for six minutes on each side, then remove, evenly spread a devilled butter (No. 11) around them, roll in bread crumbs and broil again for two minutes on each side, dress on a hot dish, decorate with a little watercress and serve.

1545. Boiled Onions, Cream Sauce

Carefully peel twenty-four small white onions, plunge in two quarts boiling water with a table spoon salt and boil for fifty minutes. Drain on a sieve, place in a small frying pan with a cream sauce (No. 736), boil for five minutes, then dress on a vegetable dish and serve.

1546. Cocoanut Pie

Roll out on a lightly floured table a quarter pound of pie paste (No. 117) to a very thin round layer. Lightly butter a deep pie plate, arrange the paste over the plate, neatly pressing it down at the bottom and all around the edge. Trim the edges, then line the inside of the paste with a lightly buttered paper, fill up with dried (already used) beans, egg border all around, and set in oven for fifteen minutes. Remove to a table. Crack four fresh eggs into a bowl, add four ounces sugar, one teaspoon vanilla essence, three-quarters pint of cold milk and a gill cold cream. Mix well with a whisk for two minutes, press through a cheesecloth into a bowl, add three ounces freshly grated cocoanut, and mix a little. Remove beans and paper from the pie plate, wipe inside of plate, pour in preparation, set in oven for twenty minutes. Remove, let cool off, sprinkle a little powdered sugar over and serve.

DINNER

Little Neck Clams (1457)
Radishes (58) Olives
Gumbo Lié with Asparagus
Pickerel, Cavour Potatoes, Poulette
Tournedos of Beef, Imperial
Fresh Mushrooms with Butter (178)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Walnut Ice Cream

1547. Gumbo Lié with Asparagus

Thoroughly wash a bunch of green asparagus, cut in small pieces, and place in a saucepan with a pint and a half water, one sliced onion, two branches parsley, one clove, half a teaspoon salt and one teaspoon sugar; lightly mix, then let boil forty-five minutes, press through a sieve into a small saucepan and keep hot.

Cut into small dice pieces one onion, two green peppers, two leeks, two ounces lean raw ham, a boned raw leg of a fowl (if handy) and two ounces lean raw veal; place these in a saucepan with half ounce butter and lightly brown ten minutes, occasionally stirring, then pour in three pints broth (No. 701), one quart water; boil fifteen minutes, add three tablespoons raw rice, boil ten minutes. Then add twelve well-trimmed fresh okras cut in half-inch pieces, and two medium, fresh red tomatoes, each cut in eight pieces. Season with a teaspoon salt, three saltspoons white pepper, and slowly boil for forty minutes. Pour the asparagus purée into this pan, mix well with wooden spoon for a minute, then boil five minutes more, pour into a soup tureen and serve.

1548. Pickerel, Cavour

Procure a three-pound fresh pickerel, trim well and wipe, place in a frying pan with six stoned and sliced queen olives, six sliced canned mushrooms, half teaspoon freshly chopped parsley, two tablespoons sherry, two gills demi-glace (No. 122), half ounce butter and a half teaspoon salt; mix lightly, cover fish with a lightly buttered paper, boil on range five minutes, then set in oven thirty minutes. Remove, lift up paper, carefully dress fish on a hot dish, boil sauce five minutes, then add two tablespoons freshly grated horseradish; lightly mix, pour sauce over fish, decorate with six heart-shaped bread croutons (No. 90) around dish and serve.

1549. Potatoes, Poulette

Boil in two quarts water with a teaspoon salt twelve even-sized, small potatoes for thirty minutes. Drain, peel and keep hot.

Heat one and a half tablespoons melted butter in a saucepan, add three finely chopped shallots and brown three minutes, then add three tablespoons flour and mix well while heating half a minute; pour in one gill hot milk, half gill cream, half teaspoon freshly chopped parsley, the juice of a quarter of a lemon, half teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg. Sharply mix with wooden spoon until it comes to a boil, add one egg yolk, sharply mix for one minute, then add the potatoes; gently turn them in the sauce without boiling, for two minutes, being careful not to break them, dress on a vegetable dish and serve.

1550. Tournedos of Beef, Imperial

Cut six equal pieces from a well-trimmed two-pound filet of beef, neatly flatten, and season with a teaspoon salt and two saltspoons pepper. Prepare a Béarnaise sauce (No. 34) and divide in half. Place a gill of tomato sauce in a saucepan and let it reduce to a quarter of the quantity, and mix this tomato in one part of the Béarnaise.

Heat a tablespoon melted butter in a frying pan, lay the filets in one beside another, and briskly fry for three minutes on each side. Dress them on six round bread croutons, of same size as the tournedos, on a large hot dish. With a tablespoon spread the plain Béarnaise sauce on half of the surface of each tournedo, and the Béarnaise with the tomato on other half of same, arrange a very thin slice of truffle on top of each and serve.

1551. Walnut Ice Cream

Crack, pick out and finely chop the meat of eighteen large or twenty-four medium-sized sound walnuts.

Prepare a vanilla ice cream preparation (No. 42), and when strained into the freezer add the chopped walnuts, with two tablespoons maraschino, lightly mix with a spatula, then proceed to freeze the same as vanilla.

Friday, Second Week of May

BREAKFAST

Oranges (104)
Germea (217)
Eggs, Cienfuegos
Porgies Sauté with Fines Herbes
Broiled Devilled Bacon (682)
Mashed Browned Potatoes (813)
Jelly Cakes

1552. Eggs, Cienfuegos

Heat in a saucepan one tablespoon melted butter, add one green pepper and a half onion, finely chopped; lightly brown five minutes, then add three finely chopped peeled red tomatoes and three finely sliced vinegar pickles. Season with three saltspoons salt, three saltspoons sugar and one saltspoon white pepper; mix well and let cook eight minutes, lightly stirring occasionally. Add half ounce good butter, mix a little and divide into six shirred-egg dishes. Carefully crack two fresh eggs into each dish, season evenly with a half teaspoon salt and two saltspoons white pepper, set in oven to bake three minutes, remove and serve.

1553. Porgies Sauté with Fines Herbes

Neatly scale, trim and wipe six nice small, fresh, fat porgies. Season with a teaspoon salt and half teaspoon white pepper, lightly baste with a little fresh milk and lightly roll in flour. Heat one and a half tablespoons melted butter in a frying pan, add fish one beside another, and gently fry for six minutes on each side. Dress on a hot dish, sprinkle a half teaspoon freshly chopped parsley over them, a saltspoon each chopped chives and chervil; squeeze over them the juice of a half lemon and place half ounce butter in the pan in which they were fried, toss well on the fire until of a light brown, then pour over fish and serve.

1554. Jelly Cakes

Prepare the cakes exactly the same as (No. 136), and as soon as taken out of the pan spread a half teaspoon currant jelly over each cake and serve with maple syrup separately.

LUNCHEON

Clam Stew with Celery
Broiled Sardines on Toast (740)
Chicken Hash, Moreno au Gratin
Spaghetti, Italienne (15)
Omelette Soufflé

1555. Clam Stew with Celery

Cut a well-cleaned white celery stalk in small dice pieces and place in a saucepan with a quart and a half water, half a teaspoon salt, and let boil forty minutes. Then add forty-eight little neck clams with their

liquor, season with two saltspoons cayenne pepper and boil ten minutes. Pour in a pint and a half hot milk, half gill cream and one ounce good butter; mix well, and as soon as it comes to a boil skim off the scum, pour in a soup tureen and serve with a plate of oysterettes.

1556. Chicken (or Turkey) Hash, Moreno au Gratin

Pick off all the meat from the turkey left over from yesterday and cut into small dice pieces. Cut also two boiled cold potatoes and four Spanish sweet peppers same way. Mix in a frying pan a tablespoon butter with one and a half tablespoons flour and heat for half minute, then pour in two gills hot milk. Mix with a wooden spoon until it comes to a boil, add the chicken, potatoes and peppers, season with half teaspoon salt, a saltspoon paprika and a saltspoon grated nutmeg; lightly mix and let cook ten minutes, occasionally mixing meanwhile, then add half gill cream and half ounce good butter. Mix well, pour into a baking dish, sprinkle two tablespoons grated Parmesan cheese over, arrange a few little bits of butter on top, set in oven fifteen minutes, remove and serve.

DINNER

Celery (86) Canapés of Anchovies (141)
Bisque of Lobster, Julienne
Fresh Mackerel, Mignonette Potatoes, Hollandaise (26)
Balotine of Lamb, Macedoine (1055)
Spinach in Cream (399)
Broiled Lobster, Chili Sauce (1320)
Roast Beef (126) Romaine Salad (214)
Jelly, Yvette

1557. Bisque of Lobster, Julienne

Cut into small julienne strips two small carrots, one white turnip, two leeks, one medium white onion, two branches celery and a quarter of a very small white cabbage. Mix them together, then place in a saucepan with half ounce butter, half teaspoon salt, one teaspoon sugar and two gills water. Mix well, cover pan and set in oven fifty minutes, remove and keep hot.

Prepare a bisque of lobster (No. 1336) and add the above prepared vegetables, mix a little, pour into a soup tureen and serve.

1558. Fresh Mackerel, Mignonette

Cut the head off and split in two a three-pound piece of fresh mackerel, remove spinal bone and wipe neatly, then place in a lightly buttered baking dish. Place in a bowl one ounce butter, two tablespoons flour, three tablespoons bread crumbs, four finely chopped shallots, a half bean chopped garlic, half teaspoon freshly chopped parsley, half teaspoon chopped chives, one teaspoon curry powder, a teaspoon paprika, half teaspoon salt, two saltspoons grated nutmeg, one saltspoon thyme and one saltspoon crushed bay leaf; mix well with a spoon two minutes, then spread this mixture and squeeze the juice of half a lemon over the mackerel, set in oven to bake forty minutes, remove and send to table in same dish.

1559. Jelly, Yvette

Prepare, freeze and serve a rum jelly (No. 1171), only substituting the same quantity of crème yvette for the rum.

Saturday, Second Week of May

BREAKFAST

Stewed Prunes (1) Oatmeal Porridge (2)
Fried Eggs, Sauce Robert
oiled Fresh Herrings, Anchovy Butter (798)
Pigs' Feet on Toast (434)
Potatoes, Béarnaise (1001)
Puffs (313)

1560. Fried Eggs, Sauce Robert

Prepare and keep hot a Robert sauce (No. 1066). Heat a tablespoon melted butter in a large frying pan, carefully crack in twelve fresh eggs, season with half teaspoon salt and two saltspoons white pepper, fry on fire one minute, then set in oven five minutes. Remove, carefully slide them on a large hot dish, pour the Robert sauce over them and serve.

LUNCHEON

Shad Roes, Newburgh
Coquilles of Beef with Curry
Plain Welsh Rarebit
Apple Méringue Pie (732)

1561. Shad Roes, Newburgh

Plunge two shad roes of a pound and a quarter each in a quart of boiling water, with a teaspoon salt and two tablespoons vinegar, and boil ten minutes; lift them up, drain on a cloth and cut in one-inch pieces.

Heat one and a half tablespoons melted butter in a frying pan, carefully place in the pieces one beside another, without breaking them, and fry for two minutes on each side. Pour in two tablespoons sherry, one tablespoon brandy, one gill milk, a half gill cream, half teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Gently toss them and let slowly boil for ten minutes. Dilute two egg yolks with a quarter gill cream and add to the roes; shuffle the pan while heating without boiling for two minutes, place in a chafing dish or soup tureen and serve.

1562. Coquilles of Beef with Curry

Pick off all the meat from the roast beef left over from yesterday and cut it into inch-square slices.

Slice to the same size two cold boiled potatoes, add to the beef and keep on a plate. Cut in halves one medium onion and one green pepper, place in a saucepan with half an ounce butter and fry five minutes, then add two ounces raw lean ham cut in quarter-inch square

pieces, and half a peeled eggplant cut the same way; cook ten minutes, lightly stirring meanwhile, add the beef and potatoes, season with a teaspoon salt, a teaspoon curry powder and half teaspoon white pepper. Moisten with two gills demi-glace (No. 122) and two gills tomato sauce (No. 16) lightly mix, then cover pan and set in oven forty-five minutes. Remove. Mix on a plate half a tablespoon butter with a tablespoon flour and add little by little to the beef, lightly mixing meanwhile. Divide preparation into six table shells, dredge four tablespoons fresh bread crumbs over them, evenly divided, arrange on a roasting tin, set in oven for fifteen minutes, remove and serve.

1563. Plain Welsh Rarebit

Place a gill of Bass's ale in a small saucepan with a tablespoon Worcestershire sauce and a saltspoon cayenne pepper, and as soon as it briskly boils add one pound very rich, fresh, finely chopped American cheese, and continually stir with a wooden spoon until thoroughly melted Have six freshly prepared slices of toast on six very hot egg dishes on range, evenly divide the cheese over the six slices of toast and send to the table as hot as possible.

DINNER

Olives — Radishes (58)

Consommé, Chatelaine — Broiled Kingfish (792)

Potatoes, Vert-pré

Mutton Chops, Bouchère — Cauliflower, Sauté (631)

Roast Goose, Apple Sauce (1109)

Dandelion Salad (606)

Maraschino Pudding (655)

1564. Consommé, Chatelaine

Prepare and strain a consommé (No. 52) into another saucepan. Place one finely minced white onion in a saucepan with half pint milk, three saltspoons salt, a saltspoon cayenne and a saltspoon grated nutmeg, and let boil fifteen minutes. Place one whole egg and the yolk of another in a bowl with a tablespoon cream; sharply mix with the whisk, then gradually add the milk and onions, whisking meanwhile. Strain through a cheesecloth into three lightly buttered pudding moulds, place in a small frying pan, pour hot water up to half their height, then set in oven with the door open ten minutes. Remove, let get cold, unmould, then cut in slices a fifth of an inch thick, place in a soup tureen with three tablespoons cooked green peas and three tablespoons cooked string beans cut in very small pieces, pour the boiling consommé over and serve.

1565. Potatoes, Vert-Pré

Remove the stalks and thoroughly wash a pint of very fresh spinach leaves, drain, and plunge in a quart of boiling water with a teaspoon salt for ten minutes. Drain on a sieve and press out all the water, then chop them exceedingly fine. Prepare a mashed potato preparation (No. 178), add and mix well the spinach with the potatoes, dress on a vegetable dish, neatly smooth all around with the blade of a knife and serve.

1566. Mutton Chops, Bouchère

Lightly flatten without trimming six tender mutton chops. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon white pepper. Repeatedly turn the chops in the seasoning, then roll in fresh bread crumbs and broil on a brisk charcoal fire five minutes on each side. Remove, dress on a dish, crown shape, adjust a curled paper at end of each chop and serve.

Sunday, Third Week of May

BREAKFAST

Strawberries and Cream (1317)
Cornmeal Mush (326) Omelette, Piora
Smelts Sautés, Fines Herbes (754)
Lamb Chops (748) French Fried Potatoes (8)
Honey Cakes (1215)

1567. Omelette, Piora

Carefully crack eight fresh eggs in a bowl, add a half gill cream, one ounce rich Swiss cheese in very small dice pieces, half teaspoon salt, three saltspoons white pepper and half a teaspoon French mustard. Sharply beat up with a fork for two minutes. Cut one ounce raw lean bacon into small dice pieces, and fry the bacon in a tablespoon melted butter in a frying pan five minutes, frequently tossing it meanwhile. Drop in the beaten eggs, mix with the fork for two minutes, let rest for a half minute; fold up opposite sides to meet in the centre, let rest for one minute, then turn on a hot dish and serve.

LUNCHEON

Chicken Broth (578)
Soft Shell Crabs, Meunière
Pilaff of Goose
Crème au Caramel (480)

1568. Soft Shell Crabs, Meunière

Remove the spongy parts underneath the side points and the aprons from twelve fresh soft shell crabs, thoroughly wash and drain, season all around with a teaspoon salt and half teaspoon white pepper, lightly baste with a little cold milk, and roll in flour gently. Heat one and a half tablespoons melted butter in a frying pan, arrange crabs in pan one beside another, and briskly fry four minutes on each side. Remove, dress on a hot dish, one overlapping another, sprinkle half a teaspoon freshly chopped parsley and squeeze the juice of half a sound lemon over. Drain the butter from pan in which crabs were cooked, add a half ounce butter, toss well on fire till of a light brown, pour over crabs and serve.

1569. Pilaff of Goose

Pick off all the meat from the goose left over from yesterday and cut into small square pieces. Heat half an ounce butter in a saucepan,

add one finely chopped onion, one very finely chopped green pepper, and lightly brown five minutes, lightly mixing meanwhile. Then add four ounces raw rice and the meat, mix well and cook five minutes, season with a teaspoon salt, half teaspoon paprika and half teaspoon curry powder. Moisten with a half pint broth, two gills demi-glace (No. 122) and one gill tomato sauce (No. 16). Mix well, cook on range for five minutes, then set in oven forty minutes. Remove, place in a lightly buttered pudding mould, press down the pilaff in the mould and carefully unmould on a hot dish, pour a gill of hot demi-glace around and serve.

N. B. Cut the goose bones into small pieces and add them to the demi-glace stock pot (No. 122).

DINNER

Clams (1457)
Celery (86) Canapés, Souvaroff
Crème of Chicken, Chevreuse
Brook Trout, Cauterets Potatoes, Brioche (91)
Filets Mignon, Fin de Siècle
Fresh String Beans with Butter
Sweetbreads, Hongroise Punch au Kirsch
Roast Capon (378) Escarole Salad (100)
Hazel-Nut Ice Cream

1570. Canapés, Souvaroff

Cut from a loaf of sandwich bread six round pieces quarter-inch thick and two and a half inches in diameter; toast to a nice golden colour, lightly butter, then spread a teaspoon Russian caviare over each toast. Finely chop up the whites of two hard-boiled eggs, evenly sprinkle them over the six round pieces, then arrange one anchovy in oil, ring-shape, on the centre of each, fill the inside of the anchovy ring with a little freshly chopped parsley, dress on a side dish, decorate with a little parsley greens, six quarters lemon and serve.

1571. Crème of Chicken, Chevreuse

Cut head off, draw and wipe a fowl of about three pounds; place it in a large saucepan with a sliced carrot, two sliced onions, three sliced leeks, three sliced branches celery, two branches parsley, one branch chervil, one clove garlic, one ounce raw lean bacon, one ounce raw lean ham, one bay leaf, one sprig thyme, one clove, twelve allspice, four quarts water, one level tablespoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Cover pan and let slowly boil two hours and a half.

Finely slice three ounces well-cleaned, fresh mushrooms, place in a large saucepan with one and a half ounces butter and brown fifteen minutes, stirring meanwhile; lift them up with a skimmer and place in mortar, and keep butter in pan on corner of range until required. Remove fowl from broth, skin and bone it, place meat in the mortar with mushrooms and thoroughly pound both to a smooth paste, place and keep on a plate. Add two and a half ounces flour to mushroom butter, mix

well while heating for one minute, then strain broth through a Chinese strainer into this roux; gradually add the fowl and mushrooms, mixing on range until it comes to a boil, then add one gill cream; and let boil twenty-five minutes. Dilute two egg yolks with quarter gill cream and the juice of half a lemon, add to the soup, mixing while heating for three minutes, but not allowing to boil. Remove, strain through a sieve into a basin, then through a cheesecloth into a soup tureen, add three tablespoons boiled rice, mix a little and serve.

1572. Brook Trout, Cauterets

Trim, draw by the gills and wipe three medium very fresh brook trout. Place in a bowl a half ounce butter, half teaspoon freshly chopped parsley, one branch chopped chervil, one teaspoon anchovy paste and juice of a quarter lemon. Mix all well together and equally divide it in the inside of the three trout, arrange them in a frying pan, season with half teaspoon salt and three saltspoons of white pepper, add half ounce good butter, a half gill white wine, juice of a quarter lemon and six minced shallots. Cover with a lightly buttered paper, set in oven thirty minutes, remove and dress on a dish. Mix in a small saucepan one tablespoon butter with two tablespoons flour, heat for half a minute, then strain the fish liquor into this pan; add a half gill hot milk and mix with a wooden spoon until it comes to a boil, then let boil eight minutes, occasionally mixing. Dilute an egg yolk with two tablespoons cream, add to the sauce, mixing while heating one minute longer, strain over fish and serve.

1578. Filets Mignon, Fin de Siècle

Cut from two pounds of filet six equal pieces, lightly flatten them, season all around with a teaspoon salt and half teaspoon white pepper. Finely chop two ounces raw veal, half a green pepper and half a bean garlic; place in a mortar with three saltspoons salt, one saltspoon each cayenne and grated nutmeg, pound to a smooth paste, add one egg yolk, one tablespoon of cream, and mix well. Evenly spread this force on both sides of the filets and carefully roll filets in melted butter, then in bread crumbs.

Peel and thoroughly wash six heads fresh mushrooms and place in a frying pan with a tablespoon melted butter. Season with a teaspoon salt and two saltspoons white pepper, fry for four minutes on each side, lift them up and keep on a plate. Arrange the filets in the mushroom pan, one beside another, and gently fry for six minutes on each side. Have six round, freshly prepared pieces of toast placed on a hot dish, arrange the filets over them, then place a mushroom on top of each filet. Pour a Bordelaise sauce (No. 28) around the filets and serve.

1579. Fresh String Beans with Butter

Break the blossom end, pull it backward to remove string, and trim off the thin strips from the other end of a quart of very fresh, tender string beans. Thoroughly wash in cold water and let stand in the water ten minutes, drain, then plunge in two quarts boiling water with a

teaspoon of salt, and boil forty minutes. Drain on a sieve, replace in saucepan, adding half ounce good butter, half teaspoon salt and three saltspoons white pepper, mix well with a fork, dress on a vegetable dish nd serve.

1580. Sweetbreads, Hongroise

Have six heart sweetbreads blanched (No. 33). Place a mirepoix (No. 271) in a small frying pan with half ounce butter and place breads on top. Season with half teaspoon salt and three saltspoons paprika, place pan on fire five minutes, then moisten with three gills water and two tablespoons sherry, cover with a lightly buttered paper, set in oven forty minutes, remove, dress on a dish and keep hot. Mix in a small saucepan one tablespoon melted butter with two tablespoons flour, and heat for half minute; remove fat from sweetbreads gravy, strain into the roux, mix with wooden spoon until it comes to a boil, and let boil for fifteen minutes. Add three saltspoons paprika and half gill cream, mix well and let boil five minutes longer. Dilute an egg yolk in a tablespoon cream, add to sauce, mix lightly while heating for one minute, strain sauce over breads, arrange six timbales of rice (No. 521) around breads and serve.

1581. Punch au Kirsch

Prepare a lemon water ice (No. 376), adding when in the freezer two and a half tablespoons Swiss kirsch, mix with the spatula and serve in six sherbet glasses.

1582. Hazel-Nut Ice Cream

Shell a pint of hazel nuts and finely chop without skinning them, place on a tin, set in oven with door open and let get a nice brown colour, tossing them once in a while. Remove and let cool off.

Prepare a vanilla ice-cream preparation (No. 42). Strain it into the freezer, then add chopped nuts and proceed to freeze and serve the same.

Monday, Third Week of May

BREAKFAST

Sliced Pineapples (407) Sago with Cream
Scrambled Eggs, Manchester
Fish Cakes (5)
Chicken Livers en Brochettes (600)
Parisian Potatoes (711)
Fried Corn Cakes

1583. Sago with Cream

Place in a small enamelled saucepan a half pint water and half pint milk, with a half teaspoon salt; place on fire and as soon as it comes to a boil add six ounces sago. Mix well with a wooden spoon and let boil twenty minutes, occasionally stirring meanwhile, pour into a deep hot dish and serve with cold cream or milk and powdered sugar separately.

1584. Scrambled Eggs, Manchester

Prepare six English muffins (No. 528). With a teaspoon scoop out all the interior, so as to form regular patties. Crack eight fresh eggs into a bowl, add half a gill milk, two saltspoons salt, two saltspoons white pepper, and sharply beat up with a fork for a minute. Heat a tablespoon butter in a frying pan, add twelve anchovies in oil cut in small pieces and gently cook three minutes, drop in the beaten eggs and cook six minutes, stirring meanwhile. Dress muffins on a large dish, evenly divide the scrambled eggs into them and serve.

1585. Fried Corn Cakes

Place in a bowl half a pound cornmeal flour with two tablespoons butter, two saltspoons baking powder, one egg and three tablespoons milk. Beat up with a whisk for two minutes. Lightly butter a large frying pan. Take a tablespoon of the cornmeal preparation and drop into pan; continue doing so till all finished, keeping them a little apart from one another, and fry for four minutes on each side or until of a nice golden colour. Remove, drain on a cloth, dress on a plate and serve.

LUNCHEON

Soufflé of Lobster (879)
Pork and Beans, New York Style
Saratoga Potatoes (156)
Apple Pancakes

1586. Pork and Beans, New York Style

Soak a pint of large white beans in plenty of water over night, or six hours at least. Drain, place in a saucepan with two quarts water one and a half pounds salt pork, one carrot cut in quarters, one onion with two cloves stuck in it. Tie in a bunch two leeks, two branches parsley, one bay leaf and a sprig thyme, and add to pan with half a teaspoon white pepper, cover and let boil two and a half hours, remove, drain on a sieve, remove carrots, onions and bunch of herbs. Replace the beans in same pan, add one ounce good butter with a gill molasses, mix well, then place in a baking dish. Cut pork in thin slices and arrange them over the beans, one overlapping another, sprinkle two tablespoons fresh bread crumbs over, place in oven twenty-five minutes, remove and serve.

1587. Apple Pancakes

Prepare a French pancake batter (No. 17). Peel and core two medium apples cut in quarters, then finely slice them. Heat half ounce good butter in a frying pan, add apples with half teaspoon vanilla essence and one tablespoon powdered sugar, toss them well and place in batter, mix well, and proceed to make and serve the cakes as per No. 17.

DINNER

Radishes (58) Olives
Potage Sorrel with Rice
Codfish Sauté, Lyonnaise Potato Croquettes
Calves' Tongues en Papillotes Celery Braisé (359)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148) Banana Pudding

1588. Potage Sorrel with Rice

Remove stalks of a quart of very fresh sorrel. Wash well in running cold water, drain, press out water with hands, then cut it into julienne strips. Heat a tablespoon melted butter in a saucepan, add the sorrel, cover pan and let steam on a slow fire ten minutes. Add two tablespoons flour, mix well with spoon, moisten with two quarts white broth (No. 701) and one pint milk. Season with a teaspoon salt, half teaspoon white pepper and a teaspoon sugar, mix a little, add three ounces raw rice, then let slowly boil forty minutes; add the whites of two eggs, one gill cream, and boil one minute. Dilute the two egg yolks with a half gill milk, add to soup, continually mix while cooking for two minutes, remove, pour into a hot soup tureen and serve.

1589. Codfish Sauté, Lyonnaise

Season three fresh codfish steaks of three-quarters of a pound each with a teaspoon salt and half teaspoon pepper. Heat one and a half tablespoons melted butter in a frying pan, add two finely sliced white onions, gently brown for five minutes, place in the steaks one beside another, and briskly fry four minutes on each side. Set in oven to bake for ten minutes, remove, dress on a hot dish, pour two tablespoons vinegar and half teaspoon freshly chopped parsley in pan, mix well, pour over fish and serve.

1590. Calves' Tongues en Papillotes

Place a mirepoix (No. 271) in a saucepan and lay over it three fresh calves' tongues. Moisten with three quarts water, adding a tablespoon salt and half teaspoon pepper, cover pan, and let gently boil on range for one hour and ten minutes. Take up the tongues, skin, neatly trim, and cut each in two lengthwise. Prepare an Italian sauce (No. 1244), adding three tablespoons bread crumbs, mix well and keep on table.

Broil twelve very thin slices ham two minutes on each side and keep on a plate. Have six sheets white paper sixteen inches square, fold in two, then cut in heart shape the length and width of pan, and lightly oil both sides. Place a slice of ham on one side of paper, spread a tablespoon Italian sauce and lay a piece of tongue on top of same; spread another tablespoon of sauce over the tongue, arrange another piece of ham on top, and fold up the two edges together firmly, so as to entirely envelop articles. Proceed the same with others, place on a roasting tin, set in oven ten minutes, remove, dress on a dish and serve.

1591. Banana Pudding

Place in a bowl four ounces granulated sugar, one ounce butter, three egg yolks, a teaspoon vanilla essence, and briskly stir with a wooden spoon five minutes. Add four ounces sifted flour, three finely sliced, peeled, sound bananas, and gently mix. Beat up whites of the three eggs to a stiff froth, and gradually add to mixture, place preparation in a lightly buttered pudding mould, set to bake in a moderate oven for forty minutes, remove, unmould on a hot dish, pour a raspberry sauce (No. 714) over and serve.

Tuesday, Third Week of May

BREAKFAST

Grape Fruit (130) Malta Vita
Eggs Molet, Baltimore Kippered Herring (153)
Hamburg Steaks with Onions (108)
Baked Potatoes (683)
Griddle Cakes (136)

1592. Malta Vita

Place a small quantity of Malta on the saucers, pour a little cream or fruit juice one side of saucer and moisten article as eaten.

1593. Eggs Molet, Baltimore

Cut six large raw oysters in four pieces each, place in a small saucepan with a finely chopped truffle, two tablespoons sherry, one and a half gills demi-glace (No. 122), half teaspoon freshly chopped parsley and half saltspoon cayenne pepper. Mix well and let boil for five minutes. Boil twelve fresh eggs for five minutes, take up and plunge in cold water for one minute, shell, dress on a dish, pour sauce over and serve.

LUNCHEON

Consommé in Cups (52) Soft Clams, Grant
Virginia Ham Glacé with Spinach
Orange Fritters

1694. Soft Clams, Grant

Discard all sandy parts of thirty-six large, very fresh, soft clams, keeping nothing but the perfect bodies. Plunge in boiling water for one minute, drain and keep on a plate. Heat one and a half tablespoons melted butter in a saucepan, adding three sound, very finely chopped shallots, half a finely chopped green pepper, two white, crisp branches celery also finely chopped, and brown to a nice light-brown colour, occasionally stirring meanwhile; add two tablespoons flour, stirring while heating for one minute. Pour in one gill cream, one gill milk, two tablespoons sherry, a teaspoon anchovy essence, a tablespoon Worcestershire sauce, half a teaspoon salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg. Mix well until it comes to a boil, then add the clams; carefully mix without breaking them. Pour into a baking dish, arrange

six thin slices broiled bacon (No. 13) on top, sprinkle two tablespoons Parmesan cheese over, divide half ounce good butter in small bits on top, set in oven to bake for ten minutes, or until a nice golden colour, remove and serve.

1595. Virginia Ham Glacé with Spinach

Procure a very small raw Virginia ham, soak in cold water for six hours, then boil in plenty of boiling water for three hours. Remove, tear off skin and neatly trim all the black adherings and lay in a roasting tin; dredge two ounces granulated sugar over, pour three tablespoons good sherry in the pan, then set in the oven to glaze for twenty-five minutes, frequently basting meanwhile. Dress on a hot dish, and arrange the same amount of spinach (No. 247) around the ham. Pour one and a half gills demi-glace in the roasting pan, boil for five minutes, pour the sauce around the dish, adjust a curled paper at the end bone and serve.

1596. Orange Fritters

Peel, skin and divide three sound, juicy oranges in sections, place in a bowl with an ounce sugar and two tablespoons rum, turn well in seasoning, and let infuse for fifteen minutes.

Prepare a frying batter (No. 204), roll the oranges in the batter, then drop in boiling fat and fry for ten minutes. Remove, drain on a cloth, dress on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Clams (1457)
Olives Tunny Fish, Pickled
Purée of Peas with Vermicelli
Weakfish Sauté au Cerfeuil Potato Noisettes (321)
Chicken Croquettes, Sauce Périgueux Fresh Asparagus Tips in Cream
Roast Beef (126) Chicory Salad (38)
Chocolate Biscuits with Jam

1597. Tunny Fish, Pickled

Open a small can of tunny fish, cut six very thin, small slices, dress on a side dish with a few leaves green lettuce and six slices lemon and serve.

1598. Purée of Peas with Vermicelli

Prepare and keep hot a purée St. Germain (No. 142). Crack four ounces vermicelli, plunge in a pint of boiling water with half teaspoon salt and boil for fifteen minutes, drain on a sieve, add to the purée, boil for five minutes, pour in a soup tureen and serve.

1599. Weakfish Sauté au Cerfeuil

Scale, trim and wipe a very fresh weakfish of three pounds. Heat two tablespoons oil in a frying pan, season fish with a teaspoon salt and half teaspoon white pepper, add it to the pan and gently fry for five minutes on each side, then set in the oven for ten minutes. Remove, dress on a hot dish, free the pan of oil, add half ounce good butter, then toss on the fire until of a nice brown colour. Add the leaves of

three branches chervil and the juice of half a sound lemon, lightly toss, pour over the fish and serve.

1600. Chicken (or Turkey) Croquettes, Sauce Périgueux

Pick out all the meat from the turkey left over from yesterday, cut into small dice, then proceed to finish the croquettes exactly as No. 700. Dress on a dish, adjust a paper frill at end of each croquette, pour a hot sauce périgueux (No. 677) around and serve.

1601. Fresh Asparagus Tips in Cream

Cut all tender parts of a large bunch of fresh green asparagus in one-inch-long pieces. Plunge in a quart boiling water with a teaspoon salt, a teaspoon sugar, boil twenty minutes and drain on a sieve. Mix in a saucepan a half ounce butter with one ounce flour, heat for a half minute, then pour in one gill hot milk, one gill cream, half teaspoon salt, half teaspoon sugar, one saltspoon grated nutmeg; mix well with a wooden spoon until it comes to a boil, then add the tips with half ounce good butter; mix well, let boil for five minutes, pour in a vegetable dish and serve

1602. Chocolate Biscuits with Jam

Place four ounces powdered sugar in a bowl with five egg yolks, one saltspoon salt, a half teaspoon vanilla essence, and mix well with a wooden spoon for five minutes. Beat up the whites of the five eggs to a stiff froth, add to the yolks with three ounces sifted flour, and lightly mix with a skimmer. Line a lightly buttered small square pastry pan with lightly buttered paper, drop in the preparation, neatly smooth the surface, sprinkle a little powdered sugar over, and set in a moderate oven for twenty-five minutes. Remove, let cool off, turn the cake on a clean table, lift up the paper and spread three tablespoons raspberry jam over surface of cake.

Prepare a glace au chocolate (No. 1281), spread evenly over the jam and let cool off. Cut the cake in twelve even pieces, dress on a dish with a folded napkin, set in the oven for ten seconds, remove and serve.

Wednesday, Third Week of May

BREAKFAST

Baked Apples (44) Cream of Wheat
Eggs, Calcutta Broiled Bluefish (328)
Calves' Liver with Bacon (155) Potatoes au Gratin (672)
Buckwheat Cakes (330)

1603. Cream of Wheat

Place in a saucepan a half pint each water and milk with three saltspoons salt, and as soon as it comes to a boil add a half cup cream of wheat; lightly mix with a wooden spoon and let gently boil for thirty minutes, stirring at the bottom occasionally, pour into a hot deep dish and serve with cream and powdered sugar separately.

1604. Eggs, Calcutta

Plunge four ounces raw rice into a pint boiling water and boil for thirty-five minutes, thoroughly drain on a sieve, then place in a large baking dish, adding one and a half gills cream or rich milk, half ounce good butter, half teaspoon curry powder, half teaspoon salt, one saltspoon each cayenne and grated nutmeg; mix well and let come to a boil, then carefully crack in twelve fresh eggs, season evenly with a half teaspoon salt and two saltspoons white pepper, set in the oven for six minutes, remove and serve.

LUNCHEON

Radish Broth (2164)
Frogs' Legs, Sauté Meunière
Pieds-Paquet, Marseillaise (1442)
Macaroni, Suisse Gateaux Religieuses (837)

1605. Frogs' Legs, Sauté Meunière

Clip off with scissors the claws of one and a half pounds fresh frogs' legs, thoroughly wipe them, place on a plate, season with half teaspoon salt and two saltspoons white pepper, lightly baste with milk, then roll in flour and briskly shake them on a sieve to remove all superfluous flour.

Thoroughly heat two tablespoons melted butter in a frying pan, add the legs and brown for fifteen minutes, gently tossing meanwhile. Dress on a dish, sprinkle over half teaspoon freshly chopped parsley and the juice of half a lemon. Place half ounce butter in pan, toss on fire until a light brown, pour over the legs and serve.

1606. Macaroni, Suisse

Boil three-quarters of a pound of best macaroni in three quarts water with a teaspoon salt for forty minutes. Drain on a sieve, return to the saucepan, season with half teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg, adding one ounce good butter and two ounces grated Swiss cheese; carefully mix with a fork until well amalgamated, transfer to a deep dish. Nicely brown a very finely chopped white onion in a frying pan with a tablespoon butter for eight minutes, frequently mixing meanwhile, then pour over macaroni and serve.

DINNER

Celery (86) Devilled Almonds (054)
Consommé Chiffonnade, aux Fines Herbes
Planked Pompano, Breslin
Squabs en Estouffade (507) Asparagus, Sauce Mousseline
Roast Ribs of Lamb, Mint Sauce (255)
Romaine Salad (214) Honey Pudding

1607. Consommé Chiffonnade, aux Fines Herbes

Prepare and strain into another saucepan a consommé (No. 52), then let it gently simmer until required. Cut in very thin julienne strips six well-cleaned green lettuce leaves, six well-trimmed, clean leaves spinach and twelve thoroughly washed leaves of sorrel; place these green vegetables in a small saucepan with half ounce good butter

and a teaspoon sugar; mix well, cover pan, let cook for ten minutes, stirring with fork once in a while; drain on sieve, add to consommé with two tablespoons each cooked asparagus tips, green peas and string beans cut in short pieces, a teaspoon freshly chopped parsley, half teaspoon chopped chives, leaves from two branches chervil, season with teaspoon sugar, lightly mix, boil ten minutes, pour consommé in tureen and serve.

1608. Planked Pompano, Breslin

Procure two very fresh pompanos one and a half pounds each. Neatly trim and wipe, make a few incisions on both sides of the skin of each, evenly season with a teaspoon salt, half teaspoon paprika and half teaspoon curry powder. Completely oil the surface of an oak plank (board), lay the fish one beside another on the plank, baste with a little melted butter, set in the oven to bake for twenty minutes and remove to a table.

Have a brioche potato preparation (No. 91). Place the potatoes in a pastry bag with a dentilated tube at the bottom, and by carefully pressing it down make a nice border around the edges of the plank. Finely slice ten medium-sized, peeled and thoroughly cleaned fresh mushrooms, one green pepper and four sound shallots, and lightly brown these articles in a frying pan with a tablespoon sweet oil for five minutes, then place them on top of the pompanos. Neatly arrange two finely sliced, peeled raw red tomatoes around the fish, sprinkle over half teaspoon salt, three saltspoons pepper, half teaspoon finely chopped parsley, one tablespoon fresh bread crumbs and the juice of half a lemon. Set in the oven to bake for twenty-five minutes, remove and serve.

1609. Honey Pudding

Place four ounces honey in a bowl with four ounces stale cakes or bread crumbs, stir with a wooden spoon three minutes, then add two ounces rice flour, the grated rind of a lemon, half teaspoon ground ginger, one gill milk, one ounce butter, the yolks of three eggs, and sharply mix for five minutes. Beat up the whites of the three eggs to a stiff froth, gradually add to mixture, and gently mix with the skimmer for a minute. Pour the preparation into a lightly buttered pudding mould, set in oven and bake for fifteen minutes, remove, unmould on a dish, pour a Groseille-maraschino sauce (No. 771) over and serve.

Thursday, Third Week of May

BREAKFAST

Strawberries and Cream (1317)
Cero Fruto Poached Eggs, Tarragon
Broiled Shad, Anchovy Butter (1289)
Beefsteaks, Maître d'Hôtel (172) Potatoes Sauté (135)
Cornmeal Muffins (51)

1610. Cero Fruto

Place two ounces Cero Fruto in a clean tin, set in the oven to heat for five minutes, frequently tossing meanwhile. Remove, evenly divide into six saucers, and serve with cream or thick cold milk separately.

1611. Poached Eggs, Tarragon

Place three quarts water in a saucepan with a tablespoon salt and two tablespoons tarragon vinegar, and as soon as it comes to a boil carefully crack six fresh eggs and poach them for three minutes. Carefully lift up with the skimmer and arrange over three freshly prepared pieces of toast. Prepare six more in a similar way, and sprinkle over all two teaspoons freshly chopped tarragon leaves. Have an ounce butter in a frying pan, and toss on the fire until of a nice light brown colour, pour over the eggs and serve.

LUNCHEON

Lobster Patties, Augusta
Goulash, Hungarian (263)
String Beans with Butter (1579)
French Pancakes au Kümmel (426)

1612. Lobster Patties, Augusta

Prepare and keep hot six small patties (No. 929). Plunge two live lobsters, one and a half pounds each, in a gallon boiling water with a tablespoon salt for twenty minutes. Lift up, let cool off, crack the shells, pick out all the meat and cut in half-inch pieces.

Heat one and a half ounces good butter in a saucepan, add half a finely chopped onion, four chopped branches celery, one sound, seedless green pepper, and gently brown for eight minutes, occasionally stirring meanwhile. Add the lobsters, with eighteen freshly opened little neck clams, six sliced canned mushrooms, half teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg. Mix well and cook for five minutes, sprinkle over two ounces flour, and stir well while cooking for one minute. Pour in two tablespoons sherry, one gill hot milk and one gill cream, mix well until it comes to a boil, and let slowly boil for ten minutes. Dilute an egg yolk with two tablespoons cream, the juice of a quarter lemon, and add to the lobster; mix while heating for two minutes, remove, dress the patties on a hot dish, fill with the preparation, cover and serve.

DINNER

Little Neck Clams (1457)
Olives Anchovies (141)
Potage Veal, Indienne
Chicken Halibut, Caper Sauce
Potatoes, Brabant (1220) Mutton Steaks, Carozzi
Fried Eggplant (460)
Roast Chicken (290) Escarole Salad (100)
Coffee Ice Cream Lady Fingers (150)

1613. Potage Veal, Indienne

Cut in small square pieces half pound raw lean veal, one medium red carrot, one white medium onion, two well-cleaned leeks, one medium green pepper and three branches crisp, white celery. Place these in a large saucepan with half an ounce clarified butter and brown for fifteen minutes, stirring meanwhile with a wooden spoon. Moisten with three quarts hot water and two gills tomato sauce (No. 16); add one

pound knuckle of veal, one tablespoon salt, half teaspoon white pepper, one teaspoon curry powder and two tablespoons Worcestershire sauce. Mix well and gently boil for forty-five minutes, then add three ounces raw rice, three slices peeled eggplant and two peeled and cored apples cut in small squares, lightly mix, then boil for forty minutes longer. Remove bone, skim the fat from the surface, pour into a hot tureen and serve.

1614. Chicken Halibut, Caper Sauce

Procure three slices fresh chicken halibut of three-quarters of a pound each. Place in a frying pan with half ounce butter, half gill white wine, one gill water, two branches parsley, juice of a quarter lemon, a teaspoon salt and half teaspoon white pepper. Cover fish with lightly buttered paper, then cook on range five minutes and set in oven for twenty-five minutes and remove, lift up paper, take up fish with a skimmer, dress on a hot dish and remove spinal bone.

Prepare a caper sauce (No. 1246), add two tablespoons of the fish liquor to the caper sauce, mix well, pour over fish and serve.

1615. Mutton Steaks, Carozzi

Cut three steaks from a tender leg of mutton, three-quarters of a pound each, evenly season all around with a teaspoon salt, half teaspoon white pepper and two saltspoons cayenne. Heat two tablespoons melted butter in an earthen casserolé, place steaks in it, and briskly fry on each side for five minutes on range. Take up with fork and keep on a plate, then add six finely chopped shallots to pan with chopped rind of a sound lemon, cook three minutes, then mix in a tablespoon flour. Moisten with a gill claret and one and a half gills water, mix well, then add half pint raw, fresh, tender peas, half teaspoon freshly chopped parsley, a bean chopped garlic, the leaves from a branch of chervil, three saltspoons salt and half teaspoon sugar. Mix well, let come to a boil, then add steaks, tightly cover pan, set in oven one hour, remove and serve without uncovering.

1616. Coffee Ice Cream

Prepare a vanilla preparation (No. 42). Strain one gill freshly made strong coffee into preparation, mix it well, strain into freezer and proceed to freeze and serve as the vanilla.

Friday, Third Week of May

BREAKFAST

Grape Fruit (130) Hominy (45)
Eggs, Wingfield Codfish, Meunière (240)
Broiled Pigs' Feet (434) Baked Sweet Potatoes (14)
Vanilla Buns

1617. Eggs, Wingfield

Finely slice a medium white onion, place in small saucepan with one and a half gills milk, three saltspoons salt, one saltspoon cayenne and

one saltspoon grated nutmeg, lightly mix, then boil twenty-five minutes. Strain through a Chinese strainer into a small saucepan, add one ounce good butter and a half gill cream; mix well. Divide this preparation into six egg-cocotte dishes, carefully crack two fresh eggs into each dish, evenly season with a half teaspoon salt and two saltspoons white pepper, lay on a tin, set in oven five minutes, remove and serve.

1618. Vanilla Buns

Sift a half pound flour on corner of table, make a fountain in centre, pour in it two gills cold milk, add a teaspoon compressed yeast and one saltspoon salt, and knead all well together with the hand for five minutes, or until a light dough. Place dough in large bowl, and set in cool place thirty minutes, then add two eggs, two ounces well-picked currants, half an ounce candied lemon-peels, finely chopped, and a teaspoon vanilla essence (No. 3232), then briskly beat up with the hand five minutes. Divide paste into six equal parts, roll out each piece into cake form and place in lightly buttered tin to rest fifteen minutes. Moisten with a beaten egg the surface of each, then set in oven twenty minutes, or till of a nice golden colour, remove and serve.

LUNCHEON

Clam Broth (80)
Golden Buck (1144)
Lobster Croquettes, Sauce Italienne
Mutton Liver, Loraine
Boston Cream Pie

1619. Lobster Croquettes, Sauce Italienne

Prepare a lobster forcemeat (No. 201). Divide forcemeat in six equal parts and roll out on a lightly floured table to nice croquette forms. Dip in beaten egg, then roll in bread crumbs, arrange in a frying basket and fry in boiling fat ten minutes. Lift up, drain well on cloth, pour an Italian sauce (No. 1244) on a hot dish, dress croquettes over, adjust a fancy frill paper at end of each croquette and serve.

1620. Mutton Liver, Loraine

Cut a very fresh mutton liver in twelve slices and evenly season all around with a teaspoon salt and half teaspoon white pepper. Thoroughly heat one and a half tablespoons melted butter in frying pan, add the liver, and briskly fry three minutes on each side. Remove and keep on a plate. Add one each finely minced onion, green pepper and bean of garlic to the pan and gently brown for eight minutes, occasionally stirring meanwhile. Add three tablespoons flour, stir well, and brown three minutes more. Pour in two gills pure tomato juice, a half gill white wine, a half gill water, three saltspoons salt, a half saltspoon cayenne pepper and a half teaspoon chopped parsley. Continually mix with wooden spoon until it comes to a boil, then add the mutton liver, cover pan, and set in oven forty-five minutes. Remove, dress on a hot dish and serve.

1621. Boston Cream Pie

Place four ounces sugar in a copper basin with four eggs and half teaspoon vanilla essence, place basin on range, and sharply whisk for twelve minutes. Take from range and add four ounces sifted flour, gently mix with skimmer two minutes, add two ounces melted butter, lightly mix a minute more, drop preparation in a buttered deep pie plate and set in oven to bake twenty minutes. Remove, let cool off, split pie in half, crosswise, spread a crème patissiere (No. 1280) on the split side of both half cakes, join, close again, dredge powdered sugar over and serve.

DINNER

Clams (1457)
Celery (86) Olives
Bisque of Shad Roes Kingfish, Mornay
Potatoes, Châteaubriand (872)
Tenderloin Cutlets, Newport Flageolets with Butter (95)
Omelette, Gibbons
Roast Duckling with Apple Sauce (187)
Chicory Salad (38) Jelly, Moscovite

1622. Bisque of Shad Roes

Cut in half-inch pieces two shad roes of about three-quarters of a pound each and keep on plate until required.

Heat one ounce butter in a large saucepan, add one each finely sliced carrot and white onion, two branches parsley, one branch chervil, one bay leaf and one clove; gently brown ten minutes, then add the shad roes; mix well with wooden spoon and cook ten minutes, then sprinkle over two and a half ounces flour; mix two minutes, moisten with two and a half quarts boiling water, season with a heavy teaspoon salt, two saltspoons cayenne pepper and one saltspoon grated nutmeg; mix well while boiling for three minutes, then let gently boil forty-five minutes; add one pint cold milk, let cook fifteen minutes more; dilute two egg yolks with one gill cream, juice of half a lemon and two tablespoons sherry; add to the soup, mix while heating for five minutes, but do not allow to boil; add half ounce good butter in small bits, mix well, remove, press bisque through a sieve into a basin, then through a cheesecloth into a soup tureen and serve.

1623. Kingfish, Mornay

Neatly trim and wipe two fresh kingfish of one and a half pounds each; place in a frying pan with half ounce butter, half gill white wine, two branches parsley, juice of a sound quarter lemon, half teaspoon salt and three saltspoons white pepper. Cover fish with lightly buttered paper, boil five minutes on range, then set to bake in oven for twenty minutes. Remove, lift up with a skimmer, lay in baking dish. Pour a sauce Mornay (No. 526) and sprinkle a little grated Parmesan cheese over the fish, and set in oven for fifteen minutes. Remove, cut a

sound lemon in half, then slice it finely, arrange slices around fish and serve.

1624. Tenderloin Cutlets, Newport

Chop exceedingly fine one pound tenderloin of beef, half a pound raw lean veal, four ounces raw beef marrow and place these in a bowl on the ice. Season with a half teaspoon salt, one saltspoon cayenne, one saltspoon grated nutmeg, one saltspoon mixed allspice, and stir with wooden spoon five minutes. Peel, wash carefully, drain and cut in small squares six fresh, sound mushrooms, and brown in a frying pan with a tablespoon butter five minutes. Lift up with a skimmer and add to the bowl, with one ounce cooked ham cut in small squares, one tablespoon brandy, one tablespoon sherry, a half gill cream, and thoroughly mix with wooden spoon three minutes. Divide this preparation into twelve equal parts and give them nice cutlet forms, roll in melted butter, then in fresh bread crumbs. Heat one and a half tablespoons melted butter in a frying pan, lay in the cutlets one beside another, and gently fry five minutes on each side. Pour a Béarnaise sauce (No. 34) on a hot dish, dress the cutlets, one overlapping another, crown-like, over the sauce; adjust a white frill of paper at the end of each cutlet and serve.

1625. Omelette Gibbons

Neatly trim a thick, white, medium cauliflower, plunge it in three quarts boiling water with a tablespoon salt and a gill milk, and boil forty-five minutes. Remove, thoroughly drain, then carefully press it through a wire sieve into a small pan, add half an ounce good butter, two egg yolks and one gill cream. Season with a half teaspoon salt, one saltspoon cayenne and a saltspoon grated nutmeg, sharply whisk while heating for six minutes, and shift pan on corner of range.

Crack eight fresh eggs into a bowl, add half gill milk, season with half teaspoon salt, three saltspoons white pepper, and sharply beat up with fork for two minutes. Heat a tablespoon butter in a frying pan, drop in the eggs, mix with fork for two minutes, let rest half a minute, fold up opposite sides to meet in centre, let rest for quarter of a minute. Turn into a hot dish, pour cauliflower preparation and sprinkle a tablespoon grated Parmesan cheese over all, set in brisk oven for five minutes, remove and serve.

1626. Jelly, Moscovite

Place in a small saucepan one ounce clear gelatine, with juice of a lemon, one and a half pints water, a half pound sugar, and mix on fire with wooden spoon until thoroughly melted. Strain through cloth into a copper basin on the ice, add a half gill sherry, and when the jelly begins to congeal whisk it to a froth. Pour jelly into a quart mould, lay mould on ice and let stand until thoroughly firm, remove, carefully immerse in tepid water for a few seconds, wipe all around, unmould on a cold dish with a folded napkin and serve.

Saturday, Third Week of May

BREAKFAST

Cherries with Cream (1527)
Rice Flour and Milk (464) Eggs, Aigredoux
Boiled Salt Mackerel (107)
Breaded Veal Cutlets, Tomato Sauce (55)
Stewed Potatoes in Cream (110)
Bread-Crumb Cakes

1627. Eggs, Aigredoux

Cut six small, Spanish sweet peppers in small squares, place in saucepan with a half teaspoon finely chopped tarragon, half teaspoon chopped chervil and half gill good vinegar, cover pan and let reduce five minutes. Pour in one and a half gills demi-glace (No. 122) and a tablespoon sherry, lightly mix, re-cover pan and let boil six minutes longer. Pour sauce into a large baking dish and carefully crack twelve fresh eggs over it, evenly season with a half teaspoon salt and three saltspoons white pepper, pour a tablespoon melted butter over, set in hot oven six minutes, then remove and serve.

1628. Bread-Crumb Cakes

Prepare a wheatcake preparation (No. 136). Put in a saucepan half ounce butter with three tablespoons fresh bread crumbs, place on fire and toss until crumbs are a nice brown colour. Thoroughly drain on a cloth, then add to the wheat-cake preparation, lightly mix and proceed to finish cakes the same way.

LUNCHEON

Fish Coquilles (1284)
Irish Stew (425) Norfolk Salad
Chestnut Fritters

1629. Norfolk Salad

Cut in thin slices two medium-sized red tomatoes, one peeled cucumber, four branches crisp white celery and six vinegar pickles; place in a salad bowl, adding two chopped cold hard-boiled eggs, lightly mix the vegetables, then season with four tablespoons dressing (No. 863), thoroughly mix and serve.

1630. Chestnut Fritters

Slit both sides of thirty large chestnuts, place on a roasting pan, roast in oven twenty minutes, remove and carefully shell them with a coarse towel. Place in a saucepan four ounces sugar, one teaspoon vanilla essence, a tablespoon rum and one pint cold water, and as soon as it comes to a boil drop in the chestnuts and boil thirty minutes. Remove from fire and let cool off in the syrup, lift chestnuts up with a skimmer and thoroughly drain them, then boil syrup fifteen minutes.

Prepare a frying batter (No. 204), roll chestnuts in the batter, then plunge in boiling fat and fry ten minutes, turning with skimmer once in a while. Remove, drain on a cloth, strain syrup into a dish, arrange chestnuts over, sprinkle a little powdered sugar over all and serve.

DINNER

Radishes (58) Lyons Sausage (58*)
Consommé, Colbert
Filet of Sole, White Wine (286) Potatoes, Bérnoise (593)
Porterhouse Steak, Bordelaise
Butter Beans (1494)
Roast Turkey, Cranberry Sauce (67) Lettuce Salad (148)
Cabinet Pudding (71)

1631. Consommé, Colbert

Prepare and strain in a saucepan a consommé (No. 52), then keep it simmering until required. Cut in thin, one-inch-long julienne strips one red, peeled medium carrot and one turnip, two small white onions, the white parts of two leeks, two branches celery and one sound seeded green pepper; place these in a small saucepan with half teaspoon salt, half saltspoon sugar, half ounce butter and one gill of the consommé; mix well, cover vegetables with lightly buttered paper, cover the pan, set in oven forty-five minutes, remove, pour all the contents of the pan into the consommé with the leaves of two branches of chervil, boil five minutes, pour into soup tureen, add six freshly prepared, well-trimmed poached eggs and serve.

1632. Porterhouse Steak, Bordelaise

Procure a porterhouse steak from the short loin, one and a half inches thick, trim off fat a little, season all over with a teaspoon salt and half teaspoon pepper, then neatly rub both sides with a tablespoon oil; arrange on a broiler and broil on a charcoal fire twelve minutes on each side. Remove, place on a large hot dish, pour a Bordelaise sauce (No. 28) over, sprinkle a little chopped parsley over all and serve.

Sunday, Fourth Week of May

BREAKFAST

Stewed Prunes (1) Cornmeal Mush (326)
Fried Eggs, Niçoise
Fried Whitebait with Bacon (1305)
Turkey Hash en Bordure (953*)
Puffs (313)

1633. Fried Eggs, Niçoise

Heat a tablespoon good olive oil in a large frying pan, add six finely sliced cèpes (dried mushrooms), six stoned, sliced olives, and lightly brown for five minutes, tossing lightly meanwhile, then add two peeled,

* Pick off all the meat from turkey left over from yesterday, then proceed to prepare the hash exactly as per No. 953.

crushed, red tomatoes. Season with half teaspoon salt, three saltspoons white pepper and three saltspoons sugar, gently toss and cook five minutes longer. Crack in twelve fresh eggs, season equally with half a teaspoon salt and three saltspoons white pepper, then set in oven six minutes. Remove, carefully slide them on a hot dish, sprinkle a little freshly chopped parsley over and serve.

LUNCHEON

Clam Broth with Rice (800)
Tartines of Shrimp. Mrs. Curtiss
Mutton, Mix-Grilled Plain Broiled Tomatoes
Fresh Strawberry Omelette

1634. Tartines of Shrimp, Mrs. Curtiss

Shell one and a half pounds of cooked shrimps and cut them in small pieces. Heat one tablespoon butter in a small saucepan, add one each finely chopped onion and sound green pepper, and brown to a light colour six minutes, then add three tablespoons flour, stir well while heating two minutes, pour in two gills milk and one gill cream. Season with a half teaspoon salt, a saltspoon cayenne pepper, a saltspoon grated nutmeg, a tablespoon Worcestershire sauce and one teaspoon French mustard, then mix well until it comes to a boil. Add the shrimps, with two tablespoons raw rice, half a teaspoon freshly chopped parsley, one-quarter of a bean of finely chopped garlic and the leaves of a branch of chervil; mix well and let gently cook forty-five minutes, occasionally stirring meanwhile. Remove and thoroughly pound it in a mortar, remove from the mortar and press through a sieve into a bowl.

Prepare six pieces of toast, quarter-inch thick and three inches square. Trim evenly all around, spread neatly a very little anchovy butter over each, divide the shrimp force and sprinkle evenly a tablespoon finely grated Parmesan cheese over them. Divide a half ounce good butter in little bits over the tartine, place them on a tin, and set to bake in the oven ten minutes, remove, dress on a dish with folded napkin, decorate with six quarters lemon and parsley greens and send to table.

1635. Mutton, Mix-Grilled

Neatly trim and flatten six thick mutton chops and skin six very fresh mutton kidneys. Mix on a plate a tablespoon oil, one good teaspoon salt and a half teaspoon white pepper; repeatedly turn both chops and kidneys in seasoning. Arrange and broil chops on a brisk fire six minutes on each side, remove and dress on a dish and keep hot. Arrange kidneys on a double broiler and broil three minutes on each side, then arrange them on dish with the chops.

Broil six very thin slices ham two minutes on each side, dress over the chops, spread a maître d'hôtel butter (No. 7) over all and serve.

1636. Plain Broiled Tomatoes

Wipe neatly and cut crosswise six firm, medium, raw red tomatoes. Season with a teaspoon salt, half a teaspoon white pepper and half a

teaspoon sugar. Oil a double broiler, then arrange tomatoes on broiler and broil over a brisk fire four minutes on each side. Remove, dress on a hot dish, decorate with a little parsley greens and serve.

1637. Fresh Strawberry Omelette

Pick off the stems, carefully wash and thoroughly drain a pint of fresh, ripe strawberries. Place in a bowl with two ounces powdered sugar, half a teaspoon vanilla essence (No. 32), a teaspoon rum and two tablespoons water, mix well in the seasoning and let infuse for fifteen minutes. Crack eight fresh eggs in a bowl, add a half gill cream, two saltspoons salt, two tablespoons sugar and sharply beat up with fork for two minutes. Heat half an ounce butter in a frying pan, drop in eggs, mix with fork for two minutes, let rest half minute; place one-fourth of the strawberries in centre of omelette, fold up the two opposite sides to join in centre, let rest for half minute only. Turn it on a hot dish, sprinkle two tablespoons sugar over the omelette, glaze surface with a red iron, arrange balance of the strawberries and juice around omelette and serve.

DINNER

Clams (1457)
Celery (86) Olives
Crème, Princesse
Broiled Blackfish, Maître d'Hôtel Potatoes, Bohemienne (1314)
Larded Sirloin of Beef, Jardinière
Sweetbreads Sauté with Fresh Mushrooms
French Peas with Butter (1519)
Punch aux Roses (377)
Roast Capon (378) Chicory Salad (38)
Fresh Cherry Coupes

1638. Crème, Princesse

Boil for thirty minutes a pint fresh asparagus tips in two quarts water with a half teaspoon salt; thoroughly drain and keep the water. Place the tips in a large saucepan with one ounce butter and cook on fire for ten minutes, occasionally stirring meanwhile; then add the asparagus liquor, one and a half quarts broth (No. 701), one pound well-cleaned raw chicken bones, four ounces raw rice, one teaspoon salt, one teaspoon sugar, two saltspoons cayenne pepper, one onion with two cloves stuck in it, two branches parsley and one branch chervil; mix well and let slowly boil one hour and a half. Remove, press it through a sieve into a basin, return it to same pan, reset on fire, add one pint hot milk, gently mix and let boil twenty minutes. Dilute two egg yolks with half gill cream and add it to the soup with a quarter ounce good butter; mix with wooden spoon while heating for five minutes, but do not allow to boil. Strain through cheesecloth into a soup tureen and serve.

1639. Broiled Blackfish, Maître d'Hôtel

Scale, trim and wipe two fresh blackfish of one and a half pounds each. Make three small incisions on skin of both sides of each. Mix on a plate a tablespoon oil with a teaspoon salt and half a teaspoon white pepper; repeatedly turn fish in seasoning, then place on broiler and broil

on a brisk fire eight minutes on each side. Remove, dress on a dish, pour a maître d'hôtel sauce (No. 7) over, decorate with a little parsley greens and six quarters of lemon and serve.

1640. Larded Sirloin of Beef, Jardinière

Neatly trim a little fat from top of the lean part of a two-and-a-half-pound piece tender sirloin of beef. With the aid of a larding needle lard the surface with a few small strips larding pork. Place a mirepoix (No. 271) in a roasting pan, lay beef and spread two tablespoons melted lard on top, pour two tablespoons water into the pan, season with a teaspoon salt and a half teaspoon pepper. Set in oven to roast forty-five minutes, turning it over and basting once in a while. Remove, dress on a hot dish, skim fat from pan gravy, pour in one gill demi-glace (No. 122) and two tablespoons sherry; mix a little, boil five minutes, then strain gravy through a Chinese strainer over the sirloin. Dress a jardinière garnishing (No. 65) at each end of dish and send to table.

1641. Sweetbreads Sauté with Fresh Mushrooms

Blanch and trim six heart sweetbreads (No. 33), then cut them in quarter-inch-thick slices. Finely slice ten peeled and thoroughly cleaned medium, fresh mushrooms. Heat one and a half tablespoons melted butter in a frying pan, add the breads and mushrooms, season with a teaspoon salt, three saltspoons white pepper, a saltspoon grated nutmeg, and lightly brown ten minutes or until a nice golden colour, occasionally stirring meanwhile. Add two tablespoons flour, stir well while heating for half minute, pour in two tablespoons sherry and one gill cream, mix till it comes to a boil, then let boil ten minutes, lightly mixing meanwhile. Remove, pour into a deep, hot vegetable dish and serve.

1642. Fresh Cherry Coupes

Pick off stems and carefully stone a pint fresh, ripe, sweet cherries; place in a bowl with two ounces sugar, two tablespoons kirsch and one tablespoon curaçao, turn well in seasoning and keep on ice until required.

Prepare a pint only of vanilla ice cream (No. 42). Evenly divide the cherries and liquor into six champagne glasses, then fill up with the vanilla ice cream, neatly smooth the surface, arrange a maraschino or candied cherry on top of each and serve.

Monday, Fourth Week of May

BREAKFAST

Oranges (104) Barley in Cream (1068
Omelette with Green Peppers
Yellow Perch Sauté, Fines Herbes (971)
Smoked Beef in Cream (329) Potatoes Allumettes (196)
Saffron Cakes

1643. Omelette with Green Peppers

Carefully crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt, half saltspoon grated nutmeg, and sharply beat up with

fork for two minutes. Cut in halves two large, sound green peppers, remove the seeds, then finely slice them. Heat a tablespoon melted butter in frying pan, add peppers and fry six minutes, occasionally tossing meanwhile. Drop in the eggs, add half a teaspoon freshly chopped parsley, mix with fork for two minutes, let rest half minute; fold opposite sides to meet in centre, let rest a minute, turn on a dish and serve.

1644. Saffron Cakes

Prepare a frying batter (No. 136). Dilute a saltspoon Spanish saffron in a tablespoon lukewarm water and let infuse ten minutes, strain through a cloth into the batter, mix well, then proceed to make cakes in same manner.

LUNCHEON

Soft Shell Crabs Fried with Bacon
Blanquette of Veal
Noodles with Butter (333)
Old-fashioned Rice Pudding (140)

1645. Soft Shell Crabs Fried with Bacon

Remove the spongy parts under the side points and pull off the aprons from twelve fresh soft shell crabs. Season with a teaspoon salt and half a teaspoon pepper, lightly baste with milk, then roll in flour, drop in boiling fat and fry for six minutes. Lift up with a wire skimmer, drain on a cloth, dress on six freshly prepared pieces of toast, arrange six thin slices freshly boiled bacon on top of crabs, decorate with six quarters lemon and parsley greens and serve.

1646. Blanquette of Veal

Cut a three-pound breast of white, tender veal in two-inch square pieces. Soak in cold water for one hour, drain and place in a saucepan with just sufficient water to cover the veal. Add one carrot cut in quarters and two white medium onions. Tie in a bunch one leek, two branches celery, two branches parsley, one branch chervil, a sprig thyme, one sprig sage, one bay leaf, two cloves, a bean of garlic, and add to the veal. Season with a heavy teaspoon salt and a half teaspoon white pepper, mix a little, cover pan and let gently boil forty-five minutes, being careful to skim off scum once in a while. Strain broth into a basin, remove carrots, onion and bunch of herbs from the veal. Mix in a saucepan a half ounce butter with one and a half ounces flour, and heat a minute, then pour in three-quarters of the veal broth and mix with wooden spoon until it comes to a boil. Dilute in a bowl two egg yolks with juice of half a lemon, half a gill milk and a saltspoon grated nutmeg and add to sauce, sharply mix with a whisk three minutes, then strain sauce through cheesecloth upon veal, gently toss, pour in a large, hot, deep dish and serve.

DINNER

Radishes (58) Salted Walnuts
Potage Lentils, Montagnarde
Porgies, Monastère Potatoes, Hollandaise (26)
Chicken, Maryland (444)
Oyster Plants with Tomato Sauce
Roast Leg of Mutton (522)
Escarole Salad (100) Vanilla Éclairs

1647. Salted Walnuts

Carefully crack, without mashing, twenty-four good-sized sound walnuts; pick them out from shells without breaking, separate in sections, and proceed to prepare in same manner as salted almonds (No. 954).

1648. Potage Lentils, Montagnarde

Soak one and a half pints lentils in cold water six hours at least; drain. Heat one ounce butter in a saucepan, add one finely sliced onion, four sliced leeks and half pound salt pork cut in small pieces; mix well and brown for ten minutes, stirring meanwhile; then add the drained lentils with four medium, peeled, sliced potatoes, two branches parsley, one branch chervil, one bean sound garlic, two bay leaves, two cloves and one and a half teaspoons crushed allspice; moisten with three quarts hot water, season with one teaspoon salt and half teaspoon white pepper, mix well, cover pan and let boil for two hours. Remove, press through sieve into a basin, replace in same saucepan with half pint hot milk, one gill cream and a quarter ounce good butter; mix well, let boil ten minutes, strain through a Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

1649. Porgies, Monastère

Scale, trim and neatly wipe six very fresh, fat porgies. Season all over with a teaspoon salt, a half teaspoon paprika and a saltspoon ground thyme; place on a lightly buttered tin, sprinkle over a tablespoon very finely chopped parsley, squeeze juice of one sound lemon and arrange a few little bits butter over the surface. Pour a half gill white wine into the tin, set in oven to bake twenty-five minutes, being careful to occasionally baste them with their own gravy. Remove, take up with a skimmer and place in a baking dish. Mix in a saucepan a tablespoon butter with one and a half tablespoons flour; heat for half minute. Strain the fish liquor through a cloth into this pan, add one gill cream, the white of a hard-boiled, chopped egg, briskly mix until it comes to a boil, and pour sauce over the fish. Sprinkle a tablespoon grated Parmesan cheese over, then place in oven ten minutes. Remove, finely chop the egg yolk, dredge it over fish and serve.

1650. Oyster Plants with Tomato Sauce

Mix in a basin two tablespoons flour with two quarts water and three tablespoons vinegar. Remove the stems and scrape a large bunch fresh oyster plants, then plunge in the prepared water and thor-

oughly wash; drain and replunge in two quarts boiling water, with a teaspoon salt and half a lemon, and boil forty-five minutes. Lift up with a skimmer, then cut into one-inch pieces and place in a small saucepan with one and a half gills tomato sauce and half an ounce good butter. Season with two saltspoons salt and a saltspoon pepper, mix well, cover pan, and set in oven twenty minutes, remove, pour into a vegetable dish and serve.

1651. Vanilla Éclairs

Prepare the éclairs exactly the same as chocolate éclairs (No. 1279) substituting a glace vanilla for the chocolate.

1652. Glace Vanilla

Place four ounces glazed sugar in a small enamelled pan, adding an egg white and a teaspoon vanilla essence; place pan on range and stir with wooden spoon while heating for five minutes, or until lukewarm, and use as required.

Tuesday, Fourth Week of May

BREAKFAST

Sliced Bananas (151) Wheaten Grits (131)
Scrambled Eggs with Cheese
Broiled Devilled Sardines (963)
Mutton Hash, Singapore (717) Delmonico Potatoes (718)
Cornmeal Muffins (51)

1653. Scrambled Eggs with Cheese

Crack eight fresh eggs in a bowl, add a half gill milk with half teaspoon salt and three saltspoons white pepper. Sharply beat with fork one minute. Heat a tablespoon butter in a frying pan, drop in eggs and cook four minutes, stirring with wooden spoon meanwhile; add a tablespoon grated Parmesan cheese and one tablespoon grated Swiss cheese, gently stir and cook lightly for two minutes, pour into a deep dish and serve.

LUNCHEON

Celery Broth (951) Oyster Pot Pie (590)
Pork Chops, Mulhouse
Beignets Fourés with Cream (1405)

1654. Pork Chops, Mulhouse

Remove the outer leaves from a medium head of white cabbage, cut it in quarters, remove core, and plunge in boiling water for fifteen minutes; remove and drain on a sieve, then chop up with two ounces larding pork, two ounces raw lean ham, one bean garlic, one medium white onion, two branches parsley and one branch chervil. Season with half teaspoon salt, half teaspoon pepper, a saltspoon grated nutmeg, and mix well. Place half of cabbage into an earthen casserole.

Finely slice three medium, peeled raw potatoes, place half of the potatoes over the cabbage. Season six nicely flattened pork chops with half teaspoon salt and half teaspoon white pepper; arrange chops over potatoes, lay balance of potatoes over chops, then rest of the cabbage. Cover cabbage with the larding pork, pour two gills white wine over, tightly cover the casserole, set in a slow oven two hours, remove, take up lard from surface, re-cover, and send to table in same dish.

DINNER

Clams (1457)
Celery (86) Sardines (1148)
Gombo, Egyptienne
Broiled Bluefish, Maître d'Hôtel (328)
Sliced Cucumbers (340)
Ribs of Lamb with New Potatoes
Fresh Asparagus, Swiss (1526)
Broiled Squabs on Toast (950)
Lettuce Salad (148)
Pudding, Saxon (215)

1655. Gombo, Egyptienne

Cut in small dice pieces a boned, raw half fowl, quarter of a pound raw veal, three well-cleaned leeks, one medium sized white onion, one seedless green pepper and two branches well-cleaned, crisp celery. Place these in a saucepan with one tablespoon butter and gently brown for ten minutes, being careful to stir with a wooden spoon once in a while. Moisten with three quarts hot water and one gill tomato sauce (No. 16) add the left-over half fowl, season with one and a half good teaspoons salt and half teaspoon white pepper. Cover pan and let simmer forty-five minutes, then add two crushed, peeled tomatoes and twelve trimmed fresh okras cut in quarter of an inch pieces. Open and thoroughly drain on a sieve a third of a pint corn, add to the soup with one teaspoon freshly chopped parsley and a bean finely chopped garlic, mix well and let boil for fifty minutes longer. Remove fowl and keep for further use, skim fat from soup, pour into a soup tureen and serve very hot.

1656. Ribs of Lamb with New Potatoes

Saw off the spiny parts, pare and neatly trim a tender rack of lamb. Season all around with a teaspoon salt, half teaspoon pepper, and place it in a roasting pan with twelve even-sized, peeled, raw Bermuda potatoes. Season the potatoes with half teaspoon salt, spread one tablespoon melted butter over lamb and potatoes, add a bean of peeled garlic and one sliced onion to the pan. Set in oven to roast for forty minutes, turning and basting both lamb and potatoes quite frequently. Pour in a gill demi-glace (No. 122), half gill tomato sauce (No. 16), one tablespoon sherry, and replace in oven for ten minutes more. Remove, dress lamb on a large dish, arrange potatoes around, skim fat from gravy, boil for five minutes, then strain over and sprinkle a little freshly chopped parsley on lamb and potatoes and serve.

Wednesday, Fourth Week of May

BREAKFAST

Stewed Rhubarb (73) Farina (74)
Eggs Molet, Demi-Deuil Broiled Weakfish (927)
Hamburg Steaks with Fried Onions (108) German Fried Potatoes (242)
Rice Flannel Cakes (221)

1657. Eggs Molet, Demi-Deuil

Prepare and keep hot a sauce demi-deuil (No. 1349). Carefully plunge twelve fresh eggs in boiling water for five minutes, remove and keep in cold water for a minute, shell and place on a deep hot dish, pour the sauce over them and serve.

LUNCHEON

Crab Meat, American
Broiled Tenderloin with Parisian Potatoes
String Bean Salad (741)
Lemon Custard Pie (316)

1658. Crab Meat, American

Make a smooth hash with six shallots, the red part of a medium carrot, one saltspoon thyme, one bay leaf, a half bean garlic, two branches parsley and one branch chervil. Place in a frying pan with a tablespoon butter, and lightly brown for five minutes, pour in a gill claret, then let reduce five minutes. Add one and a half pounds very fresh crab-meat flakes, one and a half gills tomato sauce (No. 16), a tablespoon brandy, half teaspoon salt, one saltspoon cayenne and a saltspoon grated nutmeg. Mix well and let slowly cook twenty minutes, gently mixing once in a while, pour into a deep dish and serve.

1659. Broiled Tenderloin with Parisian Potatoes

Neatly trim and flatten two tenderloins of one pound each. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper. Repeatedly turn the filets in seasoning, arrange and broil them over a brisk fire eight minutes on each side, and dress on a hot dish. Arrange the same quantity of Parisian potatoes (No. 711) around the filets, spread a little maître d'hôtel butter over and serve.

DINNER

Clams (1457)
Radishes (58) Olives
Mutton Soup, Charcutière
Sea Bass, Parsley Sauce Potatoes, Windsor (252)
Ham, Bourguignonne
Cauliflower, Cream Sauce (1221)
Roast Chicken with Cress (290) Tomato Salad (461)
Macedoine Jelly with Cream

1660. Mutton Soup, Charcutière

Cut in small square pieces half pound raw lean mutton, two ounces raw lean ham, two ounces raw lean bacon, one each medium carrot

and turnip, one white onion, two leeks, two branches well-cleaned, crisp celery and one sound seeded green pepper.

Heat two tablespoons leaf lard in a large saucepan, add the above ingredients and gently brown ten minutes, stirring once in a while. Moisten with three and a half quarts hot water, add two pounds well-cleaned raw mutton bones, one teaspoon salt and a half teaspoon paprika. Mix lightly and let slowly boil for forty minutes; skim fat from surface once in a while, then add two peeled medium potatoes cut in similar way to the other vegetables, three saltspoons raw rice and one country sausage cut in slices quarter of an inch thick, and let boil forty-five minutes more. Remove bones, skim fat from surface, pour soup into a tureen and serve.

1661. Sea Bass, Parsley Sauce

Scale, trim and wipe two fresh sea bass of one and a half pounds each. Marinade and cook as per Nos. 24 and 25, dress on hot dish with a folded napkin, decorate with a little parsley greens and serve with parsley sauce separately.

1662. Parsley Sauce

Plunge three branches well-washed parsley into one and a half gills boiling milk and boil for five minutes. Mix in a saucepan one tablespoon melted butter with one and a half tablespoons flour and cook for half minute. Strain the parsley water into this pan and stir until it comes to a boil, add half a teaspoon freshly chopped parsley, three saltspoons salt and two saltspoons white pepper. Dilute an egg yolk with a tablespoon cream and a teaspoon vinegar, add to sauce with three-quarters of an ounce butter, briskly mix one minute, pour into a sauce bowl and use as directed.

1663. Ham, Bourguignonne

Trim a nice piece ham of three pounds, place in a saucepan and cover with cold water, then let come to a boil, remove pan to a table and let stand one hour. Take up ham and place in a braising pan with a sliced carrot, a sliced onion, one leek, one bean crushed garlic, two branches parsley, one branch chervil, a sprig thyme, one sprig marjoram, one bay leaf, two cloves and a teaspoon allspice. Moisten with a half pint claret and a pint white broth (No. 701), season with a half teaspoon salt and half teaspoon white pepper, cover pan, let boil twenty-five minutes, and set in oven two hours, remove, dress ham on a hot dish and keep hot. Pour one and a half gills demi-glace (No. 122) and a half gill tomato sauce (No. 16) into the gravy, briskly boil twenty minutes, then strain sauce through a Chinese strainer over ham and serve.

1664. Macedoine Jelly with Cream

Prepare a macedoine jelly (No. 1303). Beat up in a copper basin placed on ice two gills thick cream to a stiff froth, adding to the cream two ounces powdered sugar, a teaspoon vanilla essence, a tablespoon

macaroons, and briskly beat two minutes more. Unmould jelly on a cold dish, drop cream into a pastry bag with a dentilated tube at bottom, then carefully decorate jelly all around and serve.

Thursday, Fourth Week of May

BREAKFAST

Strawberries and Cream (1317)
Pettijohn Food (170)
Eggs Cocotte with Anchovies
Spanish Mackerel, aux Fines Herbes (1204)
Broiled Mutton Kidneys on Toast
Saratoga Potatoes (156)
Small Brioches (878)

1665. Eggs Cocotte, with Anchovies

Cut twelve anchovies in oil in very small pieces, then place in a small saucepan with one and a half gills demi-glace (No. 122), one tablespoon sherry and a half teaspoon anchovy essence, mix well and let gently boil ten minutes. Evenly divide sauce in six egg-cocotte dishes. Carefully crack two fresh eggs into each dish, equally season with half teaspoon salt and two saltspoons white pepper, lay on a tin and set in oven five minutes, remove and serve.

1666. Broiled Mutton Kidneys on Toast

Split open without separating twelve very fresh mutton kidneys and nicely skin them. Mix on a plate a tablespoon oil, a teaspoon salt and half a teaspoon white pepper, then repeatedly turn kidneys in seasoning. Arrange on a double broiler and broil over a brisk charcoal fire for three minutes on each side, rapidly dress on a hot dish, on which had been previously placed six freshly prepared pieces of toast, lightly baste with a little good melted butter and serve.

LUNCHEON

Celery Broth
Vol au Vent of Little Neck Clams
Veal Cutlets, Philadelphia (685)
Tartlets, Valencienne

1667. Celery Broth

Thoroughly wash a large bunch exceedingly fresh parsley, roots included, drain and place in a saucepan with a pound finely chopped fresh shin of beef, two branches sliced, well-cleaned celery, one branch chervil and a few branches chives, adding two egg whites. Season with two teaspoons salt, stir with wooden spoon five minutes, pour in two and a half quarts cold water, place pan on open fire and continually mix until it comes to a boil. Shift pan to corner of range and let slowly simmer for one and a half hours, strain the broth through a cheesecloth into six cups and serve.

1668. Vol au Vent of Little Neck Clams

Prepare and keep hot a vol au vent (No. 757). Place forty-eight freshly opened little neck clams in a small saucepan with their own liquor, add half a pint water and let come to a boil. Skim scum from surface, then strain broth into a bowl.

Place in a saucepan one ounce butter with two ounces flour and continually stir while heating for one minute. Pour in one and a half gills of the clam broth with half gill milk, a gill cream, two tablespoons sherry, three saltspoons salt, one saltspoon each cayenne and grated nutmeg. Mix with wooden spoon until it comes to a boil, add the clams, mix a little and let boil for five minutes. Dilute two egg yolks with two tablespoons cream and add to the clams with juice of a quarter lemon. Continually mix while heating without boiling for two minutes, remove, dress the vol au vent on a large hot dish, pour the clams into it, cover and serve.

1669. Tartlets, Valencienne

Prepare six tartlet crusts (No. 161). Place four ounces raw rice in a saucepan with four ounces sugar, one pint milk, one teaspoon vanilla essence and a half saltspoon Spanish saffron. Mix well and let boil for forty-five minutes, occasionally stirring at bottom with wooden spoon to prevent burning. Remove, add six candied cherries cut in quarters, two ounces angelica cut in small squares, one egg yolk and a half gill thick cream. Sharply mix two minutes, divide the rice into the six tartlets evenly, dredge a little powdered sugar over, set to bake in oven five minutes, remove and serve.

DINNER

Celery (86) Canapés of Caviare (59)
Potage, Tourin-Bordelais
Fresh Broiled Devilled Haddock
Tournedos of Beef with Olives Potatoes, Chassepot (123)
Haricots Verts, Anglaise (1579)
Roast Guinea Hen (1535) Chicory Salad (38)
Pistachio Ice Cream (645) Macaroons (43)

1670. Potage Tourin-Bordelais

Heat one tablespoon good oil in a large earthen soup pot, add four finely chopped medium onions, brown twenty minutes or until a nice golden colour, occasionally stirring; then add two finely chopped beans garlic, moisten with one quart finely crushed fresh tomatoes and two and a half quarts water; season with two teaspoons salt, half teaspoon sugar and half teaspoon white pepper. Tie in a bunch two leeks, two branches parsley, one branch chervil, two bay leaves, two cloves, a sprig thyme and a sprig marjoram; add to the soup, mix a little, cover pan, and let slowly boil for one hour and a half. Remove bunch of herbs, skim off fat, add a half ounce fresh, good butter, mix until well melted, pour soup into a hot tureen and serve with six slices of toasted French bread.

1671. Fresh Broiled Devilled Haddock

Neatly trim and split in two through the back a fine fresh three-pound haddock, remove spinal bone and thoroughly wipe. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon white pepper. Repeatedly turn fish in seasoning, arrange on a broiler and broil four minutes on each side, remove, spread a devilled butter (No. 11) on both sides of fish, then lightly roll in bread crumbs, place on a double broiler and broil two minutes on each side. Dress on a hot dish, decorate with six quarters lemon and a little parsley greens and serve.

1672. Tournedos of Beef with Olives

Cut two pounds well-trimmed filet of beef in six even pieces, lightly flatten, and season with a teaspoon salt and half teaspoon pepper. Heat a tablespoon butter in a frying pan, place filets one beside another in pan, and briskly fry three minutes on each side. Remove, dress on a dish, pour an olive sauce and sprinkle a little chopped parsley over and serve.

1673. Olive Sauce

Carefully stone twenty-four small olives, and place in a saucepan with two tablespoons sherry, one gill demi-glace (No. 122), a half gill tomato sauce, half teaspoon freshly chopped parsley and a saltspoon cayenne pepper; mix well, let boil ten minutes, lightly mixing occasionally, and use as required.

Friday, Fourth Week of May

BREAKFAST

Grape Fruit (130)
Hominy (45) Eggs, Romeo
Salted Codfish in Cream (922)
Country Sausages (134)
Sweet Potatoes, Lyonnaise (1092)
Cornmeal Pones (990)

1674. Eggs, Romeo

Broil four thin slices lean raw ham two minutes on each side, remove, and chop exceedingly fine. Heat in a small saucepan one tablespoon butter, add two tablespoons flour, and mix well while heating half minute. Pour in half gill milk, one gill cream, season with a saltspoon salt, a saltspoon cayenne and a saltspoon grated nutmeg. Sharply mix until it comes to a boil, add ham, with a half tablespoon grated Swiss cheese, mix a little, then let boil for five minutes and keep hot. Cut from a sandwich loaf twelve pieces, quarter-inch thick and two inches in diameter, toast them to a good golden colour, spread a very little anchovy butter on top of each, and arrange on a tin. Prepare twelve poached eggs (No. 106) and lay over the toast, spread the sauce over each egg evenly, dredge a little Parmesan cheese over all, set in oven three minutes, remove, dress on a dish and serve.

LUNCHEON

Clam Chowder (331) Prawn Curry, Penang
Breast of Mutton Braisé, Nivernaise
Strawberry Shortcake

1675. Prawn Curry, Penang

Melt one tablespoon butter in a saucepan, add one finely chopped onion, two chopped shallots, one crushed bean sound garlic, half a branch chopped celery, one chopped parsley root, one small chopped carrot, one medium chopped apple, one chopped green pepper, one chopped chili, one sprig bay leaf, one of thyme, two whole cloves, one saltspoon dried mint, one saltspoon marjoram, one saltspoon dried basil, one saltspoon fenouil (fennel green), and two tablespoons flour. Mix whole together while browning for five minutes. Moisten with one quart hot water, season with half tablespoon salt, half teaspoon white pepper, half saltspoon cayenne, one saltspoon grated nutmeg, adding one large ripe chopped tomato, one tablespoon diluted curry powder, one piece lemon rind, thoroughly mix with spatula, and let gently simmer for fifty-five minutes.

Strain sauce into another saucepan, and add to it one pint shelled, cooked prawns, mix well and let simmer ten minutes. Arrange half-pound hot boiled rice (No. 490) ring-like on a hot dish, leaving a hollow space in centre. Pour the preparation into the hollow space, sprinkle a little freshly chopped parsley over and serve.

1676. Breast of Mutton Braisé, Nivernaise

Cut a tender breast of mutton into two-inch-square pieces. Thoroughly heat two tablespoons lard in a braising pan, add the mutton and brown fifteen minutes, turning the pieces with fork once in a while, then drain off fat and add a tablespoon butter with twelve new, scraped carrots and brown five minutes longer, lightly mixing; sprinkle with a tablespoon flour. Stir well, moisten with a gill claret, a gill broth (No. 701), a gill demi-glace (No. 122), a gill tomato juice, and season with a teaspoon salt and half teaspoon pepper. Tie in a bunch one leek, two branches celery, two branches parsley, one branch chervil, one bay leaf, a sprig thyme, two cloves, a bean garlic, and add to the pan. Mix well, let boil for ten minutes, cover pan and set in oven fifty-five minutes, remove, pick up mutton and carrots with a skimmer, and dress them on a dish. Boil sauce for ten minutes, strain over mutton, sprinkle a little freshly chopped parsley over and serve.

1677. Strawberry Shortcake

Carefully remove stems, wash and drain a quart very fresh, ripe strawberries, and place in a bowl with three ounces powdered sugar, two tablespoons rum and a tablespoon kirsch. Mix well in seasoning and let stand in a cold place until required, turning in the seasoning once in a while.

Crack four fresh eggs in a copper basin, add four ounces sugar, then set basin on range and briskly whisk twelve minutes; remove from range,

add four ounces sifted flour, one teaspoon vanilla essence, a quarter teaspoon baking powder, and gently mix with skimmer one minute. Add three ounces melted butter, mix a minute longer. Lightly butter a ten-inch-square pastry tin, line bottom with a buttered white paper, drop in the preparation and neatly smooth surface. Set in oven to bake twenty minutes, remove and let cool off, turn cake on a table, tear off paper and split in two crosswise. Have a half pint vanilla whipped cream (No. 337) ready, and spread one-third of the cream over surface, cut side, of one-half of cake, then carefully arrange all the strawberries over the cream. Pour liquor of strawberries in bowl over half of cake and place other half on top of the strawberries. Then cut the cake in six even pieces, decorate the surface of each with rest of whipped cream, dress on a dish with a folded napkin, sprinkle a little sugar over and serve.

DINNER

Clams (1457) Olives
Salted Almonds (954) Bisque of Anchovies
Fried Halibut Steaks, Tartare Potatoes, Laure
Chicken Sauté with Tarragon Lobster, Newburgh
Ribs of Beef, Anglaise (447) Celery Salad (69)
Tutti Frutti Pudding

1678. Bisque of Anchovies

Place in a saucepan, finely sliced, one carrot, one white onion, two leeks, two branches each celery and parsley, one sprig thyme, one bay leaf and one clove; pour in two quarts and a half water, let boil thirty minutes, then add one pound clean raw fish bones and half teaspoon paprika and let boil thirty minutes longer. Mix in another saucepan one ounce butter with two and a half ounces flour, heat it for two minutes, strain fish broth through a Chinese strainer into this roux, add one and a half pints milk, mix with wooden spoon until it comes to a boil, let boil thirty minutes longer, then add, little by little, two ounces anchovy paste and two gills cream, mixing meanwhile; boil five minutes, remove and strain through a cheesecloth into a hot soup tureen; cut six anchovies in oil in very small pieces, add to the bisque, lightly mix and send to table.

1679. Fried Halibut Steaks, Tartare

Procure three one-pound chicken halibut steaks, season with a teaspoon salt and half teaspoon pepper, then lightly roll in flour, dip in beaten egg and roll in bread crumbs. Heat one and a half tablespoons melted butter in a frying pan, add steaks one beside another and gently fry six minutes on each side, then set in oven ten minutes. Remove, dress on a hot dish, decorate with six quarters lemon and a little parsley greens and serve with a tartare sauce (No. 48) separately.

1680. Potatoes, Laure

Finely slice six raw, peeled, medium potatoes. Wash, drain and plunge in boiling fat for five minutes, remove and drain on a cloth.

Lightly butter a baking dish, arrange a layer of potatoes in the dish, season with two saltspoons salt and one saltspoon white pepper. Sprinkle a teaspoon of grated Parmesan cheese over, place a few little bits butter on top, arrange another layer of potatoes, sprinkle with cheese as before, repeat until the potatoes are all finished, then set in oven to bake thirty minutes, remove and serve.

1681. Chicken Sauté with Tarragon

Cut off the head and feet of a tender three-pound chicken. Singe, draw and cut in twelve even pieces, season with a teaspoon salt, half teaspoon pepper, and keep on a plate. Pick leaves off two branches tarragon, place them in a saucepan and keep branches separately.

Heat two tablespoons melted butter in a frying pan, add chicken and gently brown for twelve minutes, turning pieces once in a while; add the tarragon branches, six finely sliced shallots, two ounces raw lean ham cut in small pieces, a half bean garlic, one branch each parsley and chervil. Mix all well and brown five minutes, moisten with a gill white wine and two gills demi-glace (No. 122), mix well and let slowly cook thirty minutes, occasionally tossing meanwhile. Pick up chicken with a fork and place in a saucepan with the tarragon leaves, strain sauce on the chicken, lightly mix, cook five minutes more, dress chicken on a hot dish and serve.

1682. Lobster, Newburg

Plunge two live lobsters in a gallon of boiling water with a tablespoon salt and boil twenty minutes. Remove, drain and let cool off, crack large claws and tails, carefully pick out meat without breaking and cut in half-inch pieces.

Heat one and a half tablespoons melted butter in a frying pan, add lobster, season with a light teaspoon salt and a saltspoon cayenne pepper and gently brown for five minutes, carefully tossing meanwhile. Add two tablespoons sherry, a tablespoon brandy, and cook three minutes. Pour in one and a half gills cream, a half gill milk, lightly mix, and let boil six minutes. Dilute two egg yolks with two tablespoons milk and add to lobster, gently mix with wooden spoon while heating without boiling two minutes, remove, pour into a chafing dish or soup tureen and serve.

1683. Tutti Frutti Pudding

Cut into small dice pieces six candied cherries, two candied figs, one candied apricot, two candied pears, three vanilla marrons, one candied lemon peel, one ounce candied citron and one ounce well-picked currants; place in a bowl with a tablespoon rum, two tablespoons maraschino, one saltspoon ground cinnamon, four egg yolks and three ounces granulated sugar; mix well with wooden spoon five minutes, add two ounces cake or bread crumbs and three ounces flour. Stir for two minutes. Beat the whites of the four eggs to a stiff froth and gradually add to the rest, gently mixing meanwhile. Pour preparation into a lightly buttered

quart pudding mould, place on a tin, set in oven to bake forty minutes, remove, unmould on a hot dish, pour a Sabayon sauce (No. 102) over and serve.

Saturday, Fourth Week of May

BREAKFAST

Sliced Bananas (151) Quaker Oats (105)
Eggs, Matelote Yarmouth Bloaters (311)
Calf's Liver, Minute (810)
Hashed Potatoes in Cream (220)
Buckwheat Cakes (330)

1684. Eggs, Matelote

Cut in halves twelve hard-boiled eggs and keep on a plate. Heat in a saucepan one tablespoon butter, add one finely sliced white onion and brown five minutes; add one tablespoon flour, stir while heating one minute, then pour in a half gill claret, one and a half gills demi-glace (No. 122), six sliced canned mushrooms, half teaspoon freshly chopped parsley, half teaspoon salt and two saltspoons white pepper. Mix until it comes to a boil, then add the eggs to sauce, gently mix with wooden spoon, cover pan, let slowly cook for ten minutes, pour into a deep dish and serve.

LUNCHEON

Oyster Patties, Béchamel (1428)
Calf's Head, Fribourgoise
Macaroni au Gratin (160)
Vanilla Custard (1345)

1685. Calf's Head, Fribourgoise

Prepare and cook a calf's head (No. 591) and dress on a dish, the tongue excepted. Place in a saucepan two gills demi-glace (No. 122), a half gill white wine, six sliced vinegar pickles, a tablespoon capers, the tongue cut into small squares, half teaspoon chopped chives and half saltspoon cayenne pepper. Mix well and let boil ten minutes, pour sauce over calf's head and serve.

DINNER

Radishes (58) Lyons Sausage (582)
Consommé, Nivernais
Flounders, American Potatoes, Château (208)
Boiled Leg of Mutton, Caper Sauce (1245)
Spinach Martha (1534)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Maraschino Jelly

1686. Consommé, Nivernaise

Prepare and strain into another saucepan a consommé (No. 52) and keep it simmering until required.

With the aid of a small Parisian potato scoop lift out all you can from three peeled, medium white turnips. Place these in a small saucepan

with half teaspoon salt, half teaspoon sugar, half ounce butter and one gill water; mix a little, cover vegetables with lightly buttered paper, place cover on pan and set in oven fifty-five minutes. Remove, lift up paper, drop contents into the consommé, boil ten minutes more, pour consommé into a soup tureen and serve.

1687. Flounders, American

Lift the filets from a fresh flounder of three and a half pounds, and carefully skin and cut each filet in three slanting equal pieces. Place in a frying pan a sliced onion, a saltspoon thyme and two bay leaves; arrange filets on top, season with a half teaspoon salt and two saltspoons pepper; add half an ounce butter, juice of half a lemon, moisten with one and a half gills water, cover the fish with lightly buttered paper and set in oven twenty minutes. Remove, lift up filets with skimmer, dress on a hot dish and keep warm.

Heat a tablespoon of melted butter in a frying pan, add six finely chopped shallots and brown for five minutes, then add a tablespoon flour; stir while heating for five minutes, then add three good-sized finely chopped, peeled red tomatoes. Strain the fish liquor through a cheesecloth over the tomatoes, mix well and briskly boil for ten minutes, pour sauce over fish, sprinkle a little chopped parsley over and serve.

1688. Maraschino Jelly

Prepare a jelly as per No. 678, substituting the same quantity of maraschino for the cocoa, and serve the same.

Sunday, Fifth Week of May

BREAKFAST

Cherries and Cream (1527)
Semolina (192) Shirred Eggs, Costa Rica
Broiled Weakfish (927) Mutton with Curry
Fried Sweet Potatoes (116)
Kümmel Cakes

1689. Shirred Eggs, Costa Rica

Peel and press three very sound bananas through a wire sieve into a small saucepan, adding a half gill milk and one gill cream, juice of a quarter lemon, half ounce butter, two saltspoons salt, half saltspoon cayenne pepper and half saltspoon grated nutmeg. Mix well with wooden spoon for one minute, then let boil five minutes and divide equally in six shirred-egg dishes. Carefully crack two fresh eggs into each dish, season with half teaspoon salt and two saltspoons white pepper, equally divided, set in oven three minutes, remove and serve.

1690. Mutton with Curry

Cut the meat from the leg of mutton left over from yesterday in half-inch-square pieces. Heat one tablespoon butter in a saucepan, add one finely sliced onion and brown three minutes, then add one tablespoon

flour; stir well, moisten with three-quarters of a pint of broth (No. 701), and mix until it comes to a boil. Add the mutton with half teaspoon salt, three saltspoons white pepper, a teaspoon curry powder, half teaspoon freshly chopped parsley and a half bean finely chopped garlic. Mix well, cover pan and let cook for thirty-five minutes, pour in a teaspoon vinegar, mix well and serve.

1691. Kümmel Cakes

Prepare a griddle-cake preparation (No. 136), and one teaspoon kummel seeds, and proceed to make the cakes in exactly the same manner.

LUNCHEON

Chicken Broth (578) Frogs' Legs, Finnoise
Broiled Squabs with Bacon
Griddle Sweet Potatoes (820)
Glazed Omelette with Rum (1291)

1692. Frogs' Legs, Finnoise

Cut off the feet up to the first joint from one and a half pounds fresh frogs' legs. Heat a tablespoon butter in a frying pan, add one finely chopped seedless green pepper, lightly brown three minutes and add the legs. Season with a level teaspoon salt, a saltspoon cayenne, a saltspoon grated nutmeg, and fry eight minutes, lightly tossing meanwhile. Pour in a half gill white wine and let reduce five minutes; add two gills tomato sauce (No. 16), half a teaspoon freshly chopped parsley and mix well; cook ten minutes; gradually add half an ounce good butter in little bits, continually mixing while adding it, pour in a deep dish and serve.

1693. Broiled Squabs with Bacon

Cut off the head and feet at the first joints of six tender, fat squabs. Split open through back without separating, draw, remove breast bone of each, wrap in a coarse towel and neatly flatten with a cleaver. Mix on a plate a teaspoon salt, half teaspoon white pepper and a tablespoon oil, then repeatedly roll birds in seasoning. Arrange on a double broiler, broil six minutes on each side, remove, and dress on a hot dish over six freshly prepared pieces of toast. Broil six thin slices bacon two minutes on each side, arrange over squabs, decorate with a little watercress and serve.

DINNER

Pim-Olas Clams (1457) Celery (86)
Cream of French Artichokes
Brook Trout, Genevoise Potatoes, Parmentier
Châteaubriand Grillé Fresh Mushrooms au Gratin
Mousse of Ham in Cases (417)
Roast Chicken with Cresses (290) Chicory Salad (138)
Neselrode Pudding (607)

1694. Cream of French Artichokes

Drop two large French artichokes in boiling water for twenty minutes, thoroughly drain, then detach all leaves from the bottoms, remove

stems from hearts, cut bottoms in small squares, and keep them on a plate.

Heat one ounce butter in a saucepan, add "leaves," cover pan and cook fifteen minutes; then add two and a half ounces flour, mix with wooden spoon two minutes, moisten with two and a half quarts white broth (No. 701), add one white onion with two cloves stuck in it, one teaspoon salt, one teaspoon sugar, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Cover pan and slowly boil one hour. Remove, pass soup through a sieve into a basin, then through a cheese-cloth into another saucepan, add one pint milk, the artichoke bottoms, lightly mix and boil twenty-five minutes. Dilute one egg yolk with a half gill cream and juice of a quarter lemon, add to soup, sharply mix with wooden spoon for two minutes, pour cream into a soup tureen and serve.

1695. Brook Trout, Genevoise

Neatly trim the fins of three medium brook trout and pull out the intestines at the gills. Place in a frying pan with half ounce butter, one branch parsley, juice of a quarter lemon, a half gill white wine, half teaspoon salt and a half teaspoon white pepper. Cover the fish with a lightly buttered paper, let boil for five minutes on range, then set in oven twenty minutes. Remove, carefully lift up with a skimmer, dress on a hot dish, pour a Genevoise sauce (No. 1189) over them, arrange six heart-shaped croutons (No. 90) around fish and serve.

1696. Potatoes, Parmentier

Plunge four medium-sized, peeled, raw potatoes in two quarts boiling water with a teaspoon salt and boil thirty minutes, drain and press through a potato masher into a bowl. Heat a tablespoon butter in a small saucepan, add half a finely chopped white onion and gently brown four minutes, occasionally stirring meanwhile, then add two peeled and seeded, crushed red tomatoes, mix a little and cook for five minutes. Then add the potatoes with two egg yolks, a tablespoon thick cream, half an ounce good butter, a half teaspoon salt, two saltspoons white pepper and a saltspoon grated nutmeg. Sharply mix with a wooden spoon while cooking for eight minutes, and remove pan to a table.

Lightly butter six individual pudding moulds, carefully sprinkle a little very finely chopped parsley over the interior of each, and fill with the potato preparation. Lay moulds on a small tin, pour hot water into the tin up to half their height, cover with a lightly buttered sheet of paper, set in oven for fifteen minutes, remove, unmould potatoes on a hot dish, pour a gill tomato sauce (No. 16) around them and serve.

1697. Châteaubriand Grillé

Carefully trim off skin from two and a half pounds tenderloin of beef. Envelop it in a clean towel in standing-up position and neatly flatten to thickness of an inch and a half with a cleaver. Mix on a plate a tablespoon oil with a teaspoon salt and a half teaspoon pepper, repeatedly turn beef in seasoning, then arrange on a broiler and broil on a lively charcoal fire ten minutes on each side. Place on a clean roasting pan,

pour a Châteaubriand sauce (No. 1028) over it, then set in oven ten minutes longer, being careful to turn and baste once in a while with the sauce. Remove, dress on a hot dish, pour sauce over and serve.

1698. Fresh Mushrooms au Gratin

Clip off a little of the tips of stalks of a pound very fresh, white, even-sized, medium, fresh mushrooms. Thoroughly wash them in plenty of cold water and thoroughly dry them on a cloth. Heat one ounce butter in a small frying pan, add the mushrooms, season with a teaspoon salt and three saltspoons white pepper and gently brown ten minutes, lightly tossing meanwhile. Lift up the mushrooms with a skimmer and keep on a plate. Add one and a half ounces flour to the mushroom butter in pan, briskly stir while heating one minute, pour in one gill hot milk, two tablespoons sherry, one gill cream, half a saltspoon cayenne and one saltspoon grated nutmeg. Sharply mix with a whisk until it comes to a boil, add the mushrooms and slowly cook ten minutes, occasionally mixing meanwhile. Transfer to a baking dish, dredge a tablespoon grated Parmesan cheese over, place a few little bits of butter on top, set to bake in the oven for ten minutes, remove and serve.

Decoration Day—Fifth Week of May, Supposedly Monday

BREAKFAST

Strawberries and Cream (1317)
Oatmeal Porridge (2) Eggs, Carnegie
Fried Smelts, Tartare Sauce (47)
Broiled Lamb Chops (748) French Fried Potatoes (8)
Flannel Cakes (136)

1699. Eggs, Carnegie

Detach meat from the turkey left over from Saturday night and cut in very small square pieces—the white part only—and place in a small saucepan with two sweet peppers cut in small squares, six finely sliced canned mushrooms, one and a half gills cream, a tablespoon sherry, half a teaspoon salt, a saltspoon cayenne and a saltspoon grated nutmeg; lightly mix, boil ten minutes, then evenly divide it into six egg-cocotte dishes, place them on a tin, and carefully crack two fresh eggs into each dish. Season with half teaspoon salt and two saltspoons white pepper, evenly divided, pour a teaspoon tomato sauce over the eggs of each dish, set in oven for five minutes, remove and serve.

LUNCHEON

Celery Broth (951) Crab Meat, Dewey
Broiled Devilled Squab Turkey with Bacon
Fresh String Beans with Butter
Coffee Pancakes

1700. Crab Meat, Dewey

Have one pound of crab meat flakes on a plate with a pint of very fresh oysters crabs. Heat a tablespoon butter in a sautoire, add one

small seeded green pepper and six sliced, peeled and well-cleaned fresh mushrooms, then gently brown five minutes, lightly stirring meanwhile. Add crab meat and oyster crabs, season with a level teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg, adding also one small sliced truffle and one gill sherry; gently mix, cover pan and let cook five minutes. Pour in a half gill milk and one and a half gills cream, carefully mix with wooden spoon and slowly boil for fifteen minutes. Dilute two egg yolks with two tablespoons cream and add to pan. Lightly mix with spoon while heating without boiling for three minutes, remove, pour into a chafing dish or soup tureen and serve.

1701. Broiled Devilled Squab Turkey with Bacon

Procure a fine, tender squab turkey of five pounds, cut off legs at first joint, singe, open bird through back, cut off neck, remove breast bone and thoroughly wipe the inside. Season well all around with a teaspoon salt and half teaspoon pepper, carefully crack bones between second joint and body, thoroughly rub turkey with a tablespoon oil, arrange on a double broiler and broil ten minutes on each side. Remove, spread a devilled butter (No. 11) on both sides of the bird, then lightly roll in bread crumbs, replace on broiler and broil two minutes on each side. Remove, dress on a dish, with six thin slices broiled bacon (No. 13), decorate with a little watercress and serve.

1702. Coffee Pancakes

Prepare the pancakes same as French pancakes (No. 17), pour a coffee sauce (No. 1193) over and serve.

DINNER

Clams (1457)
Canapés of Caviare (59) Olives
Potage Bresilien with Cherries
Tronçon of Salmon, Mousseline
Philadelphia Potato Rolls Sweetbreads, Lafayette
Green Peas with Mint
Fresh Asparagus, Sauce Bearnaise
Roman Punch
Roast Capon (378) Celery Mayonnaise (69)
Bombe Printanière (978)

1703. Potage Bresilien with Cherries

Crack, remove and carefully peel thirty Brazil nuts. Pound in a mortar to a fine pulp, transfer to a large saucepan with six finely chopped shallots, two branches parsley, one branch chervil, three branches sliced crisp white celery and one pound very clean raw chicken bones; moisten with two quarts white broth (No. 701) and one quart milk; season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg. Place on fire and gently boil one hour, remove, press soup through a sieve into a basin, then through a Chinese strainer into another saucepan.

Remove stems and stones from a pint fresh, ripe cherries, add them to the soup with half gill good sherry, a half pint milk, and boil

forty minutes more. Dilute one egg yolk with a half gill cream, add to soup with a half ounce good fresh butter, mix while heating for five minutes but do not allow to boil, remove, pour into a soup tureen and serve.

1704. Tronçon of Salmon, Mousseline

Procure a three-pound piece fresh salmon, place it in an earthen basin, add one sliced white onion, three chopped parsley roots, half a sound sliced lemon, two cloves, one crushed bay leaf, a half teaspoon ground thyme, one teaspoon whole black pepper, a teaspoon allspice, one gill vinegar, one tablespoon salt, one quart cold water, and let fish marinade for six hours if possible. Remove, drain and place in a saucepan, with a sliced carrot, one sliced onion, two branches parsley, one branch chervil, one gill vinegar, half gill white wine, a tablespoon salt, and pour in enough water to cover fish. Cover pan, place on fire and let slowly come to boiling point, then simmer two minutes. Remove pan to a table and let stand five minutes. Carefully lift up salmon with a skimmer, dress on a large hot dish with a folded napkin, decorate both sides with well-cleaned parsley greens, and serve with a mousseline sauce (No. 211) separately.

1705. Philadelphia Potato Rolls

Wipe and roast in a moderate oven for forty-five minutes six good-sized white, raw, unpeeled potatoes. Remove, scoop out all the insides, and with the aid of a wooden spoon press the scooped potatoes through a wire sieve into a small saucepan, adding half an ounce good butter, two egg yolks, a half gill cream, a half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg. Set pan on range and sharply stir with wooden spoon while heating for five minutes. Remove, beat the whites of the two eggs to a stiff froth and gradually add to the potatoes, mixing well meanwhile. Dip two tablespoons in melted butter, with one take up as much of the preparation as it can hold, and repeatedly turn the potato from one spoon to the other, so as to give a nice smooth roll form, place in a lightly buttered tin, and proceed the same with balance of the potato preparation. Set in a brisk oven until a nice golden colour, or about eight or ten minutes, remove, take up with the blade of a knife, dress on a dish and serve.

1706. Sweetbreads, Lafayette

Finely slice a small carrot, a small onion, one branch celery, one leek, one branch parsley and a branch chervil, and place in a frying pan with half ounce butter. Have six blanched and trimmed heart sweetbreads (No. 33), lay them one beside another over the vegetables, and season with a teaspoon salt and a half teaspoon white pepper. Set on fire to brown for five minutes. Pour in one gill white wine and let reduce till nearly dry, then pour in two gills demi-glace (No. 122). Cover breads with sheet buttered paper, then set in oven thirty-five minutes, remove, lift up breads and keep on a plate. Finely chop and keep separately four branches blanched parsley, the whites of two hard-boiled eggs,

and three canned sweet red peppers. Then carefully distribute the chopped parsley over one-third the surface of each sweetbread, cover central part with chopped whites of the eggs, and finish by covering the other third of the surface with the chopped sweet peppers. Carefully place sweetbreads on a hot dish, strain sauce through a Chinese strainer into another saucepan, adding one finely chopped truffle, two tablespoons sherry, and lightly mix and boil for five minutes. Pour sauce around the breads, finely slice a small truffle and arrange it around base of the edge of dish and serve.

Green Peas with Mint

Prepare the same quantity of fresh peas as in No. 1519, adding when in the pan one teaspoon very finely chopped fresh mint leaves, toss well while heating for a minute and serve.

1707. Fresh Asparagus, Sauce Béarnaise

Clip off the ends and neatly scrape two branches very fresh asparagus, thoroughly wash in plenty of cold water, tie in three bunches, then plunge in a gallon boiling water with a tablespoon salt. Cover pan and boil twenty-five minutes, lift up, drain on a cloth, then lay on a dish with a folded napkin over, and serve with a Béarnaise sauce (No. 34) separately.

1708. Roman Punch

Prepare a lemon-water ice (No. 376), pour in three tablespoons good Jamaica rum, thoroughly mix with the spatula, fill up six sherbet glasses, make a small hollow in the centre, fill up with a little rum and serve.

Tuesday, Fifth Week of May

BREAKFAST

Oranges (104)
Boiled Rice and Cream (275)
Omelette with Eggplant
Blackfish, Brown Butter
Corned Beef, American (241)
English Buns (157)

1709. Omelette with Eggplant

Cut in small dice pieces half of a peeled medium eggplant. Heat a tablespoon butter in a frying pan, add the eggplant, season with half teaspoon salt, three saltspoons pepper, and gently brown eight minutes, occasionally tossing meanwhile; add half teaspoon freshly chopped parsley, half bean sound chopped garlic, and toss well again. Carefully crack eight fresh eggs into a bowl, add a half gill milk, half teaspoon salt and two saltspoons white pepper. Sharply beat with a fork for two minutes, drop eggs into pan, mix with fork for two minutes, let rest for a minute; fold up the opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

1710. Blackfish, Brown Butter

Scale, trim off fins and thoroughly wipe two small blackfish of one and a half pounds each; make three slanting, light incisions on both sides of the skin. Season with a teaspoon salt and half a teaspoon pepper. Baste with a little cold milk, then lightly turn in flour. Heat a tablespoon butter in a frying pan, add fish, fry five minutes on each side, then set in oven ten minutes, remove, and dress fish on a dish. Add a half ounce butter to pan, toss on fire until a nice brown, then add half a teaspoon chopped parsley, squeeze in juice of a lemon, toss a little and serve.

LUNCHEON

Little Neck Clams Desiré (1465)
Ox Tail en Compote
Macaroni in Cream (386)
Charlotte Russe (939)

1711. Ox Tail en Compote

Cut two very fresh medium ox tails in two-inch pieces; thoroughly heat three tablespoons leaf lard in a braising pan, add the ox tails. Season with a level tablespoon salt, a half teaspoon pepper, and gently brown for thirty-five minutes, turning the pieces once in a while. Dredge in four tablespoons flour, stir well, and brown five minutes. Add one and a half gills claret, a half pint white broth (No. 701), half pint demi-glace (No. 122) and half pint pure tomato juice; mix well until it comes to a boil, add two medium carrots cut in half-inch squares, two medium, white turnips and twelve very small white onions previously browned to a light colour. Tie in a bunch four branches parsley, two branches chervil, a sprig thyme, a sprig sage, two sprigs marjoram, one bay leaf, two cloves, a bean garlic and add to pan; lightly mix, cover pan, then set in oven for an hour and a half. Cut three medium, well-washed, peeled, raw potatoes in quarter-inch squares and add to pan, reset in oven forty-five minutes longer, remove, lift up meat and vegetables only and dress on a dish. Skim fat from surface of sauce, then strain through a Chinese strainer over the ox tail, sprinkle a little parsley over and serve.

DINNER

Radishes (58) Olives
Potage, Longchamps
Red Snapper, Hunter Style Potatoes, O'Brien
Squabs, Valencienne (1009) Fried Cucumbers
Roast Ribs of Beef (126) Escarole Salad (100)
Babas au Madère

1712. Potage, Longchamps

Heat two tablespoons butter in a large saucepan, add three finely sliced leeks, one finely sliced onion, two ounces salt pork cut in small pieces, two bay leaves, one clove and two branches parsley, then brown for ten minutes, occasionally stirring meanwhile; add one pint well-

picked and thoroughly washed leaves of sorrel, cook for five minutes longer, stirring meanwhile; then add three large peeled, sliced sound cleaned potatoes, moisten with one quart broth and two and a half quarts water, season with a teaspoon salt and a half teaspoon pepper, mix well, cover pan and gently cook for two hours, mixing once in a while. Remove, press purée through a sieve into a basin, then through a Chinese strainer into another saucepan, reset on fire, crack in two ounces vermicelli, lightly mix and boil fifteen minutes, then pour in a half pint milk, a half gill cream and a half ounce good butter, boil five minutes more, pour into a soup tureen and serve.

1713. Red Snapper, Hunter Style

Neatly trim and bone a three-pound piece very fresh red snapper, season with a teaspoon salt and a half teaspoon pepper. Finely chop six very small sound shallots, place in a frying pan with a half ounce of butter, and gently brown three minutes. Arrange fish on top, pour in a gill white wine, two branches parsley and juice of half a lemon; let reduce on fire until the liquor is nearly evaporated, add six sliced canned mushrooms, one gill demi-glace (No. 122) and a half gill tomato sauce. Cover fish with lightly buttered paper, boil for five minutes, then set in oven twenty-five minutes. Remove, dress fish on a hot dish, remove parsley, pour sauce and sprinkle a little finely chopped parsley over and serve.

1714. Potatoes, O'Brien

Cut four good-sized, well-washed, peeled sound potatoes into one-third-inch-square pieces, wash again and drain. Plunge in boiling fat and fry for ten minutes, lift up, drain well, place them in a frying pan with one tablespoon melted butter, three sweet red peppers cut in small squares and half teaspoon salt; lightly brown for ten minutes, frequently tossing meanwhile, pour into a hot dish and serve.

1715. Fried Cucumbers

Peel two large fresh cucumbers, then cut them crosswise in one-inch pieces, and cut each piece in quarters. Remove the spongy part and seeds, place in one quart cold water with a teaspoon salt and let soak for thirty minutes. Drain and place in a small saucepan with a half ounce butter, two gills water, a teaspoon powdered sugar, two saltspoons salt, a tablespoon vinegar, half a saltspoon cayenne and one white onion cut in quarters. Cover pan and let cook for fifteen minutes. Drain, roll in a frying batter (No. 204), then drop in boiling fat and fry for ten minutes, remove, drain on a cloth, dredge a teaspoon salt over them, dress on a cloth with folded napkin, and serve with one gill hot tomato sauce (No. 16) separately.

1716. Babas au Madère

Prepare babas the same as No. 687, but substitute same quantity of Madeira wine for the rum.

Wednesday, First Week of June

BREAKFAST

Cherries and Cream (1527)
Cornmeal Mush (326)
Scrambled Eggs with Fresh Asparagus Tips
Fish Balls with Bacon (260)
Chicken Livers Sauté, with Mushrooms
German Fried Potatoes (242)
Raisin Cakes

1717. Scrambled Eggs with Fresh Asparagus Tips

Cut the tender parts of a bunch of fresh, ripe asparagus into half-inch pieces, thoroughly wash in cold water and drain well. Place in a small saucepan, with half teaspoon salt, a teaspoon sugar and one quart water, boil twenty-five minutes and drain. Heat a tablespoon butter in a frying pan, add the asparagus tips and cook for two minutes, tossing meanwhile.

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt and two saltspoons white pepper; sharply beat with fork for one minute, drop eggs into pan and cook for six minutes, gently stirring meanwhile, pour in a deep dish and serve.

1718. Chicken Livers, Sauté, with Mushrooms

Cut a pound of very fresh chicken livers into halves, and see that they are completely freed from the gall bag. Heat two tablespoons lard in a frying pan, place in livers, briskly fry for five minutes, tossing meanwhile and drain on a sieve. Wipe pan, replace livers, add six finely sliced canned mushrooms, two tablespoons sherry, one and a half gills demi-glace (No. 122), half teaspoon salt and a saltspoon cayenne pepper; mix well, cook six minutes, lightly mixing meanwhile, transfer livers to a deep dish, sprinkle a little chopped parsley over and serve.

1719. Raisin Cakes

Cut two ounces seeded California raisins in small pieces. Prepare a wheaten cake batter (No. 136), add raisins to preparation, mix thoroughly and proceed to finish and serve cakes exactly the same.

LUNCHEON

Fish Croquettes, Cream Sauce (535)
Veal Cutlets, Milanaise (331)
Turnips Glazed, Spanish Style
Blanc Manger with Strawberries

1720. Turnips Glazed, Spanish Style

Peel six white, medium turnips and cut in quarters, place in a saucepan with an ounce butter, half a teaspoon salt, half a teaspoon sugar, three saltspoons white pepper, half a saltspoon Spanish saffron and two gills white broth; mix a little, cover pan and set in oven one hour, being careful to baste them with their own liquor once in a while, pour into a vegetable dish and serve.

1721. Blanc Manger with Strawberries

Plunge half pound sweet almonds in a pint boiling water for three minutes, drain, shell, place in a mortar and pound to a firm paste. Transfer to a saucepan, then press half pint well-picked fresh strawberries through a wire sieve into the almond pan, pour in a pint cold milk, mix well, boil for five minutes and strain milk through a cheesecloth into a bowl.

Place in a saucepan one ounce gelatine leaves with a half pint water and five ounces sugar, mix on fire with wooden spoon until thoroughly dissolved, add milk with two tablespoons kirsch, mix well while boiling two minutes, strain into a bowl and let cool off. Pour into a dome-shaped quart mould, cover, set in cracked ice and let stand for one hour, remove, unmould on a dish with a folded napkin and serve.

DINNER

Chicken Gumbo, Piedmontaise Olives
Lyons Sausage (582) Baked Fresh Mackerel, Créole
Potatoes, Marquise (1044)
Balotine of Lamb Stuffed with Spinach
Stuffed Green Peppers (818)
Roast Goose, Apple Sauce (1109)
Lettuce Salad (148) Brioches, Vanilla

1722. Chicken Gumbo, Piedmontaise

Cut off the head, draw and wipe a small tender fowl, totally bone it, free meat from skin, then cut fowl in half-inch square pieces; cut also in small squares two white medium onions, two seedless green peppers, two well-cleaned leeks, two ounces raw ham and four branches crisp, well-cleaned celery. Heat one and a half tablespoons butter in a saucepan, add the above and gently brown for ten minutes, frequently stirring with wooden spoon. Moisten with three quarts hot water, add the fowl bones, one level tablespoon salt, half teaspoon white pepper, and let boil thirty minutes. Cut two ounces good raw Italian macaroni in half-inch pieces, add to soup, boil twenty minutes more, then add two ounces Piedmont raw rice, two peeled, crushed tomatoes and twelve small trimmed fresh okras cut in half-inch pieces; lightly mix and let boil for forty minutes longer, remove bones, add leaves from two branches chervil, boil for five minutes more, pour into a hot soup tureen and serve.

1723. Baked Fresh Mackerel, Créole

Prepare and keep hot a Créole sauce (No. 507). Cut the head off and neatly trim a three-pound fresh mackerel, split in two through back, remove spinal bone, place on a lightly buttered tin, season with a teaspoon salt and half teaspoon paprika; glaze surface of mackerel with a little melted butter, then set in oven to bake for fifteen minutes. Remove, arrange in a baking dish, pour the Créole sauce over, sprinkle a little Parmesan cheese on top, and set in oven for fifteen minutes more. Remove, decorate all around with half a lemon finely sliced and a little parsley greens and serve.

1724. Balotine of Lamb Stuffed with Spinach

Remove the stalks and stale leaves from a quart fresh spinach, thoroughly wash and plunge in a quart boiling water with a teaspoon salt for ten minutes, thoroughly drain on a sieve, completely press out all the water with the hands, and finely chop. Place in a small saucepan with two egg yolks, half teaspoon salt, three saltspoons white pepper, half teaspoon sugar and one saltspoon grated nutmeg. Place pan on fire and sharply stir with wooden spoon while heating for five minutes, remove and keep on a table till required.

Carefully bone a shoulder of lamb, season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Spread spinach on inside part of shoulder, neatly fold up and tie all around. Place a mirepoix (No. 271) in a roasting tin, lay the balotine on top, then pour half a gill water in the pan. Spread a tablespoon melted lard over the balotine and set to roast in oven fifty minutes, turning and frequently basting meanwhile. Remove, untie, dress on a large dish, skim fat from surface of gravy, pour in one gill demi-glace (No. 122), boil five minutes, strain sauce over the balotine and serve.

1725. Brioches, Vanilla

Place four egg yolks in a bowl with two ounces fine sugar and briskly whisk with a wire whisk six minutes, then add the whites of the four eggs beaten to a stiff froth, one and a half ounces flour and a teaspoon vanilla essence. Place mixture in a pastry bag, with a quarter-inch tube at bottom and carefully press the preparation into a lightly buttered and floured pastry pan in twelve even round forms. Set pan in a brisk oven for twelve minutes, remove and let cool off. Detach cakes from pan, lay them upside down on a table, then with the blade of a knife spread a little strawberry jelly over each flat side and fasten two by two. Neatly trim to even size and arrange on a small iron grating with a pan underneath. Spread a glace vanilla (No. 1652) over them, place half a candied cherry on top of each and serve.

Thursday, First Week of June

BREAKFAST

Grape Fruit (130) Wheatena (1298)
Fried Eggs with Salt Pork
Fried Whitebait (1123)
Broiled Mutton Chops (49)
Hashed Potatoes in Cream (220)
Buckwheat Cakes (330)

1726. Fried Eggs with Salt Pork

Cut from a piece of lean salt pork twelve very thin slices; trim off the skin of each piece, arrange on a large frying pan with a tablespoon melted lard, fry two minutes on one side only, then turn carefully and

crack twelve fresh eggs over them. Equally season with half teaspoon salt and two saltspoons white pepper, fry for one minute, then set in oven for four minutes, remove, carefully slide them on a large hot dish and serve.

LUNCHEON

Consommé in Cups (52)
Broiled Soft Shell Crabs
Goose Pears with Peas (1270)
Tapioca Pudding (574)

1727. Broiled Soft Shell Crabs

Remove the spongy parts under the side points and the aprons from twelve very fresh soft shell crabs, thoroughly wash and drain on a cloth. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper, repeatedly turn in seasoning, arrange on a double broiler and broil five minutes on each side. Dress on freshly prepared pieces of toast placed on a hot dish, decorate with six quarters lemon and a little fried parsley and serve.

DINNER

Clams (1457)
Olives Radishes (58)
Mutton, Indienne Pickerel, Castillane
Chicken Sauté, Hongroise
Jerusalem Artichokes (554)
Leg of Spring Lamb, Mint Sauce (1378)
Romaine Salad (214)
Strawberry Coupes

1728. Mutton, Indienne

One pound lean shoulder of mutton, one medium carrot, one turnip, one medium onion, one leek, rind of one lemon and one green pepper. Cut the above articles in quarter-inch square pieces, place in a saucepan with one ounce butter, set on fire and brown for ten minutes, stirring meanwhile; then add one teaspoon curry powder, one teaspoon salt, two tablespoons Worcestershire sauce, three quarts water and one pound cleaned raw mutton bones and boil forty minutes; add two ounces raw rice, three slices peeled eggplant, cut in small squares, three peeled, crushed tomatoes, and boil forty-five minutes more.

Chop up together finely a half ounce cooked lean ham, one bean garlic, two branches parsley, one branch chervil, and add to soup. Boil for ten minutes more, and remove bones. Dilute four tablespoons arrowroot with two tablespoons sherry, juice of half a lemon, two tablespoons milk, and add it to the soup; mix well, cook for ten minutes more, pour soup into a tureen and serve.

1729. Pickerel, Castillane

Trim off the fins and wipe a very fresh pickerel of three and a half pounds. Place in a dish, season with a teaspoon salt, half teaspoon white pepper, squeeze in juice of half a lemon, add a teaspoon anchovy

essence and a half teaspoon chopped parsley. Repeatedly turn fish in the seasoning and let infuse until required. Heat two tablespoons olive oil in a braising pan, then add four peeled and thoroughly washed raw potatoes scooped out with a Parisian potato scoop, two sound, seeded green peppers cut in small squares, half a sound medium Spanish onion, gently brown for fifteen minutes, carefully stirring meanwhile, then add two sweet red peppers cut in small squares. Place fish on top of these articles, pour over marinade with a half gill claret and let reduce on range for fifteen minutes. Pour in a gill each demi-glace (No. 122) and tomato sauce, lightly mix, cover pan and set in oven for forty-five minutes, remove, lift up fish, dress on dish, pour contents of pan over and serve.

1730. Chicken Sauté, Hongroise

Cut head and feet off a tender Philadelphia chicken of three pounds, singe, draw and cut in twelve even pieces. Heat a tablespoon butter in a large frying pan, add chicken pieces one beside another and gently fry for five minutes on each side, turning once in a while. Dredge a tablespoon flour over, stir well, then pour in one and a half gills each milk and broth. Season with a level tablespoon salt, half teaspoon paprika, mix well two minutes, then slowly boil for thirty-five minutes. Lift up chicken with a fork and place in another frying pan, adding ten finely sliced mushrooms and two tablespoons sherry, lightly mix and cook for five minutes. Dilute two egg yolks with a half gill cream, half saltspoon grated nutmeg, and add to sauce. Sharply whisk while heating for five minutes, strain sauce through a cheesecloth over chicken, mix well. Dress chicken on a large dish, pour sauce over, arrange six timbales of rice (No. 521) around chicken and serve.

1731. Strawberry Coupes

Pick off stems, wash and thoroughly drain a pint fine, fresh red strawberries, place in a bowl with two ounces fine sugar, a tablespoon each kirsch, maraschino and rum, and half teaspoon vanilla essence, then turn strawberries in seasoning and let infuse until required. Prepare a pint (only) vanilla ice cream (No. 42), evenly divide strawberries and liquor in six coupes or champagne glasses, then divide vanilla ice cream in coupes, neatly smooth surface to dome-like shape and serve.

Friday, First Week of June

BREAKFAST

Stewed Prunes (1) Boiled Grits (131)
Eggs, Turinoise Broiled Findon Haddock (76)
Steaks, Maître d'Hôtel (172) Saratoga Potatoes (156)
Scotch Scones (364)

1732. Eggs, Turinoise

Cut twelve hard-boiled eggs in quarter-inch slices. Mix in a saucepan one and a half tablespoons melted butter with two and a half table-

spoons flour, heat a half minute, pour in two gills hot milk, season with a teaspoon salt, two saltspoons cayenne and a saltspoon grated nutmeg. Sharply mix with wooden spoon until it comes to a boil, then add two tablespoons grated Parmesan cheese and mix well for one minute. Broil twelve thin slices bacon for two minutes on each side, then cut in half-inch pieces and add to sauce with eggs. Mix well, pour into a baking dish, sprinkle a very little Parmesan cheese over, divide half an ounce butter in very little bits on top, set in oven for ten minutes remove and serve.

LUNCHEON

Celery Broth (951)
Sardine Omelette — Highlander
Spaghetti au Gratin (1508) — Cocoanut Pie (1546)

1733. Sardine Omelette

Carefully crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons white pepper, and sharply beat with fork for two minutes. Remove skin and bones from six sardines in oil cut in small pieces, place in a frying pan with tablespoon butter and brown for two minutes, tossing meanwhile. Drop in eggs, briskly mix with fork for two minutes and let rest for half a minute; fold up opposite sides to meet in centre, let rest for one minute, turn on a hot dish and serve.

1734. Highlander

Cut in half-inch-square pieces a half pound pig's liver, four skinned fresh mutton kidneys, two pounds raw, lean mutton and four ounces raw, lean salt pork. Heat two tablespoons melted butter in a braising pan, add a finely chopped onion and sound, seeded, chopped green pepper, gently brown for four minutes, add all the meat and moisten with a quart of broth (No. 701). Season with a level tablespoon salt, half teaspoon white pepper and saltspoon grated nutmeg. Tie in a bunch two leeks, two branches parsley, a branch chervil, bean garlic, one sprig each thyme, sage, marjoram, a bay leaf and two cloves, add to pan, cover and let slowly cook for one and a half hours. Add four peeled, crushed red tomatoes and two medium, peeled raw potatoes cut in half-inch squares, mix well, then set in oven for one hour, basting top with its own gravy occasionally. Remove, lift up the bouquet of herbs, dress highlander in deep hot dish and serve.

DINNER

Celery (86) — Canapés of Anchovies (141)
Bisque of Clams, Clamart
Kingfish, Meunière (773) — Potatoes, Viennoise (165)
Sirloin Steaks, Béarnaise — Cucumbers, Romaine
Baked Live Lobster (952)
Roast Squabs (831) — Doucette Salad (189)
Weimar Pudding (405)

1535. Bisque of Clams, Clamart

Soak a half pint split green peas in cold water for six hours, drain, place in a saucepan with a sliced each carrot, onion, two sliced each

leeks and branches celery, half-pound piece salt pork, a bay leaf, clove, two quarts water, a teaspoon salt and half teaspoon pepper. Set pan on range and let simmer for an hour and a half, remove, strain purée through sieve into a basin and keep in tureen until required.

Place fifteen freshly opened large clams in a saucepan with their liquor and one and a half pints water, add two branches parsley and one branch chervil, then let boil for five minutes. Mix in a saucepan an ounce butter with two and a half ounces flour, heat a minute, then strain clam broth into pan; also add peas purée and a pint milk. Continually mix with wooden spoon until it comes to a boil, finely chop clams and add to soup, with saltspoon each cayenne and grated nutmeg. Lightly mix and boil for twenty-five minutes, then add a half gill cream and half ounce butter, mix well for two minutes, remove, strain soup through a Chinese strainer into a tureen and serve with a plate of bread croutons (No. 23) separately.

1736. Sirloin Steaks, Béarnaise

Lightly flatten and trim two tender sirloin steaks of one and a quarter pounds each. Mix on plate a tablespoon oil, a teaspoon salt and half teaspoon white pepper, repeatedly turn steaks in it, then broil on brisk fire for eight minutes on each side, pour a Béarnaise sauce (No. 34) on a hot dish, dress steaks over and serve.

1737. Cucumbers, Romaine

Peel two good-sized sound cucumbers, cut in halves, remove spongy parts, finely slice, place in a quart cold water with a teaspoon salt for thirty minutes and drain thoroughly on a sieve. Lightly butter a baking dish, sprinkle a tablespoon grated Parmesan or Swiss cheese and arrange a layer of half the quantity of cucumbers over, season with three saltspoons each salt and pepper, a saltspoon grated nutmeg, and dredge a tablespoon Parmesan cheese over all. Divide a half ounce butter in very little bits on top, place balance cucumbers in layer on top, season with two saltspoons salt and one saltspoon pepper. Sprinkle a light tablespoon Parmesan cheese, arrange again a few bits of butter on top of all, pour one and a half gills tomato sauce all around, set to bake in oven for forty-five minutes, remove and serve.

Saturday, First Week of June

BREAKFAST

Sliced Pineapples (407) Farina (74)
Poached Eggs, Chasseur
Kippered Herrings (153) Country Sausages (134)
Fried Sweet Potatoes (116)
Flannel Cakes (136)

1738. Poached Eggs, Chasseur

Heat in a small saucepan one tablespoon melted butter, add and brown for three minutes four medium, peeled shallots. Moisten with

a half gill white wine, tablespoon sherry and one and a half gills demi-glace (No. 122); add six finely sliced canned mushrooms, an ounce ham cut in small julienne strips, half teaspoon finely chopped chives and saltspoon cayenne pepper, lightly mix and boil for ten minutes. Prepare twelve poached eggs exactly the same as in No. 106, dress on a dish without any toast, pour sauce over eggs and serve.

LUNCHEON

Tartines of Shrimps
Mutton Pot Pie (530) Eggplant, Sauté Minute
Floating Island (154)

1739. Tartines of Shrimps

Heat a tablespoon melted butter in a small saucepan, add four finely chopped shallots, a half bean garlic, also finely chopped, and gently cook for three minutes, then add a level tablespoon flour and stir well while heating for a half minute. Pour in a gill white wine, half gill milk, tablespoon Worcestershire sauce, half teaspoon each French mustard and salt, a saltspoon cayenne, half saltspoon each grated nutmeg and freshly chopped parsley, and continually mix while boiling for two minutes. Add one and a half pounds shelled, cooked shrimps, mix well and let cook for ten minutes, occasionally stirring meanwhile, then add two egg yolks, sharply stir with wooden spoon while heating for two minutes, place in mortar, pound to a fine pulp, remove and press pulp through sieve into a bowl. Brown six fresh pieces toast, a quarter-inch thick by three inches square, to a nice golden colour, lightly butter, then evenly spread shrimp preparation over. Neatly smooth surface, lightly butter top of each; place on a tin and set in oven for six minutes. Remove, dress on dish with a folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

1740. Eggplant, Sauté Minute

Peel a medium, sound egg plant and cut it in thin slices, season with a teaspoon salt, half teaspoon pepper, turn well in seasoning and lightly roll in flour. Heat a tablespoon melted butter in large frying pan, place slices one beside another in pan and fry briskly for one minute on each side, dress on a dish, squeeze juice of half a sound lemon over, sprinkle a little finely chopped parsley over all and serve.

DINNER

Olives Radishes (58)
Consommé, Argenteuil
Halibut Steaks with Brown Butter
Potatoes, Brabant (1220)
Timbale of Sweetbreads, New-Yorkaise
Stuffed Tomatoes (30)
Guinea Hens (1535) Chicory Salad (38) Rum Jelly (1171)

1741. Consommé, Argenteuil

Prepare, strain into another saucepan and keep hot a plain consommé (No. 52). Cut tender part only of a bunch fresh asparagus in half-inch-

long pieces, thoroughly wash in plenty cold water, drain, place in a saucepan with a quart water, half teaspoon each salt and sugar, then boil for twenty minutes. Remove, drain on a sieve, drop tips into the consommé, add teaspoon sugar, boil for ten minutes, pour consommé into a soup tureen and serve very hot.

1742. Halibut Steaks with Brown Butter

Procure three three-quarter-pound chicken halibut steaks, season with a teaspoon salt, half teaspoon pepper and lightly baste with a little cold milk and roll in flour. Heat one and a half teaspoons melted butter in a frying pan, arrange the steaks in and fry for five minutes on each side, then set in oven for six minutes, remove, dress on a dish and divide a half tablespoon butter on top. Pour a tablespoon vinegar in fish pan, add a very little butter, toss well on fire until a nice brown colour, pour over fish and serve.

1743. Timbale of Sweetbreads, New-Yorkaise

Bone and skin breasts of a tender fowl, finely chop with half pound tender, raw veal, place in mortar, season with a teaspoon salt, saltspoon each cayenne, grated nutmeg and ground mixed spice. Thoroughly pound to a smooth paste, add two ounces bread panade, four egg yolks, and pound again until thoroughly amalgamated. Rub through sieve into a bowl, set bowl on ice, gradually pour in one and a half gills cold cream, sharply mixing with wooden spoon while adding, then keep on ice till required.

Have six blanched heart sweetbreads (No. 33), place a mirepoix (No. 271) at bottom of frying pan, lay breads on top, season with a teaspoon salt and half teaspoon white pepper. Moisten with a quart white broth and let slowly boil for thirty-five minutes, take up breads, cut each in half-inch-square pieces, finely slice twelve canned mushrooms, one small truffle, cut an ounce cooked lean ham in squares, and place these four articles on a plate until required.

Mix in a saucepan one and a half tablespoons melted butter with two tablespoons flour, strain the sweetbread broth into this pan, mix well until it comes to a boil, then reduce to a third of the quantity, frequently mixing meanwhile. Add four articles on plate to sauce with two tablespoons sherry and a half gill cream, mix well, cook for ten minutes, remove to a table. Lightly butter a quart pudding mould, cut two slices truffles in alphabetic letters, one "N," the other "Y," and arrange letters "N. Y." at bottom of mould.

Carefully line bottom and sides with three-quarters of force in bowl, pour bread preparation into mould, cover with balance of force, neatly smooth surface, cover with a sheet buttered paper, place mould in a saucepan, pour hot water up to half the height of the mould, then set in oven for forty-five minutes. Remove, lift up paper, unmould on a large hot dish, pour a cream sauce (No. 736) around and serve.

Sunday, First Week of June

BREAKFAST

Grape Fruit (130)
Cream of Wheat (1603)
Fried Poached Eggs, Montebello
Whitebait with Bacon (1305)
Stewed Mutton Kidneys with Madeira (452)
Potatoes, Julienne (799)
Buckwheat Cakes (130)

1744. Fried Poached Eggs, Montebello

Poach twelve fresh eggs for four minutes in three quarts boiling water, with a tablespoon salt and half gill vinegar. Lift with a skimmer, neatly trim, carefully roll in melted butter, then in grated Parmesan cheese, place in a frying basket and fry in boiling fat for one minute. Lift up drain on a cloth, sprinkle a little salt over, dress on a dish with a folded napkin, decorate with a little parsley greens and serve with a hot Montebello sauce (No. 1030) separately.

LUNCHEON

Chicken Broth with Rice (800)
Clam Patties (1232)
Broiled Squabs on Toast (950)
New London Salad
Strawberry Shortcake (1677)

1745. New London Salad

Place in a salad bowl two peeled tomatoes cut into eight pieces each, one sound, seeded, fat green pepper cut in quarter-inch squares, one stalk crisp white celery cut same size as the pepper, two cold, medium, boiled potatoes cut in quarter-inch squares, and twenty-four good-sized, sound hazel nuts cracked and cut in halves. Season with two tablespoons seasoning (No. 863), gently mix, add two tablespoons mayonnaise (No. 70), gently but thoroughly mix, neatly wipe bowl all around and immediately serve.

DINNER

Clams (1457)
Celery (86) Canapés of Caviare (59)
Potage, Cream of Almonds
Salmon, Batelière Potatoes, Châteaubriand (872)
Sirloin Larded, Stanley (305)
Spring Lamb Chops, Sauce Périgueux
Fresh Peas with Tarragon
Punch au Curaçao (643)
Roast Capon aux Cresson (378)
Lettuce Salad (148)
Neapolitan Ice Cream (381)

1746. Potage, Cream of Almonds

Place in a large saucepan one pound clean, raw, lean veal bones, one pound fresh chicken bones, one sliced onion, two sliced leeks, four sliced

branches celery, two branches parsley and one branch chervil. Moisten with three and a half quarts water, season with two teaspoons salt and simmer two hours, being careful to skim off scum once in a while. Plunge half pound sweet and four single bitter almonds in boiling water for three minutes, drain and peel, pound in mortar to a fine paste, transfer them to a saucepan with one pint milk and boil ten minutes. Mix in a saucepan one ounce butter with two and a half ounces flour, heat two minutes, then strain the broth through a strainer over this roux, add the almond milk, two saltspoons cayenne pepper and one saltspoon grated nutmeg, sharply mix with whisk until it comes to a boil and cook twenty minutes more. Dilute one egg yolk with a half gill cream and half ounce fresh butter, add to soup, continually mix while heating for three minutes, remove, strain cream through cheesecloth into a soup tureen and serve.

1747. Salmon, Batelière

Place three slices fresh salmon of three-quarters of a pound each on a dish, season with a teaspoon salt, half teaspoon pepper, juice of half a sound lemon, teaspoon anchovy essence and leaves of two branches chervil, repeatedly turn salmon in seasoning, then let infuse until required.

Have one and a half tablespoons melted butter in a saucepan, add twelve even-sized, very small white onions, brown a nice golden colour, then add two tablespoons flour, lightly stir and cook for one minute. Pour in one gill claret and two gills pure tomato juice, mix well, let boil for fifteen minutes, place salmon and seasoning in a frying pan and add twelve cooked, shelled shrimps. Take up onions with a skimmer from sauce, place them with salmon, strain sauce over, cover with a lightly buttered paper, boil for five minutes on range, then set in oven for twenty-five minutes. Remove, lift up paper, dress salmon on a dish, one overlapping another, pour contents of pan over and serve.

1748. Spring Lamb Chops, Sauce Périgueux

Neatly trim six nice spring lamb chops, season well all around with a half teaspoon salt and three saltspoons white pepper. Heat tablespoon butter in a frying pan, arrange in chops one beside another and fry for four minutes on each side. Pour a périgueux sauce (No. 677) on a hot dish, dress chops one overlapping another crown-like over same, adjust a paper frill at end of each chop and serve.

1749. Fresh Peas with Tarragon

Prepare peas same as in No. 1519, adding a teaspoon freshly chopped fresh tarragon leaves, toss well while heating for two minutes, pour into a hot deep dish and serve.

Monday, First Week of June

BREAKFAST

Cherries (1527)
Barley with Cream (1068)
Scrambled Eggs, Molet
Bluefish, Maître d'Hôtel (328)
Broiled Pig's Feet (434)
Potatoes, Lyonnaise (78)
English Muffins (528)

1750. Scrambled Eggs, Molet

Plunge twelve fresh eggs in boiling water for five minutes, lift up, clip off a piece of shell at end of each and with a very small spoon scoop insides into a frying pan; add an ounce butter, half teaspoon salt, two saltspoons pepper, a half gill cream, place pan on fire and gently cook for two minutes, continually stirring meanwhile; dress on a deep dish and serve.

LUNCHEON

Stuffed Devilled Lobster (1250)
Ragout, Dutch
Noodles with Butter (333)
Beignets Souffles, Italienne (790)

1751. Ragout, Dutch

Cut in one-inch-square slices one and a half pounds tenderloin of beef, then cut two fresh veal kidneys in same size pieces. Season with a teaspoon salt and half teaspoon pepper and keep on a plate until required. Heat a tablespoon butter in frying pan, add one finely sliced onion, a finely sliced green pepper, and brown three minutes, then add the beef and kidneys and briskly cook for eight minutes,occasionally tossing meanwhile. Pour in two gills demi-glace (No. 122), one gill of tomato sauce (No. 16), two tablespoons sherry, a half teaspoon freshly chopped parsley, and toss well while cooking for five minutes. Finally slice two cold boiled potatoes and plunge in boiling fat for five minutes, drain on a cloth, add potatoes to the stew, mix well, cook for two minutes, pour in a deep dish and serve.

DINNER

Radishes (58) Olives
Beef Broth, Anglaise
Sheepshead, Celery Sauce
Potatoes. Bignon (403)
Fricandeau of Veal with Cèpes
Fresh Asparagus, Polonaise
Roast Turkey Cranberry Sauce (67)
Romaine Salad (214)
Pudding Malaga (309)

1752. Beef Broth, Anglaise

Cut in quarter-inch-square pieces one pound lean raw beef from the rump or flank, one medium carrot, one medium white turnip, one

sound onion, two well-cleaned leeks, and three branches crisp white celery. Place all these in a large saucepan with two tablespoons melted butter, set on fire and gently brown for fifteen minutes, then add three and a half quarts water, two tablespoons Worcestershire sauce, one gill demi-glace (No. 122), one pound beef bones and one marrow bone. Season with two teaspoons salt and half teaspoon pepper. Let slowly boil for forty minutes, then add three ounces well-washed and thoroughly drained barley, lightly mix and continually simmer for one hour and twenty-five minutes. Remove bones, skim fat from surface, add half teaspoon freshly chopped parsley and half teaspoon chopped chervil, boil for five minutes longer, pour soup into a tureen and serve.

1753. Sheepshead, Celery Sauce

Neatly trim a three-pound piece fresh sheepshead, remove bones, place in a frying pan with half ounce butter, a half gill white wine, a gill water, juice of half a sound lemon, two branches parsley, one teaspoon salt and a half teaspoon pepper. Cover fish with lightly buttered paper, boil for five minutes, set in oven for twenty-five minutes, remove and dress on a dish. Have a celery sauce (No. 745), pour two tablespoons fish liquor in, mix well, then pour over fish, sprinkle a little chopped parsley over and serve.

1754. Fricandeau of Veal with Cèpes

Cut a three-pound piece round of veal from leg, season with teaspoon salt and half teaspoon pepper. Thoroughly heat two tablespoons leaf lard in a saucepan, place veal in pan with a mirepoix (No. 271) and briskly cook for ten minutes on each side, remove from pan and keep warm. Add to the gravy two tablespoons flour, briskly stir, then add quarter of a pint claret, half pint hot broth or water, one gill tomato sauce (No. 16), one gill demi-glace (No. 122), mix well, and as soon as it comes to a boil add veal again, with a tablespoon dried cèpes or dried mushrooms. Cover pan and set in moderate oven one hour and forty-five minutes, remove, dress veal on a large hot dish, reduce gravy to half pint, skim fat off surface and strain it over, arrange a cèpes provençale around veal and serve.

1755. Cèpes Provençale

Open a pint can of cèpes, take them up and drain on a cloth, then cut in quarters. Heat a tablespoon oil in frying pan, add the cèpes with a finely chopped onion, season with half teaspoon salt, three saltspoons pepper and gently brown for five minutes, tossing meanwhile. Finely chop a sound bean garlic, two branches parsley and one branch chervil and add to the cèpes, toss well while heating for one minute, squeeze in juice of quarter of a lemon, toss lightly and use as required.

1756. Fresh Asparagus Polonaise

Trim off ends, carefully scrape and thoroughly wash two bunches sound, fresh asparagus, tie in three bunches, then plunge in three

quarts boiling water with tablespoon salt and boil for twenty-five minutes. Lift up, drain on a sieve and dress on a dish. Place one ounce butter in a frying pan with three tablespoons bread crumbs, toss on fire until a light brown, pour butter over asparagus and serve.

Tuesday, First Week of June

BREAKFAST

Eggs Cocotte, Sarkey
Fried Soft Clams with Bacon (397)
Steaks, Maître d'Hôtel (172)
Hashed Brown Potatoes, Moreno
Small Brioches (878)

1757. Eggs Cocotte, Sarkey

Cut two ounces raw ham in exceedingly small pieces, place in small saucepan with a tablespoon melted butter and gently brown for four minutes; add half teaspoon curry powder, half teaspoon freshly chopped parsley, leaves from a branch chervil and three gills tomato sauce. Mix well, let reduce to half quantity and add little by little half an ounce butter, mixing while adding. Divide this sauce into six egg-cocotte dishes, crack two fresh eggs in each dish, evenly season eggs with a half teaspoon salt, two saltspoons pepper, pour a teaspoon cream over the eggs of each dish, place on a tin, set in oven for five minutes, remove and serve.

1758. Hashed Brown Potatoes, Moreno

Finely chop six medium, cold peeled potatoes and three Spanish sweet peppers; heat tablespoon melted butter or good fat in a frying pan, add potatoes and peppers, season with teaspoon salt, three saltspoons white pepper and gently toss in pan while cooking on a brisk fire for ten minutes. Roll up to omelette form and let get a nice golden colour, turn on a hot dish and serve.

LUNCHEON

Canapé Lorenzo (538)
Cutlets of Turkey, Esperance
Fried Oyster Plant (968)
Lemon Custard Pie (316)

1759. Cutlets of Turkey, Esperance

Pick off meat from the turkey left over from yesterday and cut in very small dice, with two ounces cooked ham cut same way and twelve canned mushrooms, also cut same way. Have a tablespoon freshly chopped shallots in saucepan with one ounce butter and fry for three minutes, stirring well meanwhile; dredge in two ounces flour, stir while heating for two minutes, pour in a pint white broth, one teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg. Mix well until it comes to a boil, then let slowly boil for fifteen minutes,

occasionally mixing meanwhile. Add two egg yolks, mix well, then add the chicken, ham and mushrooms, also half a gill sherry. Mix well and cook for ten minutes, frequently mixing meanwhile, remove, place the force in a dish and let cool off. Lightly flour corner of table, divide the force into six even parts and neatly roll out to cutlet forms, dip in beaten egg, then gently roll in fresh bread crumbs, lay in frying basket, fry in boiling fat for eight minutes and thoroughly drain. Pour a gill demi-glace (No. 122) on a hot dish, dress cutlets over, one overlapping another crown-like, arrange fresh string beans (No. 1579) in centre of the crown, adjust a paper frill at end of each cutlet and serve.

DINNER

Clams (1457)
Celery (86) Salted Almonds (954)
Purée of Tomatoes, aux Pâtes.
Pickerel, Créole
Potatoes, Anglaise (185)
Capon au Gros Sel Spinach au Velouté
Roast Leg of Lamb (392) Doucette Salad (189)
Marron Ice Cream (854)

1760. Purée of Tomatoes, aux Pâtes

Plunge three ounces Italian paste in a pint of boiling water with three saltspoons salt, boil ten minutes and drain on a sieve. Prepare a tomato purée (No. 457), but substitute Italian paste for the vermicelli, boil five minutes, pour soup into a tureen and serve.

1761. Pickerel, Créole

Cut head off and neatly trim a fresh pickerel of about three pounds, split in two and remove spinal bone. Lay fish on a lightly buttered tin, season with a teaspoon salt and half a teaspoon pepper, divide half ounce butter in little bits over surface, squeeze over juice of half a sound lemon, set in oven fifteen minutes, remove and transfer fish to a baking dish. Pour a Créole sauce (No. 507) and sprinkle a tablespoon grated Parmesan or Swiss cheese over fish, set in oven for fifteen minutes more, remove, cut half a lemon in thin slices, arrange around fish and serve.

1762. Capon au Gros Sel

Cut off head and feet from a tender three-and-a-half-pound capon, singe, draw, wipe and truss. Cover all around with thin slices larding pork, tie around firmly with string, lay in a saucepan with six small carrots, six small round white turnips, four branches parsley and two branches chervil, tied together. Pour in sufficient water to cover capon, season with good teaspoon salt, half teaspoon pepper, cover pan and gently boil for thirty minutes. Add six medium white onions, let slowly boil for one hour, lift up capon, untie, remove lard and untruss. Place on a hot dish, arrange vegetables—except parsley and chervil—around, sprinkle a teaspoon coarse salt over and serve. Remove fat from surface of capon broth and strain it into white broth pot (No. 701).

1763. Spinach au Velouté

Pick off stalks, remove stale leaves and thoroughly wash three quarts fresh green spinach plunge in a gallon boiling water with a tablespoon salt, boil ten minutes, thoroughly drain on sieve; with a skimmer press out water, chop very finely, then place in a saucepan. Mix in another saucepan one and a half tablespoons melted butter with two level tablespoons flour. Pour in three-quarters of a pint white broth (No. 701), mix well until it comes to a boil, let reduce to half, then strain sauce through a Chinese strainer into spinach, adding half teaspoon salt, half teaspoon sugar, a saltspoon cayenne, a saltspoon grated nutmeg and half ounce good butter. Mix well, place pan on fire and cook for ten minutes, frequently stirring meanwhile, remove, dress on a vegetable dish, smooth all around to dome form, arrange six heart-shaped bread croutons around and serve.

Wednesday, Second Week of June

BREAKFAST

Stewed Prunes (1) Force (979)
Shirred Eggs with Mushrooms Fish Cakes (5)
Fried Calves' Brains French Fried Potatoes (8)
Puffs (313)

1764. Shirred Eggs with Mushrooms

Finely slice twelve canned mushrooms, place in a small saucepan with two tablespoons sherry, one and a half gills demi-glace (No. 122), one gill tomato sauce and half a saltspoon cayenne pepper, lightly mix and boil for eight minutes. Lightly butter six shirred-egg dishes, crack two fresh eggs into each, season with a half teaspoon salt and two saltspoons pepper, evenly divided. Set in oven three minutes, remove, divide sauce evenly over eggs and serve.

1765. Fried Calves' Brains

Have three pairs of calves' brains, wash in running cold water for thirty minutes, discard blood sinews, drain well, then plunge in two quarts boiling water with a teaspoon salt, half gill vinegar and slowly boil for two minutes. Drain, split in two lengthwise, lightly roll in flour, dip in beaten egg, then lightly roll in fresh bread crumbs. Arrange in a frying basket and fry in boiling fat for six minutes, or until a nice golden colour. Remove, drain well, dredge a half teaspoon salt over, dress on a dish with a folded napkin, decorate with six quarters lemon, a little parsley greens, and serve.

LUNCHEON

Veal Broth in Cups (1538)
Lamb Sauté German Style Spätzeles
Lobster Salad, Mayonnaise Banana Fritters (1104)

1766. Lamb Sauté, German Style

Cut meat from leg of lamb left over from yesterday in half-inch pieces. Place in a frying pan two finely sliced white onions with two

tablespoons melted lard and fry for five minutes, tossing once in a while, then add the lamb. Season with half teaspoon salt and three saltspoons pepper, toss a little, then cook ten minutes, occasionally tossing meanwhile. Add two tablespoons good vinegar, two gills demi-glace (No. 122), twelve medium, sliced vinegar pickles and a half teaspoon chopped chives, mix well and slowly cook for ten minutes, frequently mixing, transfer stew to a deep dish, arrange spätzeles around lamb and serve.

1767. Spätzeles

Place in a bowl four ounces sifted flour, gradually add one gill cold water and sharply stir with wooden spoon while adding it. Crack in one fresh egg, season with half teaspoon salt, two saltspoons white pepper, a saltspoon grated nutmeg, sharply stir for five minutes. Have a quart boiling water in a saucepan with half teaspoon salt, take a tablespoon of batter and with a finger drop in pan as rapidly as possible. Proceed in same way till batter is all used, boil for five minutes, lift up with skimmer and thoroughly drain on a cloth. Heat two tablespoons lard in a frying pan, add half a finely chopped onion, brown for two minutes, arrange spätzeles one beside another in pan and fry to a nice golden colour on both sides, drain and use as required.

1768. Lobster Salad, Mayonnaise

Plunge two live lobsters of two pounds each in a gallon boiling water with a tablespoon salt, boil for twenty minutes, lift up and let thoroughly cool off. Crack and pick out meat from claws and tails, all perfect white meat from bodies, and cut in half-inch-square pieces. Cut also in same size two stalks perfect, white, tender, crisp celery, wash in cold water and carefully drain on a cloth. (It is absolutely necessary that the celery should be as dry as possible.)

Place both lobster and celery in quite a large salad bowl, season with three tablespoons dressing (No. 863), thoroughly mix and give a dome-shaped form. Gently spread a mayonnaise dressing (No. 70) and sprinkle a teaspoon of capers over salad. Cut two hard-boiled eggs in quarters, arrange crown-like over mayonnaise, place six small lettuce leaves around edge of bowl, clean head of one of the lobsters, place in centre of salad and serve.

DINNER

Radishes (58) Olives
Potage, Dublin
Spanish Mackerel, Piquante Sauce
Potato Croquettes (390)
Ham Braisé, Londonderry
Tomatoes on Crusts (1287)
Broiled Spring Chicken with Cress (12)
Chicory Salad (38) Cold Maraschino Pudding

1769. Potage, Dublin

Cut a pound lean mutton in half-inch squares, heat a tablespoon melted butter in saucepan, add mutton and brown for ten minutes, occa-

sionally stirring meanwhile. Moisten with three quarts water, adding two pounds cleaned mutton bones, season with two teaspoons salt, half teaspoon white pepper, cover pan and slowly boil for one hour. Cut four good-sized, peeled raw potatoes in quarter-inch-square pieces and add to soup. Finely chop together three branches well-washed parsley two branches chervil and six branches chives, add to soup, mix a little and simmer for forty-five minutes. Lift up bones from soup, skim off fat from surface, add half ounce butter, mix well, pour in a soup tureen and serve.

1770. Spanish Mackerel, Piquante Sauce

Trim fins and cut off head of a very fresh three-pound Spanish mackerel, split in two, remove spinal bone and lay on a lightly buttered tin. Season with one teaspoon salt and half teaspoon paprika, squeeze juice of half a sound lemon over, lightly baste with melted butter, then set in oven for thirty minutes. Remove, dress on a large dish, pour a piquante sauce (No. 177) and sprinkle a little chopped parsley over, then serve.

1771. Ham Braisé, Londonderry

Soak a three-pound piece ham in cold water for one and a half hours, drain and neatly trim. Place a mirepoix (No. 271) at the bottom of a braising pan, add two tablespoons good lard and gently brown for ten minutes, occasionally stirring meanwhile. Lay ham on top, pour in one gill port wine, two tablespoons brandy, two gills demi-glace (No. 122), one gill tomato sauce (No. 16) and four tablespoons currant jelly. Cover pan, set in oven for two hours, being careful to baste once in a while with its own gravy. Remove, place ham on a large dish, boil sauce on range ten minutes, then strain it over ham and serve.

1772. Cold Maraschino Pudding

Cut in small squares four ounces stale cakes or bread remnants, two fresh or preserved seeded pears, two fresh or preserved seeded peaches, two preserved apricots, a half pint stoned fresh or maraschino cherries, one ounce well-picked dried currants and mix all together. Lightly butter and sugar a quart pudding mould, place above preparation in it. Place three fresh eggs and yolks of two in a bowl, adding four ounces powdered sugar, briskly stir with whisk, then add a pint milk, two gills cream, a half gill maraschino, mix briskly with whisk for two minutes. Strain sauce through a Chinese strainer into the pudding mould, place in a saucepan, pour hot water in pan up to half the height of mould and set in oven to bake for forty-five minutes. Remove, lay mould on ice and let thoroughly cool off. Prepare a Sabayon sauce (No. 102), let get cold, then mix in two gills vanilla whipped cream and two tablespoons maraschino, unmould pudding on a cold dish, pour sauce over and serve.

Thursday, Second Week of June

BREAKFAST

Cherries and Cream (1527) Oatmeal Porridge (2)
Fried Eggs, Tomato Sauce
Panfish, Sauté (658) Corn Beef Hash, American (241)
Corn Fritters (566)

1773. Fried Eggs, Tomato Sauce

Heat one and a half teaspoons melted butter in a large frying pan, crack in twelve fresh eggs, season with a half teaspoon salt and two saltspoons white pepper, fry for one minute, then set in oven for four minutes, carefully slide on a large dish, pour a gill hot tomato sauce (No. 16) and sprinkle a little chopped parsley over and serve.

LUNCHEON

Soft Shell Crabs in Cream
Shoulder of Mutton, Etuvée with Potatoes (731)
Spaghetti, Italienne (15)
Charlotte Russe with Strawberries

1774. Soft Shell Crabs in Cream

Pick out the spongy parts underneath side points and remove aprons from twelve very fresh soft shell crabs, wash and thoroughly drain on a cloth. Heat one and a half tablespoons melted butter in a frying pan, arrange crabs in pan one beside another, briskly fry for three minutes on each side, lift up and keep on a plate till required. Add two tablespoons flour to same pan and briskly whisk while heating for half minute, then pour in one gill milk, one gill cream, two tablespoons sherry, half teaspoon salt, one saltspoon grated nutmeg and sharply mix with whisk until it comes to a boil. Add crabs and gently cook for eight minutes, shuffling pan once in a while, pour in a chafing dish or soup tureen and serve.

1775. Charlotte Russe with Strawberries

Pick off stems, wash and thoroughly drain thirty-six medium, fine fresh sound strawberries, place in a bowl, season with two tablespoons sugar, one tablespoon rum, and carefully turn in seasoning. Prepare and decorate six charlottes russe (No. 939), arrange six strawberries around base of each and serve.

DINNER

Clams (1457) Celery (86) Anchovies (141)
Lamb Broth with Barley
Halibut, Hollandaise Potatoes, Château (208)
Squabs en Casserole (124) Eggplant, Sacramento
Roast Ribs of Beef (126) Lettuce Salad (148)
Gelée Angelique

1776. Lamb Broth with Barley

Cut in small square pieces one pound raw lean lamb from leg or shoulder, two medium carrots, one sound turnip, two leeks, three branches

celery, one medium onion, place in a saucepan with one and a half tablespoons melted butter and nicely brown for ten minutes, occasionally stirring meanwhile. Moisten with three quarts water, add two pounds lamb or beef bones, season with a level tablespoon salt, half teaspoon white pepper, three tablespoons Worcestershire sauce. Add three ounces well washed and drained barley, cover pan, let simmer one and a half hours, remove bones from soup, skim fat off surface, add two gills tomato sauce (No. 16), a teaspoon freshly chopped parsley, boil ten minutes, pour into a hot soup tureen and serve.

1777. Halibut, Hollandaise

Place three slices fresh halibut of three-quarters of a pound each in a frying pan, add half ounce butter, half teaspoon salt, three saltspoons pepper, a half gill white wine, half gill water, two branches parsley and juice of quarter of a sound lemon. Cover fish with lightly buttered paper, boil on range for five minutes, then bake in oven for twenty-five minutes. Remove, take up fish with skimmer, dress on a hot dish, pour one tablespoon fish liquor in a Hollandaise sauce (No. 279), mix a little, pour sauce over fish and serve.

1778. Eggplant, Sacramento

Cut in halves lengthwise three very small even-sized, sound eggplants, and with a small pointed knife make a few criss-cross incisions in meat without touching skins, place on a tin, then set in oven—cut side up—to bake for thirty minutes, remove and with a Parisian potato scoop take out the meat without disturbing skins. Finely chop meat and place in a bowl, adding one ounce finely chopped, lean raw ham, one ounce chopped, cooked beef tongue, one bean chopped garlic, two peeled, finely chopped red tomatoes, half a teaspoon finely chopped parsley, three tablespoons bread crumbs, two egg yolks, half gill cream, one teaspoon salt and three saltspoons white pepper. Thoroughly mix with wooden spoon until well amalgamated, evenly divide preparation in the six half shells, sprinkle a little bread crumbs over, arrange a few little bits butter on top of each, evenly divided, place on a tin, set in oven for fifteen minutes, remove, dress on a dish over a folded napkin, decorate with a little parsley greens and serve.

1779. Gelée Angelique

Prepare a rum jelly preparation (No. 1171), imbed a quart pudding mould up to its level in ice, and cut sufficient lozenge-shaped half-inch strips of angelica to complete a crown at bottom of mould. With a larding needle take a piece of lozenge, steep in the jelly, and place it at bottom near the edge, then another one, and so on till the crown is completed. Cut twelve strips, one-fifth-inch wide and the height of mould, and arrange against sides of same. Place a round piece of angelica the size of a silver fifty-cent piece in centre of mould, then fill mould with the rum jelly and let stand on ice until well set, or for about an hour and a half, by which time it should be quite firm. Remove, carefully immerse in tepid water, unmould on a cold dish and serve.

Friday, Second Week of June

BREAKFAST

Grape Fruit (130) Farina with Milk (74)
Omelette, Financière
Broiled Sardines on Toast (740)
Beef Sauté, Anglaise (513)
Potatoes en Pailles (611)
Rice Cakes (221)

1780. Omelette, Financière

Crack eight fresh eggs in a bowl, add half a gill cream, half teaspoon salt, two saltspoons white pepper, and sharply beat with fork for two minutes. Heat a tablespoon melted butter in frying pan, add three raw, well-cleaned chicken livers cut in halves and gently fry two minutes on each side. Add two tablespoons sherry, two gills demi-glace (No. 122), half saltspoon cayenne, six small stoned olives, six canned mushrooms, six very thin slices truffles, three pickles cut in three-quarter-inch pieces, quarter teaspoon freshly chopped parsley, mix well and cook for six minutes, lightly stirring meanwhile. Heat a tablespoon melted butter in frying pan, drop in the beaten eggs, briskly mix with fork for two minutes and let rest half a minute, fold the two opposite sides to meet in centre and let rest one minute, turn on a hot dish, pour garnishing and sauce around omelette and serve.

LUNCHEON

Stewed Clams, Parisienne
Lamb Fries, Horly
Herring Salad, Wilmington
Tartlet of Eggs
Chocolate Éclairs (1270)

1781. Stewed Clams, Parisienne

Finely chop three well-washed leeks, place in saucepan with a tablespoon butter and lightly brown for ten minutes, occasionally stirring meanwhile, pour in a quart and a half white broth (No. 701), season with half teaspoon salt and half teaspoon white pepper. Cut four well-washed, peeled raw potatoes in quarter-inch squares, add to broth, and let gently boil for twenty minutes. Carefully open thirty-six little neck clams, add to soup with their liquor, one pint water, and let boil for ten minutes, being careful to skim once in a while. Pour in two gills hot milk, one ounce butter and a saltspoon cayenne, mix well, pour stew into a soup tureen and serve.

1782. Lamb Fries, Horly

Cut in halves and remove skin from twelve very fresh lamb fries, plunge in boiling water for five minutes, lift up and thoroughly drain on a cloth. Place in a bowl, squeeze in juice of half a sound lemon, add half teaspoon freshly chopped parsley, one teaspoon salt, half teaspoon pepper,

a saltspoon grated nutmeg, and thoroughly mingle fries in seasoning. Prepare a frying batter (No. 204), roll lamb fries in the batter, then immediately drop one by one in boiling fat and fry for ten minutes, turning with skimmer once in a while. Remove, drain on a cloth, dress on dish with a folded napkin, decorate with a little parsley greens and serve with gill of tomato sauce (No. 16) separately.

1783. Herring Salad, Wilmington

Cut in quarter-inch squares and place in a bowl two skinned and boned, sound smoked herrings, two boiled, peeled, cold, medium potatoes, two peeled and cored sound apples, two cold hard-boiled eggs and pickled red beet. Season with four tablespoons dressing (No. 863), mix well, wipe the bowl all around and serve.

1784. Tartlet of Eggs

Prepare six tartlet crusts (No. 161), neatly wipe insides without removing from moulds, then carefully crack one fresh egg into each crust. Season the eggs evenly with three saltspoons salt, two saltspoons white pepper and one saltspoon grated nutmeg, pour a tablespoon cream over each egg, set in oven for four minutes, remove, carefully lift tartlets from mould, dress on dish with a folded napkin and serve.

DINNER

Clams (1457)
Olives Radishes (58)
Bisque, Marinière
Broiled Bluefish, Maître d'Hôtel (328)
Potatoes, Julienne (709)
Mignons of Beef, Sauce Poivrade
String Beans with Butter (1579) Cauliflower, Cream Sauce (1221)
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Diplomatic Pudding (436)

1785. Bisque, Marinière

Place in a saucepan twelve medium, fresh opened oysters, four large freshly opened hard clams, twelve uncooked shelled shrimps, twenty-four freshly opened raw mussels, half a pound fresh whitefish cut in small pieces, four branches parsley, two branches chervil, a sprig thyme, two bay leaves, two cloves, one and a half teaspoons salt, two saltspoons white pepper, a saltspoon greated nutmeg, half pint white wine, one and a half quarts water, cover pan and let boil thirty minutes.

Mix in a saucepan one ounce butter with two and a half ounces flour, heat for a minute, strain broth into pan and continually stir until it comes to a boil. Finely chop all the different fish and add to boiling soup with a pint milk, mix well and boil for twenty minutes. Dilute two egg yolks with a half gill cream and a half ounce butter and add to soup, mix while heating for three minutes, strain soup through a Chinese strainer into tureen and serve with a plate of bread croutons (No. 23) separately.

1786. Mignons of Beef, Sauce Poivrade

Cut two pounds trimmed tenderloin of beef in six equal filets, season with a teaspoon salt, half teaspoon pepper, then lightly baste with a little oil, arrange on a broiler and broil for four minutes on each side. Arrange six freshly prepared slices of toast a quarter inch thick and of same size as filets on a hot dish, place filets on toast, then pour a hot poivrade sauce (No. 546) over and serve.

Saturday, Second Week of June

BREAKFAST

Strawberries and Cream (1317) Quaker Oats (105)
Scrambled Eggs, Swiss Fish Fritters (1057)
Sausage, Porto Rico Potatoes, Foultées
Orange Wheaten Cakes

1787. Scrambled Eggs, Swiss

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt, two saltspoons white pepper, and briskly beat with fork a minute. Cut in exceedingly small square pieces two ounces lean, raw salt pork and two slices sandwich bread. Heat a tablespoon butter in a frying pan, add pork and neatly brown for three minutes, then add the bread and toss on fire until a nice golden colour; drop in the eggs, add quarter teaspoon very fresh chopped tarragon and cook for six minutes, briskly stirring frequently, Add two tablespoons grated Swiss cheese, stir a little, pour into a deep hot dish and serve.

1788. Sausage, Porto Rico

Peel and core two sound apples and finely slice them, also slice four peeled sound bananas the same way. Place in saucepan with ounce butter, three saltspoons salt, a saltspoon cayenne pepper and a saltspoon grated nutmeg. Sharply stir with wooden spoon, cover pan, then set in oven for twenty-five minutes. Remove, press through a wire sieve into another saucepan and keep hot. With a needle, prickle the skin of twelve raw country sausages, heat a tablespoon melted butter in a frying pan, add sausages and fry for five minutes on each side. Nicely dress the purée on a hot dish, arrange sausages over purée, remove fat from sausage pan, pour in a half gill port wine, boil three minutes, pour over sausages and serve.

1789. Potatoes, Foultées

Neatly wipe eight even-sized, medium, sound, unpeeled raw potatoes, place on roasting pan, and set to bake in oven for forty minutes. Remove, clip off a small piece lengthwise to serve as covers, then with a teaspoon scoop out insides, press the potatoes through a sieve into a small saucepan, add one green pepper chopped and browned in a little butter for three minutes, half teaspoon salt, three saltspoons white pepper, one saltspoon grated nutmeg, one ounce butter and a half gill cream. Sharply stir with wooden spoon while heating for four minutes, remove, fill up

six of the potato shells with preparation, arrange covers on, reset in oven for ten minutes, remove, dress on dish with a folded napkin and serve.

1790. Orange Wheaten Cakes

Prepare a flannel wheaten cake preparation (No. 136). Finely chop the rind of a sound fresh orange and boil the rind in two gills water for eight minutes, drain, add rind to the preparation with a tablespoon of orange flavouring, mix well, then proceed to finish cakes exactly the same.

LUNCHEON

Hard Crabs Mayonnaise
Mutton Feet, Poulette Fresh Peas with Butter (1519)
Madeleine au Rhum

1791. Hard Crabs, Mayonnaise

Finely slice a carrot, onion, leek, two branches celery, and place in a saucepan with two branches parsley, one sprig thyme, one sprig marjoram, two dozen allspice, two blades mace, two bay leaves, tablespoon salt, a teaspoon white pepper, gill vinegar and gallon of water, then boil for thirty-five minutes. Plunge in six live crabs and let them boil just ten minutes; take up and let get cold, strip off "dead-men's" fingers, crack claws without breaking open, dress on dish with a folded napkin, decorate all around with thoroughly cleaned and drained lettuce leaves, and send to table with a mayonnaise (No. 70) separately.

1792. Mutton Feet, Poulette

Scald twenty-four fresh mutton feet in boiling water for five minutes and drain. If any vestige of wool adheres to them carefully remove it. Place in a saucepan, add two branches parsley, a branch chervil, half a lemon, a teaspoon salt, half teaspoon pepper and enough water to cover, cover pan and boil for twenty-five minutes. Drain feet on a sieve and keep the broth, remove principal bones of each and keep feet warm. Mix in a saucepan one and a half tablespoons melted butter with two tablespoons flour, heat for a half minute, then pour in mutton broth and mix well with wooden spoon until it comes to a boil. Add a teaspoon finely chopped chives, mix well, and let boil for ten minutes. Dilute two egg yolks with half gill cream, add to sauce and sharply mix while heating for three minutes. Add feet to sauce, lightly mix, then heat without boiling for two minutes, pour into a deep dish and serve.

DINNER

Radishes (58) Olives Stuffed with Cheese (627)
Consommé, Imperial Baked Weakfish, Venitienne
Turkey, Agriculteur Potatoes Dauphine (415)
String Beans with Butter (1579)
Roast Leg of Lamb, Mint Sauce (392) Romaine Salad (214)
Pudding Espagnole (101)

1793. Consommé, Imperial

Prepare a consommé (No. 52), strain into another saucepan and keep simmering. Plunge twelve cocks' kidneys in boiling water for two

minutes, remove and add to consommé, with a small truffle cut in julienne strips, three tablespoons cooked green peas, a quenelles garnishing, boil for five minutes, pour into a soup tureen and serve.

1794. Chicken Quenelle for Garnishing.

Remove all the sinews from a half pound of raw white chicken meat. Finely chop, place in a cold mortar and thoroughly pound it, then add two ounces bread panade, mix well, add three egg yolks one by one and sharply pound for five minutes. Remove and carefully rub through a fine wire sieve into a bowl, set bowl on ice, season with half teaspoon salt, a saltspoon cayenne, half saltspoon grated nutmeg, and sharply stir with wooden spoon for two minutes. Whisk one and a half gills thick cream to a froth, then gradually add to bowl and mix well for one minute. With a sheet of heavy white paper make a small cornet, cut away the tip end, drop chicken force in and press out preparation into a lightly buttered tin to the size and form of medium cranberries. Pour in enough hot water to cover, season with half teaspoon salt, boil for two minutes, drain and use as required.

1795. Bread Panade

Soak two ounces stale bread in cold milk for three minutes, take up bread and with the hands completely squeeze out the milk. Place bread in a small saucepan with a half ounce butter, and with a small spatula sharply work until of a smooth consistency, so that it will not stick either to pan or spatula, transfer to a plate, cover with a sheet of buttered paper and use only when completely cold.

1796. Baked Weakfish, Venitienne

Place in a mortar three sound, peeled shallots, a half bean sound garlic, four branches well-washed parsley, two branches chervil and ten branches chives; thoroughly pound three minutes, then add one ounce good butter and juice of half a sound lemon, pound again till well amalgamated, then press through a sieve into a bowl.

Scale, trim fins and cut off head of a very fresh three-pound weakfish, split in two, remove spinal bone, season all around with half teaspoon salt, three saltspoons pepper, and lay on a lightly buttered tin cut side up. Evenly spread green butter over surface of the halves, then set in oven to bake for thirty-five minutes, being careful to baste frequently with the butter, remove, dress on a dish, pour butter over and serve

1797. Turkey, Agriculteur

Procure a small, tender turkey of about six or seven pounds, cut off head and feet, singe, draw and wipe. Cut the liver, heart, gizzard and lungs in small square pieces. Place in a small saucepan with an ounce of chopped raw ham and a small chopped white onion, pour in a tablespoon melted butter and briskly brown for six minutes, occasionally stirring meanwhile, then add two ounces raw rice, a bean chopped garlic, half a teaspoon freshly chopped parsley, a crushed, peeled,

fresh red tomato, two gills water, a half teaspoon salt, two saltspoons white pepper and a saltspoon ground thyme. Mix all well together and boil for ten minutes, then add an egg yolk and sharply mix again for a minute. Remove, stuff turkey with the force, truss, place it in a large saucepan with six each small new carrots and turnips, six small white onions and two small, clean stalks celery. Tie in a bunch one leek, two branches parsley, one branch chervil, two bay leaves, two cloves, a sprig thyme, and add to turkey. Pour in enough water to cover, season with a tablespoon salt and half teaspoon pepper, cover pan and gently boil for forty-five minutes, then add six even-sized, small, peeled potatoes and let boil for forty-five minutes longer. Lift up turkey, place on a large dish, untruss, dress vegetables around, except the bouquet, pour a little of the broth and sprinkle a little parsley over, and serve with one and a half gills hot tomato sauce (No. 16) separately.

N. B. Strain the broth into a stone jar and use for white broth.

nday, Second Week of June

BREAKFAST

Sliced Pineapple (407) Hominy (45)
Eggs Molet, Piedmontaise
Whitebait with Bacon (1305)
Mutton Chops (49) Potatoes Sautées (135)
Small Brioches (878)

1798. Eggs Molet, Piedmontaise

Heat in a saucepan a tablespoon melted butter, add three finely chopped shallots, two ounces finely chopped lean raw ham, and gently brown for five minutes. Add a light tablespoon flour, mix well while heating for half minute, then pour in two gills demi-glace (No. 122), a tablespoon sherry, six finely chopped, canned mushrooms and mix well until it comes to a boil, then boil for five minutes. Plunge twelve fresh eggs in boiling water for five minutes, take up and drop in cold water for a minute, remove, shell and place in a baking dish, pour the sauce and sprinkle a tablespoon grated Parmesan cheese over, set in oven for five minutes, remove and serve.

LUNCHEON

Consommé in Cups (52)
Baked Live Lobster (952)
Croquettes of Lamb, Macédoine (404)
Omelette, Celestine

1799. Omelette, Celestine

Crack a fresh egg in a small pan, adding yolks of two eggs, a heavy teaspoon flour, two tablespoons fine sugar and half teaspoon vanilla essence. Sharply stir with wooden spoon for two minutes, then pour in two gills milk and half ounce good butter, place pan on fire and

sharply stir with wooden spoon for ten minutes, or until well thickened and very smooth. Carefully crack eight fresh eggs in a bowl, add a half gill cream, two saltspoons salt, a tablespoon fine sugar, and sharply beat with fork for two minutes. Heat a tablespoon good butter in a frying pan, drop in the eggs, briskly stir with fork for two minutes, let rest for half minute, carefully spread preparation over omelette, fold up opposite sides to meet in centre, let rest for a minute, then turn on a hot dish. Sprinkle two tablespoons fine sugar over, carefully glaze surface with a red poker or salamander, pour a groseilles-maraschino sauce (No. 771) around the omelette and serve.

DINNER

Clams (1457) Canapés of Caviare (59)
Celery (86) Cream of Cucumbers
Brook Trout, Vallée d'Aspe
Potatoes, Hollandaise (126)
Filet of Beef, Larded, with Stuffed Mushrooms
Sweetbreads en Cocotte, au Porto
Punch, Yvette (560)
Roast Chicken (290) Escarole Salad (100)
Ice Cream, Estelle

1800. Cream of Cucumbers

Peel four medium cucumbers, cut in pieces and remove seeds, plunge in boiling water for three minutes, remove, wash in cold water, then thoroughly drain. Place in a saucepan with an ounce butter and cook on fire for ten minutes, occasionally stirring meanwhile. Moisten with two and a half quarts white broth, add half pound fresh bread crumbs, two white onions with three cloves stuck in, a level tablespoon salt, two saltspoons cayenne and a saltspoon grated nutmeg, mix well and slowly boil for forty-five minutes, skimming once in a while, strain through a sieve into another saucepan and let come to a boil. Dilute two egg yolks with one gill cream and add to the soup, lightly mix while heating without boiling for five minutes, strain cream through cheesecloth into a soup tureen and serve.

1801. Brook Trout, Vallée d'Aspe

Neatly trim the fins of three very fresh, medium brook trout and empty them by the gill without splitting; place in a deep dish, add juice of a sound lemon, one gill white wine, one crushed bay leaf, one saltspoon thyme, two cloves, half teaspoon salt and three saltspoons white pepper, turn well in seasoning and lay aside to infuse for forty-five minutes. Chop finely together the leaves from two branches tarragon, two branches parsley, one branch chervil, six chives and a half bean garlic, place these greens in corner of a clean cloth and press out the water, then place on a plate. Take up trout from marinade, roll in the herbs, dip in beaten egg, and lightly roll in bread crumbs. Heat one and a half tablespoons melted butter in frying pan, arrange the trout in and gently fry six minutes on each side. Dress on a dish, add a half ounce

butter to pan, toss well on fire until a light brown, pour in a teaspoon anchovy essence, squeeze in juice of a quarter lemon, toss well, pour over trout and serve very hot.

1802. Filet of Beef, Larded, with Stuffed Mushrooms

Trim off the fat and skin from two and a half pounds tender filet of beef. With the aid of a larding needle lard surface of filet with a few strips of larding pork, season all around with teaspoon salt, half teaspoon white pepper and saltspoon grated nutmeg.

Lay a mirepoix at the bottom of a roasting pan, prepared as per No. 271, lay filet on top, pour two tablespoons melted lard over surface of filet, and a half gill of water into pan, set in a brisk oven to roast for thirty-five minutes, turning and frequently basting meanwhile. Remove, dress on a dish, arrange a fresh mushroom garnishing around the beef, skim fat from surface of gravy, pour in one and a half gills demi-glace (No. 122) and two tablespoons sherry, boil for five minutes, strain through a Chinese strainer over the filet and serve.

1803. Stuffed Fresh Mushrooms

Remove the tails (and keep them) from a pound of very fresh, good-sized, sound mushrooms, wash in cold water and carefully drain on a cloth. Heat a tablespoon melted butter in a frying pan, place them in pan one beside another and cook for three minutes on each side. Squeeze over juice of half a sound lemon, sprinkle over a half teaspoon salt, toss well and keep on a plate till required. Thoroughly wash the mushroom tails, chop very fine, place in a small saucepan with an ounce of butter, three finely chopped shallots, one ounce chopped raw ham, a half bean chopped garlic, and gently brown for ten minutes, frequently stirring meanwhile. Add one tablespoon flour, stir well, pour in a gill cream, three saltspoons salt, one saltspoon cayenne and a saltspoon grated nutmeg; mix with wooden spoon until it comes to a boil, then add two tablespoons fresh bread crumbs, one egg yolk, and mix well while heating for three minutes. Transfer this preparation to a plate and let get cold, then stuff mushrooms with the preparation, neatly smooth tops, carefully dip in melted butter, then in bread crumbs, place on a tin, set in oven for eight minutes remove and use as directed.

1804. Sweetbreads en Cocotte, au Porto

Blanch and trim six heart sweetbreads (No. 33) and place in a saucepan with a half gill white wine, two gills broth, a few tarragon leaves, half teaspoon salt, two saltspoons white pepper and a half ounce butter, cover pan and let simmer for twenty-five minutes. Remove, place breads in six cocotte dishes, then divide a gill of port wine evenly in the six cocottes. Mix on a plate three saltspoons salt, a saltspoon cayenne and a saltspoon grated nutmeg, evenly sprinkle over the breads, cover with a little cream, arrange dishes on a tin, set in oven to bake for fifteen minutes, remove and serve.

1805. Ice Cream, Estelle

Prepare a pint of vanilla ice cream (No. 42). Pick off stems, wash and drain a pint of fresh strawberries, press through a fine sieve into a copper basin and add five egg yolks, four ounces sugar and two tablespoons curaçao. Set the basin on range and briskly whisk for ten minutes, remove from fire, place basin on ice and stir with wooden spoon until thoroughly cold, then add a half pint whipped cream and gently mix with skimmer for two minutes. Remove stem and stones from half pint fresh sweet cherries, place them in a bowl with two tablespoons sugar, a tablespoon maraschino, and mix well. Set a dome-shaped quart mould on broken, salted ice, line mould all around with a pint of vanilla, arrange cherries against vanilla, then fill up mould with strawberry preparation, place a sheet of white paper on top, cover tightly, bury mould in a tub with broken ice and rock salt and freeze for two hours. Remove, immerse mould in tepid water, wipe all around, unmould on a cold dish, decorate all around with whipped cream and serve.

Monday, Second Week of June

BREAKFAST

Oranges (104) Rice Flour (464)
Omelette with Sweet Peppers
Filet of Sole, Tartare Sauce (487)
Chicken Livers en Brochette (600)
Hashed Potatoes au Gratin (173)
Buckwheat Cakes (330)

1806. Omelette with Sweet Peppers

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons white pepper and beat with a fork for two minutes. Finely slice four Spanish sweet peppers, place in a frying pan with a tablespoon melted butter and lightly brown for five minutes, tossing them meanwhile; drop in eggs, mix with fork for two minutes and let rest half minute; fold up the two sides to meet in centre, let rest one minute, turn on a hot dish and serve.

LUNCHEON

Fried Soft Shell Crabs (1351)
Ragout of Lamb, Faubonne
Macaroni, Sauveterre (1023)
Vanilla Soufflés (758)

1807. Ragout of Lamb, Faubonne

Soak a half pint white beans in cold water at least seven hours and keep in water till required. Cut a three-pound neck of lamb in inch-square pieces, season with one and a half teaspoons salt and a half teaspoon pepper. Heat two tablespoons lard in a large saucepan, add the lamb and gently fry fifteen minutes, or until a light brown, dredge in two tablespoons flour, moisten with a quart water, a pint pure tomato

juice and mix well. Drain beans and add to the lamb with a carrot cut in quarters and two medium onions. Tie in a bunch two leeks, two branches celery, two branches parsley, one branch chervil, one bean garlic, one bay leaf, two cloves, one sprig thyme, a sprig marjoram and a sprig mace, add to the rest and lightly mix. Season with a half teaspoon salt, half teaspoon white pepper, and mix again. Cover pan and set in oven two hours, remove, take up carrots, onions and bouquet of herbs, pour ragout into a deep dish, sprinkle a little chopped parsley over and serve.

DINNER

Olives Devilled Peanuts (954)
Veal Broth with Rice
Croquettes of Salmon, Tartare Sauce
Potatoes, Persillade (63)
Mutton Steaks, Colbert Spinach, Anglaise (1247)
Roast Gosling, Apple Sauce (1109)
Watercress Salad (419)
Apple Pudding (509)

1808. Veal Broth with Rice

Cut a pound of lean raw veal into quarter-inch-square pieces, place in a saucepan with tablespoon butter and gently brown for ten minutes, stirring lightly meanwhile. Moisten with three and a half quarts water, add two pounds of shin or knuckle of veal, season with a level tablespoon salt and half teaspoon pepper. Finely slice two leeks, chop two medium-sized white onions, and add to the soup, cover pan and slowly simmer for one hour. Chop finely a bean sound garlic, four branches parsley, two branches chervil, and add to the soup with four ounces raw rice. Cover pan and gently boil for forty minutes more, lift up the shin of veal, skim fat from surface, transfer the soup to a tureen and serve.

1809. Croquette of Salmon, Tartare Sauce

Place a one-and-a-half-pound piece of fresh salmon in a saucepan with half gill white wine, two gills water, one branch parsley, juice of half a sound lemon, a teaspoon salt and a half teaspoon white pepper. Cover the pan, let it slowly come to a boil, boil for two minutes, remove to a table and let cool off in the broth. Mix in a saucepan one ounce melted butter with two ounces flour, heat for one minute, then pour in one gill milk, half gill cream, and one gill of the fish broth. Season with two saltspoons salt, a saltspoon cayenne and a saltspoon grated nutmeg. Sharply mix with wooden spoon until it comes to a boil, let reduce ten minutes, occasionally mixing meanwhile, add two egg yolks and briskly mix for two minutes. Remove skin and bones from salmon, pick meat into small pieces and add to the sauce, lightly mix, pour preparation into a dish, spread a very little butter over surface, then let thoroughly cool off. Sprinkle a very little flour on a table, divide the fish preparation in twelve equal parts, roll out to cork forms, dip in beaten egg and lightly roll in bread crumbs, place in a frying basket and fry eight minutes, or until a nice golden colour, remove, drain, dress

on a dish with a folded napkin, one on top of another, decorate with a little parsley greens and serve with a tartare sauce (No. 148) separately.

1810. Mutton Steaks, Colbert

Procure three mutton steaks from a tender leg of mutton, of three-quarters of a pound each, make a few incisions around the skin, season with a teaspoon salt and half teaspoon pepper. Heat one tablespoon melted butter in a frying pan, arrange in the steaks one beside another and cook for six minutes on each side. Lift them up, dress on a hot dish, skim off fat from pan, then pour a Colbert sauce (No. 121) into the gravy, mix well, pour sauce over steaks and serve.

Tuesday, Second Week of June

BREAKFAST

Strawberries and Cream (1317) Sago with Milk (1583)
Eggs Cocotte, Edmund Fried Porgies (498)
Broiled Beefsteaks with Bacon Potatoes, Julienne (799)
English Muffins (528)

1811. Eggs Cocotte, Edmund

Finely chop one medium onion, place in a saucepan with one and a half gills milk, half ounce butter, three saltspoons salt, a saltspoon cayenne, a saltspoon grated nutmeg, and let boil for twenty minutes. Pour in a gill cream, lightly mix, then divide this milk in six cocotte dishes; crack two fresh eggs into each dish, evenly season with half teaspoon salt and two saltspoons white pepper, sprinkle a teapsoon freshly chopped chives over them, dredge a tablespoon Parmesan or Swiss cheese on top, evenly divided, set in oven for five minutes, remove and serve.

1812. Broiled Beefsteaks with Bacon

Procure six small, tender beefsteaks of five ounces each, pare nicely and lightly flatten them evenly with a cleaver. Mix on a plate a tablespoon oil, a teaspoon salt, a half teaspoon pepper, and gently roll steaks in seasoning. Arrange on a broiler and broil on a lively charcoal fire for six minutes on each side, remove, dress on a dish, spread a very little melted butter and arrange six slices freshly broiled bacon (No. 13) over them and serve.

LUNCHEON

Parsley Broth (1667) Stuffed Clams (567)
Broiled Devilled Spareribs
Salad, Waldorf-Astoria
Prune Pie (965)

1813. Broiled Devilled Spareribs

Procure six very fresh spareribs, evenly season them all around with a teaspoon salt and half teaspoon pepper, lightly rub with a little oil, arrange on a broiler and slowly broil for ten minutes on each side. Re-

move, evenly spread a devilled butter (No. 11) on both sides of them, then roll in bread crumbs, replace on broiler, briskly broil for two minutes on each side, dress on a hot dish and serve with a Robert sauce (No. 1066) separately.

1814. Salad, Waldorf-Astoria

Cut into julienne strips one good-sized pickled beetroot, two medium, sound peeled and cored apples, two very tender well-cleaned stalks white celery, four Spanish sweet peppers, and place all in a bowl. Crack and carefully pick out the perfect meats from thirty-six sound hazel nuts, cut each one in quarters and place with the rest, toss them well in bowl, season with four tablespoons dressing (No, 963), mix well, wipe the bowl all around and serve.

DINNER

Clams (1457)
Celery (86) Pim-Olas
Purée of Turnips, Tomatée
Sea Bass, Etuvée Potatoes, Gastronome (1491)
Squabs, American Fresh Asparagus, Hollandaise (1385)
Roast Beef (126) Lettuce Salad (148)
Orange Rice Iced Pudding

1815. Purée of Turnips, Tomatée

Peel eight medium, white turnips, finely slice and place in a saucepan with an ounce melted butter and gently cook for fifteen minutes, occasionally stirring meanwhile, then add two medium, peeled raw potatoes cut in small pieces and two finely sliced onions. Tie in a bunch two branches parsley, one branch chervil, one bay leaf, a sprig thyme, two cloves, and add to the pan. Moisten with a quart of broth (No. 701) and two quarts water, season with two teaspoons salt and two teaspoons pepper, sharply mix with wooden spoon until it comes to a boil, then slowly boil one and a half hours. Press through sieve into a basin, then through a Chinese strainer into a saucepan, let come to a boil, add a pint of tomato sauce (No. 16), mix well, boil for ten minutes, pour into a hot soup tureen and serve.

1816. Sea Bass, Etuvée

Scale, cut off fins and wipe two fresh sea bass of a pound and a half each, cut in inch pieces crosswise and keep on a plate until required. Mix in a saucepan one and a half tablespoons melted butter with two tablespoons flour and cook until a light brown, stirring meanwhile. Add twelve small white onions, mix a little, brown for five minutes, moisten with one gill claret, two gills white broth, mix well and boil for five minutes. Add the fish, with a finely chopped bean garlic, a teaspoon finely chopped parsley, a teaspoon salt and three saltspoons pepper, gently mix, cover pan and set in oven for forty minutes. Remove, lift up fish and onions with skimmer, dress on a hot dish, then boil sauce for ten minutes; squeeze in juice of half a sound lemon, add half ounce butter by little bits, mix a little, strain through a Chinese strainer over the fish and serve.

1817. Squabs, American

Cut off heads and feet from six fat, tender squabs, singe, draw and neatly wipe, then fill with a stuffing à l'Americaine. Truss, arrange a thin slice of larding pork on the breast of each bird, season evenly all around with a teaspoon salt and half teaspoon white pepper. Place on a tin, baste each bird with a very little melted butter, set in oven to roast for forty minutes, remove, untruss, arrange six pieces fried hominy (No. 235) on hot dish and lay squabs on top. Broil six thin slices bacon for two minutes on each side, place over squabs, pour a gill hot demi-glace (No. 122) around and serve.

1818. Stuffing à l'Americaine

Soak four ounces stale bread in cold milk ten minutes, press out the milk and place bread in a bowl. Add two ounces finely chopped raw beef marrow, half teaspoon freshly chopped parsley, a saltspoon powdered thyme, three saltspoons salt and two saltspoons white pepper. Chop finely half a medium, white onion and brown in a teaspoon melted butter to a nice colour, add to the bowl with an egg yolk. Stir the whole together with wooden spoon until thoroughly amalgamated, then use as required.

1819. Orange Rice Iced Pudding

Place in quite a large saucepan four ounces raw rice, chopped rind of an orange, one quart milk, five ounces sugar, half teaspoon vanilla essence, the strained juice of the orange, mix well and gently boil for fifteen minutes. Dilute six egg yolks with a gill cream, add to rice with a teaspoon orange-flower water and mix well while heating, without boiling, for five minutes. Remove from fire, place pan in a basin with cold water up to half its height and stir until thoroughly cold, pour preparation into an ice-cream freezer, then proceed to freeze same as vanilla ice cream (No. 42). Place the frozen ice cream in a quart mould, tightly cover, then re-bury it in same tub and let freeze for an hour. Remove, immerse in tepid water for a few seconds, wipe all around, unmould on cold dish with a folded napkin and serve.

Wednesday, Third Week of June

BREAKFAST

Cherries and Cream (1527) Oatmeal Porridge (2)
Poached Eggs with Spinach
Broiled Butterfish,
Beef Hash, Polonaise (1306) Potatoes, Copeaux (905)
Cornmeal Muffins (51)

1820. Poached Eggs with Spinach

Prepare half the quantity only of spinach in cream (No. 399). Arrange on a hot dish, smooth the surface neatly, lay twelve poached eggs (No. 106) on top of the spinach and serve.

1821. Broiled Butter Fish

Thoroughly wipe six very fresh butterfish. Mix on a plate a tablespoon oil with teaspoon salt and half teaspoon white pepper, repeatedly roll in the seasoning, arrange on a broiler and broil for five minutes on each side, remove, dress on a dish, spread a little maître d'hôtel butter over and serve.

LUNCHEON

Soft Clams Flip
Shoulder of Lamb, Montmorency
Sliced Tomatoes (461)
Crème au Caramel (480)

1822. Soft Clams Flip

Remove all sandy parts, keeping nothing but perfect bodies of forty-eight very fresh soft clams, plunge in boiling water for one minute, then drain. Heat one and a half tablespoons melted butter in a frying pan, add clams and briskly fry two minutes. Pour in two tablespoons sherry, a tablespoon brandy and one and a half gills cream, season with half teaspoon salt, saltspoon cayenne, lightly mix and boil for three minutes. Dilute three egg yolks with two tablespoons cream, add to the clams and gently toss while heating for two minutes without boiling—the sauce must be thick and smooth—remove, take up clams with a skimmer and chop them, but not too fine, add to the sauce again with a teaspoon French mustard and gently mix. Toast to a nice golden colour six pieces of bread one-fifth inch thick by three inches square, lightly butter, then with a knife blade evenly spread prepared clams over the six pieces toast. Arrange on a dish, sprinkle a very little Parmesan cheese over, place in oven with the door open for five minutes, remove, decorate with six quarters lemon and a little parsley greens and serve.

1823. Shoulder of Lamb, Montmorency

Remove blade bone from a tender, small shoulder of lamb and cut the end bone off one inch from first joint. Season all over with teaspoon salt, half teaspoon pepper and a saltspoon grated nutmeg, place in small roasting pan, baste with a little melted butter, pour two tablespoons water in the pan, then set in oven to roast for forty-five minutes, being careful to turn and baste once in a while. Arrange Montmorency vegetables on a large hot dish, place shoulder over vegetables, pour a gill hot demi-glace (No. 122) and sprinkle a little freshly chopped parsley over all and serve.

1824. Montmorency Vegetables

Cut with a Saratoga potato machine or slice exceedingly fine two medium carrots, two white turnips, a white onion, one small peeled egg-plant, three medium, peeled raw potatoes, one green pepper and the head of a very small, sound, cored white cabbage. Finely chop a bean garlic, three branches parsley, one branch chervil, leaves of a branch

of tarragon and add to the vegetables. Season with a teaspoon salt, half teaspoon pepper, and mix them well. Lightly butter a small square tin of about eight inches square, arrange vegetables in the tin by layers, sprinkle over a teaspoon grated Parmesan cheese and half ounce butter, arrange over each layer alternately, cover with a sheet of buttered paper, set in oven to bake for one hour and ten minutes, remove and use as required.

DINNER

Radishes (58) Olives
Chicken Gumbo, St. Germain
Bluefish, Créole Potatoes Noisettes (321)
Tournedos, Sauce Finnoise
Celery Braisé (359)
Roast Capon (378) Escarole Salad (100)
Strawberry Shortcake (1677)

1825. Chicken Gumbo, St. Germain

Totally bone and remove skin from a small, tender fowl and cut meat into half-inch-square pieces. Chop two medium white onions, two leeks, two seeded, sound green peppers and two ounces raw lean ham, place these in a saucepan with two tablespoons melted butter and gently brown for ten minutes, occasionally stirring meanwhile. Moisten with three quarts water, add bones only of fowl, season with a teaspoon and a half salt, half teaspoon pepper, and boil for twenty minutes. Add a half pint shelled green peas and boil for fifteen minutes, then add the cut-up meat, two ounces raw rice, twelve fresh, trimmed okras cut in half-inch pieces and two peeled, seeded tomatoes cut the same size. Slowly boil for forty-five minutes, take up bones, skim fat from surface, pour the soup into a tureen and serve.

1826. Bluefish, Créole

Remove bones from a fresh three-pound bluefish, place in a lightly buttered tin, season with a teaspoon salt and half teaspoon paprika, baste with a little melted butter, set to bake in oven for twenty-five minutes, remove and dress on a baking dish. Pour a Créole sauce (No. 507) and sprinkle a little bread crumbs over the fish, place in oven for fifteen minutes, remove, cut a sound lemon in half, finely slice, arrange it around dish and serve.

1827. Tournedos, Sauce Finnoise

Cut a well-trimmed, two-pound filet of beef in six even filets and season all around with a teaspoon salt and half teaspoon pepper. Heat a tablespoon melted butter in a frying pan, arrange filets one beside another in pan and fry for three minutes on each side. Remove, dress on six round-shaped pieces of toast placed on a hot dish, pour a Finnoise sauce (No. 251) over them and serve.

Thursday, Third Week of June

BREAKFAST

Sliced Peaches and Cream Hominy (45)
Shirred Eggs, Jean de Luz
Broiled Kingfish (792)
Frizzled Beef in Cream (329)
Potatoes, Lyonnaise (78)
Flannel Cakes (136)

1828. Sliced Peaches and Cream

Carefully peel twelve medium, sound, ripe peaches, then cut them from the stone into quarter-inch pieces, place on a compotier, sprinkle a little powdered sugar over and serve with thick cream and fine sugar separately.

1829. Shirred Eggs, Jean de Luz

Broil six thin slices ham two minutes on each side. Lightly butter six shirred-egg dishes, arrange a slice of ham in each dish, then crack two fresh eggs into each. Season all around with a half teaspoon salt and two saltspoons white pepper, evenly divided. Set in oven three minutes. Remove, divide a gill of hot tomato sauce (No. 16) over them, sprinkle a little chopped parsley over and serve.

LUNCHEON

Consommé in Cups (52)
Vol au Vent of Frogs' Legs
Borneo Curry
French Pancakes (17)

1830. Vol au Vent of Frogs' Legs

Prepare and keep hot a vol au vent (No. 757). Trim off feet from one and a half pounds very fresh frogs' legs. Heat two tablespoons melted butter in a frying pan, add the legs. Season with half teaspoon salt and a saltspoon cayenne, gently mix with fork and cook five minutes, add four sound very finely chopped shallots, mix well and cook six minutes more, occasionally tossing meanwhile. Add one good tablespoon flour, stir well, then moisten with a half gill sherry, one and a half gills hot milk and a half gill cream, adding six sliced canned mushrooms; mix with the fork and cook five minutes more, add a half teaspoon chopped chives, mix lightly and cook two minutes longer. Dilute one egg yolk with a tablespoon cream and half ounce good butter and add to the frogs' legs, continually tossing while heating without boiling for two minutes. Place the vol au vent on a hot dish, fill up with the preparation, place the cover on and serve.

1831. Borneo Curry

Cut the head and feet from a tender chicken of two and a half pounds. Singe, draw and cut it in twelve even pieces. Cut also in one-inch pieces three fresh, skinned mutton kidneys and two ounces lean bacon,

and keep on a plate till required. Finely slice a medium carrot, one small onion and a bean of garlic; place in a saucepan with two cloves, one bay leaf, a sprig thyme, one parsley root and one tablespoon butter; lightly brown ten minutes, occasionally stirring meanwhile. Then add two light tablespoons flour, a tablespoon curry powder and thoroughly mix while cooking two minutes. Moisten with a quart water, add rind of quarter of a lemon, a small sliced apple, two light teaspoons grated cocoanut, two ripe cut-up tomatoes, one and a half teaspoons salt, a half teaspoon white pepper and a saltspoon grated nutmeg. Mix until it comes to a boil, let boil for thirty-five minutes, then strain the sauce through a Chinese strainer into a tureen and keep hot. Heat two tablespoons melted butter in a saucepan, add the chicken, kidney and bacon and lightly brown fifteen minutes, occasionally stirring meanwhile. Add three slices of peeled eggplant, cut in half-inch squares, a small carrot cut in quarter-inch squares, one chopped green pepper and twelve picked, uncooked string beans, and gently brown ten minutes. Pour in the sauce and boil thirty-five minutes. Dress the chicken and all the contents of the pan on a large dish, arrange a rice (No. 490) around the dish as a crown and serve with chutney, separately.

DINNER

Clams (1457)
Celery (86) Anchovies on Toast (141)
Garbure with Cucumbers
Halibut, Fleurette (319) Potatoes, Bretonne (763)
Rack of Veal Braisé with Glazed Onions
Baked Tomatoes (841)
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Charlotte Plombière

1832. Garbure with Cucumbers

Peel two large and rather green cucumbers, cut in quarters, remove the seeds, then cut in one-inch-long strips and plunge in boiling water for three minutes. Drain, heat one and a half tablespoons melted butter in a frying pan, add cucumbers, sprinkle a teaspoon sugar over and brown a light colour, lightly stirring meanwhile. Moisten with two quarts broth and a pint of water, add an onion with two cloves stuck in it. Tie in a bunch one leek, two branches celery, two branches parsley and one branch chervil; add to the soup. Season with a level tablespoon salt and half teaspoon pepper, slowly boil one hour, then remove the herbs and onions. Cut six slices from a loaf of French bread, place them on a tin. Skim fat from surface of soup, pour over the slices of bread and set them in oven until a nice golden colour. Remove, place the slices in a hot soup tureen, pour the soup over and serve with two ounces of Parmesan cheese, separately.

1833. Rack of Veal Braisé with Glazed Onions

Neatly trim off the spinal bone from a three-pound tender white rack of veal. Arrange a mirepoix (No. 271) at bottom of a braising pan,

lay veal over, season with teaspoon salt, half teaspoon pepper and saltspoon grated nutmeg; pour in a tablespoon of melted butter at bottom of the pan. Cover pan, set on fire ten minutes, add a quarter pint white wine and let reduce to a third of the quantity, then pour in one and a half gills demi-glace (No. 122) and one gill tomato sauce (No. 16). Cover pan, set in oven fifty minutes. Remove, place veal on a large dish, arrange a glazed onion garnishing (No. 125) around veal. Skim fat from sauce. Reduce the sauce ten minutes on range, then strain it through a Chinese strainer over the veal and serve.

1834. Charlotte Plombiére

Prepare the same amount of lady-fingers (No. 150) and with them carefully line the bottom and sides of a plain quart pudding mould, then fill up the mould with a vanilla ice cream (No. 42). Unmould on a cold dish, decorate the top and all around with a half pint whipped cream (No. 337) and serve.

Friday, Third Week of June

BREAKFAST

Stewed Rhubarb (73) Pettijohn Food (170)
Fried Eggs, Luganese Broiled Smoked Salmon
Lamb Kidneys en Brochettes (1331)
French Fried Potatoes (8)
Scotch Scones (364)

1835. Fried Eggs, Luganese

Lightly butter an enamelled shirred-egg dish, line the bottom with very thin slices Swiss cheese, crack twelve fresh eggs over the cheese, season with half teaspoon salt, two saltspoons white pepper and a saltspoon grated nutmeg. Pour a gill cream over, sprinkle a tablespoon grated Parmesan cheese on top, then set in oven five minutes. Remove and place dish on fire one minute. Remove to a table, place in a frying pan one ounce butter and two tablespoons bread crumbs, toss on fire until a nice light brown, pour over the eggs and serve.

1836. Broiled Smoked Salmon

Cut twelve slices from a piece of smoked salmon one-fifth of an inch thick, arrange on a double broiler, lightly baste slices with a little melted butter, then broil two minutes on each side. Remove, dress on a dish, pour a very little melted butter over, decorate with six quarters of lemon and a little parsley greens and serve.

LUNCHEON

Potage, Bouillabaisse Scallops en Coquilles (212)
Banana Omelette
Turkey Hash en Bordure (953)
Farina Pudding (1005)

1837. Potage, Bouillabaise

Finely mince three leeks and two white onions, place in a saucepan with two tablespoons oil and gently brown ten minutes, then add two

beans crushed garlic, two branches parsley, three tablespoons flour, and stir well while heating two minutes. Pour in a quart fresh, ripe, crushed tomatoes, two quarts water, two teaspoons salt, half teaspoon pepper, two saltspoons Spanish saffron, one bay leaf, a sprig thyme and one clove. Mix well and let boil fifteen minutes, add one and a half pounds fresh fish bones, boil twenty-five minutes longer. Strain the soup through a sieve into a basin, then through a Chinese strainer into another saucepan. Break two ounces spaghetti in inch-long pieces, add to the soup and let boil twenty-five minutes. Remove, pour into a soup tureen and serve.

1838. Banana Omelette

Crack eight fresh eggs in a bowl, add a half gill cream, a half teaspoon salt and two saltspoons white pepper. Sharply beat with fork two minutes. Finely slice two peeled bananas, place in a frying pan with tablespoon melted butter and fry five minutes, briskly tossing meanwhile. Drop in the eggs, sharply mix with fork two minutes, let rest a half minute, fold up sides to meet in the centre, let rest one minute, then turn on a hot dish and serve.

DINNER

Clams (1457) Olives
Tomatoes en Surprise (1515) Crème, Nantua
Broiled Spanish Mackerel (689)
Sliced Cucumbers (340)
Porterhouse Steak, Marchand de Vin (1456)
Oyster Plant in Cream
Fresh Asparagus, Swiss (1526)
Roast Squabs (831) Escarole Salad (100)
Biscuit, Mousseline

1839. Crème, Nantua

Heat one and a half ounces butter in a saucepan, adding one finely sliced carrot, one sliced onion, a sprig thyme, two bay leaves, a half tablespoon whole black peppers and one and a half pounds live lobsters cut in small pieces, gently brown fifteen minutes, then add one pound fresh halibut cut in small pieces. Moisten with quarter pint white wine, one pint crushed tomatoes and two quarts water. Season with two teaspoons salt, two saltspoons cayenne and a saltspoon grated nutmeg, adding three ounces raw rice, mix well, and slowly cook one hour, stirring at bottom once in a while. Strain through a sieve into a basin, then through a Chinese strainer into another saucepan; add two gills cream, one tablespoon brandy, a half ounce good butter, briskly mix with wooden spoon until it comes to a boil, pour into a soup tureen and serve.

1840. Oyster Plant in Cream

Place in a basin two ounces flour, two quarts water and half gill vinegar; mix well. Scrape a large bunch sound, fresh oyster plants, cut off stems and immediately plunge in the prepared water and thoroughly

wash, drain and plunge in three quarts boiling water with a tablespoon salt, adding a sound lemon cut in pieces, and boil forty minutes or until soft. Drain on a sieve, then cut in half-inch pieces. Prepare a cream sauce (No. 736). Drop the oyster plant in the sauce, squeeze in juice of quarter of a sound lemon, lightly mix, boil five minutes. Pour into a vegetable dish, sprinkle a little parsley over and serve.

1841. Biscuit, Mousseline

Place in a bowl six egg yolks, the grated rind of a sound lemon, juice of half of the lemon and four ounces sugar. Sharply beat with a whisk ten minutes; beat up the whites of the six eggs to a stiff froth, add to the yolks with an ounce and a half arrowroot flour and gently mix with skimmer one minute. Line bottom of an eight-inch-square lightly buttered pastry pan with sheet buttered paper, drop preparation into pan, neatly smooth surface. Sprinkle two ounces unpeeled sweet almonds and a tablespoon sugar over surface of preparation. Set in oven twenty-five minutes. Remove, evenly pour half gill good Jamaica rum over surface of cake and let cool off. Turn cake on the table, lift up paper, sprinkle a little powdered sugar over. Cut biscuit in twelve equal pieces, dress on a dish with a folded napkin and serve.

Saturday, Third Week of June

BREAKFAST

Strawberries and Cream (1317)
Quaker Oats (105) Eggs, Schiff
Perch Sauté, Meunière (1013)
Broiled Pigs' Feet (434) Garfield Potatoes
Honey Cakes (1215)

1842. Eggs, Schiff

Heat two tablespoons good melted butter in a small saucepan, add six finely sliced, good-sized, peeled and thoroughly cleaned fresh mushrooms and gently brown five minutes, then add a tablespoon flour; mix well while heating one minute, pour in two tablespoons sherry, one and a half gills cream and a gill milk. Season with teaspoon salt, saltspoon cayenne and saltspoon grated nutmeg. Mix with wooden spoon until it comes to a boil, then add one finely chopped truffle, four anchovies in oil cut in small pieces, and mix well. Cut eight hard-boiled eggs in quarters, add them to the sauce, gently mix, drop the eggs into a baking dish, sprinkle a tablespoon grated Parmesan cheese over. Set in oven to bake ten minutes. Remove and serve.

1843. Garfield Potatoes

Peel ten small new potatoes, then cut in lengthwise slices a sixth of an inch thick. Wash and thoroughly dry, then place in a frying basket and fry in boiling fat six minutes or until a nice golden colour; lift up, thoroughly drain on a cloth, sprinkle half teaspoon salt over dress on a hot dish with a folded napkin and serve.

LUNCHEON

Stuffed Devilled Crabs (10)
Goulash of Beef, Hungarian Style (263)
Noodles with Butter (333)
German Pancakes (943)

DINNER

Radishes (58) Thon Mariné (1597)
Consommé with Spaghettini
Baked Weakfish with Bacon
Potatoes, Anglaise (185)
Fowl with Rice, Ménagére (373)
Spinach, Martha (1534)
Leg of Spring Lamb, Mint Sauce (1378)
Watercress Salad (419)
Ginger Pudding (394)

1844. Consommé with Spaghettini

Prepare a consommé (No. 52). Strain it into another saucepan and let simmer. Break three ounces spaghettini into inch pieces, add to the consommé, boil fifteen minutes. Pour into a soup tureen and send to table with two ounces grated Parmesan cheese.

1845. Baked Weakfish with Bacon

Scale, trim fins and cut head off a fresh three-pound weakfish, split in two, remove spinal bone, then lay on a lightly buttered tin, cut side up. Season with a teaspoon salt and half teaspoon paprika, lightly baste with a little melted butter, then set in oven fifteen minutes. Bring it to oven door, place six thin slices raw lean bacon over the fish, sprinkle two tablespoons fresh bread crumbs over all, reset in oven and bake fifteen minutes more. Remove, then by means of a skimmer lift up the fish and the rest, dress on a hot dish, decorate with six quarters lemon and a little parsley greens. (If any gravy is left in the pan, pour it over the fish and serve.)

Sunday, Third Week of June

BREAKFAST

Raspberries with Cream Semolina (192)
Scrambled Eggs, Bretonne
Fried Whitebait (1123)
Lamb Chops with Bacon (219)
Potatoes, Pont Neuf (647)
Rice Cakes (221)

1846. Raspberries with Cream

Carefully pick out all stems, if any adhering, from a quart of fresh raspberries. Place berries in a compotier and serve with powdered sugar and cream separately.

1847. Scrambled Eggs, Bretonne

Crack eight fresh eggs in a bowl, add half gill cream, half teaspoon salt and two saltspoons white pepper. Beat up with fork one minute. Heat tablespoon melted butter in a sautoire, add three skinned raw sausages cut in half-inch pieces and fry two minutes; add two slices bread cut in quarter-inch squares, and two tablespoons cooked green peas and gently cook five minutes, occasionally tossing meanwhile. Drop in eggs, let rest for two minutes, stir with wooden spoon until thoroughly thickened. Turn into a deep hot dish and serve.

LUNCHEON

Chicken Broth in Cups
Broiled Devilled Lobster (158)
Coquilles of Chicken au Gratin Eggplant Sauté, Bordelaise
Soufflé of Strawberries (968)

Chicken Broth in Cups (578)

Cut feet and head from a good-sized tender fowl; singe, draw and wipe, then boil this fowl with the broth. Take up fowl and keep for further use.

1848. Coquilles of Chicken au Gratin

Skin and totally bone the boiled fowl. Cut meat in half-inch pieces and keep on a plate. Mix in a saucepan two tablespoons melted butter and two and a half tablespoons flour, heat two minutes, then pour in a pint and a half white broth (No. 701); sharply mix with a whisk two minutes and let reduce to half the quantity, mixing once in a while. Add six finely sliced canned mushrooms, one small, finely sliced truffle, half gill cream and one egg yolk; sharply mix while heating one minute. Then add chicken with two tablespoons sherry, half teaspoon salt, saltspoon cayenne and saltspoon grated nutmeg. Mix well, let cook five minutes, remove and evenly divide in six table shells. Sprinkle a little grated Parmesan cheese and divide half ounce butter in little bits over them. Set in oven ten minutes. Remove, dress on a dish with a folded napkin and serve.

1849. Eggplant Sauté, Bordelaise

Peel and cut in half-inch squares a medium, sound eggplant. Heat a tablespoon melted butter in a frying pan, add eggplant. Season with half teaspoon salt and three saltspoons pepper and cook on a brisk fire five minutes, tossing meanwhile. Add six finely chopped shallots, toss well and cook three minutes, then add half a bean chopped garlic and half a teaspoon freshly chopped parsley, pour in a half gill claret, mix well, then let reduce till nearly dry. Pour in one gill of demi-glace (No. 122). Mix well and let cook five minutes, occasionally tossing meanwhile. Pour into a vegetable dish and serve.

DINNER

Clams (1457)
Celery (86) Canapés of Anchovies (141)
Cream of Fresh Mushrooms
Salmon, Valois Potatoes, Lisbonne
Filet Mignons, Sauté, Hussarde (322)
Sweetbreads, Señora Diaz
Fresh Peas with Butter (1519)
Punch à l'Anisette (1163)
Roast Chicken (290) Lettuce Salad (148)
Iced Pudding, Fontainebleau

1850. Cream of Fresh Mushrooms

Wash in plenty cold water three-quarters of a pound fresh mushrooms, drain on a cloth and finely slice them. Heat one ounce butter in a large saucepan, add the mushrooms and gently fry ten minutes, occasionally stirring meanwhile. Lift them from pan with a skimmer and pound to a pulp in a mortar. Add two and a half ounces flour to the mushroom butter in pan; stir with wooden spoon while heating two minutes. Moisten with a quart and a half broth (No. 701) and a pint milk, add mushrooms with a medium, sliced white onion, two branches parsley, one branch chervil, a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg; mix well until it comes to a boil. Let boil thirty-five minutes. Dilute two egg yolks with two gills cream and juice of a quarter of a lemon, add it to the soup with half ounce good butter, mix while heating without boiling five minutes. Remove, strain cream through a sieve into a basin, then through a cheesecloth into a soup tureen and serve.

1851. Salmon, Valois

Place three slices fresh salmon of three-quarters of a pound each in a frying pan, add a half ounce butter, half gill white wine, a gill demi-glace (No. 122), two branches parsley, half teaspoon salt and saltspoon cayenne. Cover fish with lightly buttered paper, then boil on range five minutes. Set in oven twenty-five minutes. Remove, lift up fish with skimmer, place on a hot dish; boil sauce for five minutes. Lightly roll six freshly opened oysters (if at hand) in flour and plunge in boiling fat three minutes, take them up, drain on a cloth, sprinkle a little salt over, arrange around fish, as well as half a small bunch fresh fried parsley. Strain sauce over fish and serve.

1852. Potatoes, Lisbonne

Peel and wash twelve even-sized, new, sound potatoes and keep in cold water until required. Finely slice one medium, white onion, place in a saucepan with tablespoon melted butter and fry ten minutes, stirring once in a while; add one teaspoon flour, stir well, add three crushed fresh red tomatoes, a sprig thyme, one clove, one bay leaf, one gill broth, half teaspoon salt and three saltspoons white pepper. Mix well and let boil twenty minutes. Strain sauce into another saucepan, drain and

add potatoes, cover pan and set in oven forty minutes. Remove, pour into a dish and serve.

1853. Sweetbreads, Señora Diaz

Blanch and trim six heart sweetbreads (No. 33). Cut twenty-four pieces raw ham one inch long by a sixth of an inch thick, then with a larding needle insert the strips of ham through the sweetbreads. Line bottom of a frying pan with a sliced white onion, one sliced leek and two sliced branches celery, add half ounce butter and lightly fry five minutes. Lay breads on top. Season with half teaspoon salt, saltspoon cayenne pepper and three saltspoons curry powder. Moisten with three-quarters pint of broth (No. 701). Cover breads with buttered paper and set in a lively oven thirty-five minutes. Have six tartlet crusts (No. 161). Remove breads from oven, place one in each tartlet on a dish, cut six sweet Spanish peppers in half and lightly fry in a teaspoon butter two minutes on each side, then arrange them on top of the breads and keep hot. Mix in a small saucepan a tablespoon melted butter with a tablespoon flour. Strain the sweetbread gravy into this pan, add a half gill cream and two ounces peeled and lightly browned sweet almonds, mix well and let boil ten minutes, pour sauce over sweetbreads and serve.

1854. Iced Pudding, Fontainebleau

Prepare a quart of coffee ice cream (No. 1616). Press quarter pound candied marrons through a sieve into the coffee ice cream, add also three slices candied pineapple cut in quarter-inch pieces, six candied marrons cut in quarters, and two tablespoons good Jamaica rum. Mix thoroughly with spatula. Line a dome-shaped quart mould with a sheet of white paper, then fill up with the coffee preparation. Tightly cover and bury it in tub with plenty of ice and rock salt to freeze one hour. Remove, wipe all around, unmould it on a cold dish with a folded napkin over, lift up the paper. Arrange twelve large, fresh, well-picked strawberries around the pudding and serve.

Monday, Third Week of June

BREAKFAST

Oranges (104) Oatmeal Porridge (2)
Eggs Molet, Ravigote
Broiled Fresh Mackerel (388)
Chicken Livers, Sauté, with Bacon
Baked Potatoes (683)
Kümmel Cakes (169)

1855. Eggs Molet, Ravigote

Boil twelve fresh eggs five minutes, take up and plunge in cold water for a minute, remove shell, and arrange on a deep dish. Pour a hot Ravigote sauce (No. 366) over the eggs and serve.

1856. Chicken Livers, Sauté, with Bacon

Remove the gall bag from twelve fresh chicken livers; wash and drain on a cloth. Heat one tablespoon melted butter in a frying pan, add livers, season with half teaspoon salt and three saltspoons white pepper, briskly fry four minutes on each side. Lift up, place on a dish, arrange six slices broiled bacon (No. 13) over them and serve.

LUNCHEON

Scallops, Brestoise
Mutton Steaks, Plum Sauce
Okra Salad
Pancakes, Georgette (517)

1857. Scallops, Brestoise

Place in a saucepan one and a half pounds very fresh scallops with gill white wine, gill water, half teaspoon salt and saltspoon cayenne pepper. Cover pan and boil five minutes. Place a finely chopped white onion in a saucepan with tablespoon melted butter and fry five minutes. Add tablespoon flour, stir well, then strain liquor of the scallops into this pan, mix with a wooden spoon until it comes to a boil. Add three tablespoons fresh bread crumbs, a half bean chopped garlic and a teaspoon freshly chopped parsley; mix well. Finely chop scallops, add to sauce with an egg yolk, sharply mix and cook five minutes. Pour preparation into a dish and let get cold. Divide the scallops into six large scallop shells, smooth surface to dome-shaped forms, sprinkle a little bread crumbs and arrange a few little bits butter over them; place in a tin and bake in oven twelve minutes. Remove and serve.

1858. Mutton Steaks, Plum Sauce

Have three steaks of three-quarters of a pound each cut from a tender leg of mutton; make a few incisions on the skin all around steaks. Neatly flatten, season with a teaspoon salt and half teaspoon pepper. Heat two tablespoons melted lard in a frying pan, place steaks one beside another in the pan and fry six minutes on each side. Remove, place on a hot dish, pour a plum sauce over and serve.

1859. Plum Sauce

Soak a half pound California prunes in cold water eight hours; drain place in a saucepan with a good gill claret, two ounces sugar and two saltspoons ground cinnamon. Cover pan and slowly boil ten minutes; carefully lift up prunes with the skimmer and keep them on a plate until required. Add one and a half gills of demi-glace (No. 122) to the syrup and let reduce on a brisk fire twenty minutes, add prunes, boil five minutes more and use as required.

1860. Okra Salad

Clip off stems from a pint and a half of very fresh, sound, medium okras. Plunge in cold water, thoroughly wash and drain, then place

in a saucepan with two quarts boiling water, a teaspoon salt and two tablespoons vinegar. Cover pan and boil thirty minutes. Remove, thoroughly drain on a sieve and let get cold. Place in a bowl, season with four tablespoons dressing (No. 863), mix well and serve.

DINNER

Olives Caviare (59)
Oignon Soup, Bourgeoise
Blackfish, Sauté, Fines Herbes Potatoes, Dijonnaise (985)
Duckling Braisé à l'Orange
Boiled Green Corn
Ribs of Beef (126) Chicory Salad (38)
Gateaux, Jeanne

1861. Oignon Soup, Bourgeoise

Cut four medium, white onions in half, then finely slice them. Heat two tablespoons melted butter in a large saucepan, add onions and cook until a nice brown colour, then add two tablespoons flour; stir well while heating one minute, pour in two quarts milk, mix with wooden spoon until it comes to boiling point then let slowly boil forty minutes, season with two teaspoons salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg and mix well. Dilute one egg yolk with a gill cream, add to soup with half ounce good butter, mix while heating two minutes; remove, pour the soup into a soup tureen and serve with six slices of French bread, toasted.

1862. Blackfish, Sauté, Fines Herbes

Scale, trim fins and wipe a three-pound fresh blackfish. Season all around with a teaspoon salt and a half teaspoon white pepper. Lightly baste with a little milk, then roll in flour. Heat two tablespoons melted butter in a frying pan, add fish and nicely brown ten minutes on each side. Set in oven fifteen minutes, remove, dress on a dish. Add half ounce butter to pan with half teaspoon freshly chopped parsley one branch chopped chervil, chopped leaves from a branch of tarragon, then toss on fire until a light brown, squeeze in juice of half a sound lemon, toss a little, pour over the fish and serve.

1863. Duckling Braisé, à l'Orange

Cut off head and feet from a five-pound duckling. Singe, draw, wipe and truss. Place a mirepoix (No. 271) at the bottom of a braising pan with an ounce butter, lay duck over it. Season with teaspoon salt and half teaspoon pepper, then lightly baste the duck with a little melted butter. Set in oven to roast twenty-five minutes. Draw the duck to oven door, carefully peel and skin two sound juicy oranges, add the rinds to the duck with four tablespoons currant jelly, two gills demi-glace (No. 122), and one gill broth (No. 701). Cover pan and reset in oven forty-five minutes longer. Remove, dress bird on a large dish, untruss, then cut the peeled oranges in halves and finely slice them, remove seeds, and arrange around the dish, one overlapping another.

Reduce sauce on a brisk, open fire ten minutes. Skim fat from surface. Strain sauce through a Chinese strainer over the duck and serve.

1864. Boiled Green Corn

Pare off stems, remove leaves and silk from six sound, tender ears green corn. Boil in a saucepan three quarts water, a gill milk, a tablespoon salt and a half ounce butter, then plunge in the corn and boil twenty-five minutes. Lift up, thoroughly drain, dress on a hot dish enveloped in a napkin and serve with a little melted butter separately.

1865. Gateaux, Jeanne

Beat up in a copper basin to a stiff froth the whites of five eggs, add four ounces fine sugar, mix a little with a skimmer, then add half pint whipped cream, four ounces sifted flour and two tablespoons curaçao. Mix well with the skimmer. Drop preparation in a lightly buttered and floured pastry tin, eight inches square and one and a half inches high. Set in oven to bake twenty minutes. Remove, let cool off, turn on a table and cut cake into quarter-inch-thick slices. Prepare a cream frangipane (No. 586) and spread it on both sides of the sliced pieces, then stick the cakes one against another, so as to have them of the original form. Spread a glace au chocolate (No. 1579) over the cakes, let cool off, dress on a dish with a folded napkin and serve.

Tuesday, Third Week of June

BREAKFAST

Stewed Rhubarb (73)
Malta Vita (1592) Eggs, Pondicherry
Yarmouth Bloaters (311)
Broiled Breakfast Bacon, Devilled (682) Potatoes en Quartiers (686)
Cornmeal Pones (990)

1866. Eggs, Pondicherry

Boil a pint of white broth (No. 701) in a saucepan, add three ounces raw rice, half teaspoon curry powder, half teaspoon salt, two saltspoons cayenne, half teaspoon freshly chopped parsley and one ounce freshly grated fresh cocoanut. Mix well and gently boil thirty-five minutes. Cut eight shelled hard-boiled eggs in quarters and add to the rice with a gill cream, half ounce butter and three saltspoons salt; mix well, and cook for five minutes, mixing once in a while. Dress the eggs in a deep dish and serve.

LUNCHEON

Clam Broth (80) Crab Meat au Gratin (782)
Croquettes of Beef, Horseradish Sauce
New Carrots and Peas
Rice Imperatrice (1234)

1867. Croquettes of Beef, Horseradish Sauce

Mince very finely all the beef left over from yesterday, place in a bowl and add half the quantity of bread crumbs. Chop very finely one

medium, white onion and fry in a saucepan with two teaspoons melted butter six minutes, add to the beef with a teaspoon freshly chopped parsley and a bean finely chopped garlic. Season with teaspoon salt, half teaspoon white pepper and saltspoon grated nutmeg. Crack in two raw eggs, add two tablespoons cream, sharply mix with wooden spoon five minutes. Divide preparation in twelve equal parts, lightly roll in flour, giving nice croquette form. Heat in a large frying pan two tablespoons melted lard, place croquettes in pan one beside another, and gently fry four minutes on each side. Drain well, place on a hot dish, pour a horseradish sauce (No. 323) around and serve.

1868. New Carrots and Peas

Cut the stems off and scrape twelve small new carrots. Heat a tablespoon melted butter in a saucepan, add one finely sliced onion and brown four minutes, then add the carrots, one pint fresh peas, a small head lettuce finely sliced, one chopped bean garlic, a teaspoon freshly chopped parsley, a half pint broth, a teaspoon salt, a teaspoon sugar and a half teaspoon pepper. Mix well, cover pan and boil fifteen minutes, then set in oven thirty-five minutes. Remove, add a half ounce butter, mix well, pour into a vegetable dish and serve.

DINNER

Salted Almonds (954) Clams (1457) Celery (86)
Potage, Mikado
Sheepshead, Charleston
Potatoes, Parisienne (711)
Noix of Beef Braisé, Bourgeoise
Fresh Asparagus, Hollandaise (1385)
Roast Turkey, Cranberry Sauce (67)
Sliced Tomatoes (461)
Neselrode Pudding (607)

1869. Potage, Mikado

Cut half of a small breast of chicken, quarter of a pound lean raw veal and quarter pound of lean raw mutton into small dice pieces, place in a saucepan on the fire with one ounce butter and cook for five minutes, stirring with the spatula meanwhile. Then moisten with two and a half quarts white broth (No. 701), add a finely chopped, medium onion, one green pepper chopped the same way and one and a half tablespoons diluted curry. Tie in a bunch one leek, two branches celery two ditto parsley, one chervil, one bay leaf, one sprig thyme, one clove and one bean garlic, and add to the soup. Season with a heavy teaspoon salt and half teaspoon pepper. Cook slowly forty minutes, add three tablespoons raw rice, cook thirty minutes longer. Remove the herbs, etc., skim fat from surface, pour into a soup tureen and serve.

1870. Sheepshead, Charleston

Scale, trim fins and remove bones from a three-pound piece of fresh sheepshead. Cut in fine julienne strips two parsley roots, one leek,

two branches celery, four medium, fresh, well peeled and cleaned mushrooms and one medium white onion. Place these in a frying pan with an ounce of melted butter gently brown six minutes and place fish over them. Season with a teaspoon salt, half teaspoon paprika, pour in half gill white wine and one and a half gills tomato sauce (No. 16). Cover fish with a lightly buttered paper, boil on range for five minutes, then set in oven thirty minutes. Dress the fish on a large dish. Reduce sauce for eight minutes on the fire, pour over the fish and serve.

1871. Noix of Beef Braisé, Bourgeoise

Procure a four-pound piece from a tender rump of beef, with all the fat on one side. With a large larding needle insert across the lean part of the beef four oblong shreds of larding pork. Heat one ounce lard in a braising pan, add beef and nicely brown on range fifteen minutes, turning it once in a while; lift up the beef and keep on a plate. Add twelve small, peeled white onions to the pan with twelve new scraped carrots and two ounces salt pork cut in half-inch squares and gently brown ten minutes, occasionally stirring meanwhile; sprinkle with a tablespoon flour, stir well while heating two minutes, add the beef, pour in two gills of demi-glace (No. 122), one gill tomato sauce (No. 16), two gills broth, half gill claret, a tablespoon brandy, a teaspoon and a half salt, half teaspoon pepper. Mix well, cover pan and let boil thirty minutes. Tie together a branch tarragon, a branch chervil, a branch parsley and one bean garlic and add to pan with half pint cooked fresh peas. Cover pan and set in oven one hour and forty-five minutes. Remove, arrange the beef on a hot dish, skim fat from sauce, pour it over beef, sprinkle a little chopped parsley over and serve.

Wednesday, Fourth Week of June

BREAKFAST

Peaches and Cream (1828)
Cornmeal Flour (328)
Poached Eggs, Parmentier
Picked-up Codfish in Cream (922)
Mutton Chops with Bacon (845)
Potatoesau Gratin with Anchovies
Flannel Cakes (136)

1872. Poached Eggs, Parmentier

Prepare a potato gastronome (No. 1491) spread on a hot dish and smooth well. Poach twelve fresh eggs (No. 106), neatly trim and lay them one beside another on the potato purée, sprinkle a very small finely chopped truffle over them and serve.

1873. Potatoes au Gratin with Anchovies

Finely hash six peeled, medium, boiled potatoes, place in a sautoire with an ounce butter, two gills cold milk, half teaspoon salt, a saltspoon

white pepper and a saltspoon grated nutmeg, mix well, then cook five minutes. Cut into small pieces eight anchovies in oil, add them to the potatoes, mix well and let cook five minutes. Mix with a spoon once in a while. Transfer to a baking dish, sprinkle surface with two tablespoons of grated Parmesan cheese, arrange a few little bits butter on top of the cheese, then set to bake in oven ten minutes. Remove and serve.

LUNCHEON

Vol au Vent, Marinière (443)
Pilaff of Turkey, Noni
Salad, Interlacken
Blanc Manger (1052)

1874. Pilaff of Turkey, Noni

Cut the meat from the turkey left over from yesterday into half-inch pieces. Heat a tablespoon melted butter in a saucepan, add six finely chopped shallots and a sound, seeded green pepper, also finely chopped, and brown to a nice light colour, add four ounces of raw beef marrow cut into small squares, one peeled and cored apple cut in same way, brown five minutes, then add five ounces raw rice, the turkey, a pint broth, two gills pure tomato juice, half teaspoon salt and three saltspoons white pepper; lightly mix, cover pan set in oven thirty-five minutes. Remove, add two egg yolks and two tablespoons grated Parmesan cheese, drop preparation in a lightly buttered plain pudding mould and mix well. Set mould in a saucepan with hot water up to half its height, then set in oven twenty-five minutes. Remove, unmould on a dish, pour a port wine sauce (No. 1087) around and serve.

1875. Salad, Interlacken

Carefully cut in lozenge shape and the thickness of a fifty-cent piece one good-sized, peeled, pickled beetroot, two stalks tender, crisp, white celery, one sound, rather green apple, one peeled and seeded sound cucumber, one small, peeled, sound apple and two cold, boiled, peeled medium potatoes. Place these articles in a bowl. Season with three tablespoons of dressing (No. 863). Mix well, then add leaves of a small, fresh bunch watercress, lightly mix, and just a moment before going to table add two tablespoons mayonnaise dressing, rapidly and gently mix again and immediately serve.

DINNER

Radishes (58) Lyons Sausage (582)
Potage Gumbo, Glasgow
Pompano, Maître d'Hôtel (228) Potatoes, Hollandaise (26)
Balotine of Lamb, Macédoine (1055)
Spaghetti au Gratin (1508)
Roast Capon with Cress (378) Lettuce Salad (148)
Malaga Pudding (309)

1876. Potage Gumbo, Glasgow

Cut into small dice one pound raw lean mutton, one medium carrot, one white turnip, one white onion, one leek and one sound, peeled, green

pepper, place in a saucepan with an ounce butter and brown ten minutes, occasionally tossing meanwhile. Moisten with three and a half quarts water, add one pound mutton bones, three ounces well-washed barley, two tablespoons Worcestershire sauce, two teaspoons salt and a half teaspoon pepper, lightly mix and slowly boil one hour. Then add twelve trimmed fresh okras cut in half-inch pieces, and two peeled, sound red tomatoes cut in eight pieces each. Boil forty-five minutes longer, but rather slowly. Take up bones, skim fat from surface, pour the soup into a tureen and serve.

Thursday, Fourth Week of June

BREAKFAST

Strawberries and Cream (1317) Wheatena **(1298)**
Eggs Cocotte, Bonne Femme
Fish Fritters (1057)
Tripe Sauté, Créole (1283)
German Fried Potatoes (242)
Buckwheat Cakes (330)

1877. Eggs Cocotte, Bonne Femme

Heat a tablespoon melted butter in a frying pan, add four finely chopped shallots, the scraped red part of a small carrot and fry five minutes, then add half teaspoon freshly chopped parsley, ten branches chopped chives, one finely peeled and chopped tomato, three tablespoons bread crumbs, one gill demi-glace (No. 122), three saltspoons salt and saltspoon white pepper, mix well and let cook five minutes. Evenly divide preparation in six egg-cocotte dishes, crack two fresh eggs in each dish. Season evenly with half teaspoon of salt and two saltspoons white pepper. Cut one ounce lean salt pork in dice, brown in a frying pan with a teaspoon butter to nice golden colour, distribute it equally over the eggs, set in oven five minutes. Remove and serve.

LUNCHEON

Celery Broth (951)
Broiled Soft Shell Crabs (1727)
Galantine of Fowl, Jelly
Potato Salad
Golden Toast with Raspberries

1878. Galantine of Fowl

Cut the head off near the body and the feet below the first joint of a good-sized, tender fowl. Singe, split down back without separating, carefully remove all bones without cutting skin, spread bird on a table, cut away thin slices of breast and legs and place them where there is no meat on, so as to have it of equal thickness. Season interior with half teaspoon salt, one saltspoon cayenne and saltspoon grated nutmeg. Finely chop three-quarters of a pound of lean raw veal, the same quantity fresh fat pork, place these two articles in a cold mortar and pound to a

smooth pulp. Remove and place in a cold earthen tureen, and keep on ice. Cut four ounces larding pork in half-inch-square pieces, plunge in boiling water two minutes, take up, place on a plate and let cool off. Cut four ounces red, cooked beef tongue in same shape as the lard, cut also three truffles in same way. Remove skins from an ounce of pistachios, then add these four articles to the bowl with the force, season with half teaspoon salt, saltspoon cayenne, saltspoon grated nutmeg, saltspoon of grated, mixed allspice and mix well with the spatula. Place in a small saucepan three chopped shallots, one branch parsley, one branch chervil, four tarragon leaves, one and a half gills sherry and two tablespoons truffle liquor. Cover pan and let reduce to a third of the quantity. Remove, let cool off, then strain it through a cheesecloth into the bowl, add two tablespoons rum, thoroughly stir until well amalgamated, then fill fowl with the force. Roll fowl in oblong shape, sew it up, wrap it in a strong cloth, tightly tie both ends and in the centre. Place into a long saucepan with all the bones from the fowl, two calf's feet, a tablespoon salt and a half teaspoon white pepper. Cover it with plenty cold water, place lid on and let slowly boil one hour and forty-five minutes, being careful to skim off fat once in a while. Remove from pan, lay on a dish, let stand ten minutes, unwrap, wash cloth in cold water and wrap fowl again in same cloth. Place it between two boards, lay a weight of three pounds on top and let stand until thoroughly cold, then unwrap, take off the string, and the galantine is ready to use. Always keep the galantine enveloped in a cloth and always keep in the ice box.

1879. Jelly for General Use

Strain the galantine stock into a basin. Skim fat from surface, add three ounces clear gelatine leaves and mix with a whisk until well dissolved. Place in a saucepan one pound finely chopped, lean, raw veal, a finely sliced carrot, one ditto onion, two ditto leeks, one branch parsley, one branch chervil, one branch tarragon, half a sprig thyme, one bay leaf, one clove and the whites of four eggs. Sharply stir with spatula two minutes, then with a ladle gradually pour in the galantine stock with the jelly, and continually mix briskly while adding it. Place pan on fire and let it come to boiling point, carefully mixing meanwhile, pour in a gill cold water, shift pan to the corner of range and very slowly simmer one and a half hours. Pour in gill sherry, boil for five minutes more. Carefully press through a dampened, double cheesecloth into an ordinary clean stone jar, let cool off, then place in the ice box until hard. Arrange a sheet of paper over, cover, and always keep it in the ice box.

N. B. When the jelly is nearly finished and no galantine stock is on hand use strong white broth instead (No. 701), but always have some jelly on hand in hot weather.

1880. Galantine with Jelly

Take up four tablespoons jelly from the jar, cut it into quarter-inch-square pieces and arrange jelly on a dish. Take the galantine and cut

twelve thin, equal slices. Arrange them, one overlapping another, on the dish over the jelly, decorate with six cleaned lettuce leaves and serve.

1881. Potato Salad

Place six sound potatoes in a saucepan, cover with plenty cold water, add a tablespoon salt and cook forty minutes, drain, let cool off, then peel, slice rather finely, and place in a salad bowl. Cut a small white onion in half, then slice it very fine and add the potatoes with a teaspoon finely chopped parsley, season with four tablespoons dressing (No. 863), mix well and serve.

1882. Golden Toast with Raspberries

Cut six slices from a stale loaf of French bread, quarter-inch thick. Place in a bowl two fresh eggs, two tablespoons sugar, a half teaspoon vanilla essence and one gill milk. Sharply mix with whisk two minutes. Dip the slices of bread into this custard, heat two tablespoons melted butter in a frying pan, add bread and fry three minutes on each side. Lift up, dress on a hot dish and keep hot.

Remove stems from a half pint sound raspberries, place them in a saucepan with two tablespoons sugar, one gill water and a tablespoon kirsch; boil five minutes, then pour raspberries over the toast and serve.

DINNER

Clams (1457)
Celery (86) Olives
Soup, Suisse Pickerel, Caper Sauce
Potatoes, Persillade (63) Entrecôtes Casserole (1286)
Fresh Asparagus, Béarnaise (1708)
Roast Squabs (831) Romaine Salad (214)
Mousse au Chocolat

1883. Soup, Suisse

Procure a two-pound piece short ribs of beef, tie it with string and place in a saucepan with a small beef marrow bone; pour in five quarts cold water with a tablespoon salt. Set on fire and let slowly come to boiling point, skim fat from surface, then add two medium carrots, two sound white turnips, two onions and two branches celery, cover pan and let simmer on corner of range two hours. Finely slice two well-washed leeks, add them to the soup and slowly boil half hour longer; then remove the beef bone, carrots, turnips, onions and celery. Chop up together three branches fresh parsley, one branch chervil and half a sound bean garlic; add this hash to the soup with four ounces good raw rice, lightly mix and continually simmer forty minutes. Skim fat from surface of soup, transfer it to a soup tureen and serve with two ounces of grated Swiss or Parmesan cheese, separately.

1884. Pickerel, Caper Sauce

Trim off the fins and neatly wipe a very fresh pickerel of three pounds. Place in a saucepan with a quart water, a half gill vinegar, a teaspoon

salt and two branches parsley. Cover pan and slowly boil twenty minutes. Take up fish, place on a hot dish, pour a caper sauce (No. 1246) over the fish and serve.

1885. Mousse au Chocolat

Place four ounces grated chocolate in a copper basin with a teaspoon vanilla essence, four ounces sugar and two gills water. Continually stir on fire with a wooden spoon until thoroughly dissolved, then remove and let cool off. Beat a half pint thick cream to a stiff froth and gradually add to the chocolate, gently mixing meanwhile. Line a dome-shaped mould with a sheet of white paper; drop preparation into mould, tightly cover. Bury in a tub with broken ice and rock salt and let freeze one and a half hours. Take up, thoroughly wipe, unmould on a cold dish over a folded napkin, pull off the paper and serve.

Friday, Fourth Week of June

BREAKFAST

Sliced Pineapples (407) Grape-Nuts (1371)
Omelette with Calves' Brains
Kippered Herrings (153)
Small Steaks, Maître d'Hôtel (172) Potatoes, Béarnaise (1001)
English Muffins (528)

1886. Omelette with Calves' Brains

Plunge two fresh calves' brains in cold water for thirty minutes. Remove all the sinews, place in a saucepan with two tablespoons vinegar, a teaspoon salt, one bay leaf and enough cold water to cover, then boil five minutes. Drain well and cut each half in two. Lightly roll in flour, heat a tablespoon melted butter in a frying pan, arrange in the brains and briskly fry three minutes on each side. Lift up and keep hot. Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt and two saltspoons white pepper. Briskly beat with fork for two minutes. Heat a tablespoon melted butter in a frying pan, drop in the eggs, stir with fork for two minutes, let rest a half minute, fold up two opposite sides to meet in centre, let rest a minute, turn on a hot dish. Arrange the brains around the omelette; add an ounce butter to the pan of brains, toss on fire until a light brown; pour in a teaspoon vinegar, toss a little, pour over the omelette and serve.

LUNCHEON

Tokio Fish Chowder (1002)
Little Neck Clam Patties (1232)
Country Captain Eggs, Belle Helene
Baba au Rhum (687)

1887. Country Captain

Cut the head and feet off a tender three-pound chicken. Singe, draw and cut it in twelve even pieces. Heat two tablespoons melted

butter in a saucepan, add the chicken and gently fry ten minutes, occasionally turning the pieces. Add one finely sliced onion, one ditto green pepper and a bean sound garlic finely chopped; then brown ten minutes, stirring meanwhile, and moisten with two gills water. Season with a good teaspoon salt, half teaspoon pepper and one and a half teaspoons curry powder, stir well, then add six finely crushed peeled red tomatoes, half teaspoon freshly chopped parsley and a saltspoon powdered thyme. Stir well, cover pan, then set in oven forty-five minutes, remove and keep hot. Scald, peel and roast to a nice golden colour a quarter of a pound almonds, add to the chicken with three tablespoons picked dried currants, lightly mix; cook five minutes, dress on a hot dish. Arrange a rice for curry (No. 490) around the chicken. Place six thin slices crisp, freshly broiled bacon over, and serve with Indian chutney, separately, and Bombay ducks if at hand.

1888. Eggs, Belle Helene

Boil twelve fresh eggs five minutes, take them up and plunge in cold water one minute; remove and shell them. Clip off a small piece at the thick end of each. Cut from sandwich bread twelve pieces one and a half inches in diameter and quarter-inch thick; toast them to a nice golden colour, then carefully spread a half teaspoon caviare on the toast and place them on a dish; arrange the eggs on the toast standing up. Cut a small truffle in twelve star-shaped pieces and arrange one piece on top of each egg. Pour a cream sauce (No. 736) around the eggs and serve.

DINNER

Clams (1457) Pim-Olas
Canapés of Caviare (59)
Potage, Felicie
Spanish Mackerel, Reick
Potatoes, Windsor (252)
Rack of Mutton, Purée of White Beans
Cauliflower au Gratin (1329)
Roast Guinea Hens (1535)
Escarole Salad (100)
Huckleberry Pudding

1889. Potage, Felicie

Slice and place in a saucepan one carrot, two onions, one leek and two branches parsley, add one tablespoon melted butter and gently brown on fire ten minutes, occasionally stirring meanwhile; pour in a quarter pint white wine, let reduce until nearly dry, then pour in three quarts water, add two pounds very fresh clean fish bones, one bay leaf, one clove, one sprig thyme, twelve allspice, twelve whole black peppers, two branches parsley, one branch chervil and two teaspoons salt; let simmer forty-five minutes. Mix in a saucepan two and a half ounces flour with one ounce butter for one minute, strain the fish broth through a cheesecloth into this pan, mix on fire with wooden spoon until it comes to a boil, then slowly boil thirty minutes. Pour in a half pint

cream and a half gill good sherry, mix well and boil five minutes. Dilute one egg yolk in a bowl with half gill milk, one saltspoon cayenne pepper and one saltspoon grated nutmeg, add to the soup; continually mix while heating three minutes, strain the potage through a cheesecloth into a soup tureen, add a garnishing of fish quenelles (No. 1201) in the soup tureen, lightly mix and serve.

1890. Spanish Mackerel, Reick

Trim fins, cut head off and neatly wipe a nice, very fresh Spanish mackerel of three and a half pounds; split in two through back and cut into six even pieces. Heat a tablespoon good butter in a round earthen cocotte dish, add six very small green onions and gently brown five minutes, then add a half pint picked, tender, fresh peas, three-quarters of a pint broth (No. 701), and briskly boil ten minutes. Add a tablespoon currant jelly, mix well, lay the mackerel on top of the peas, season with half teaspoon salt, two saltspoons paprika and half teaspoon anchovy essence. Place in a bowl a teaspoon flour, a tablespoon melted butter, one finely chopped red Spanish sweet pepper, half teaspoon finely chopped parsley and the leaves of a branch chervil. Thoroughly mix with spoon, then divide in little bits over the fish. Squeeze juice of half a sound lemon over all. Tightly cover the cocotte, set in a slow oven forty minutes, remove and send to table without uncovering.

1891. Rack of Mutton, Purée of White Beans

Trim off spinal bone from a tender rack of mutton, trim off skin and a little of fat from top, shorten end ribs one inch. Season all around with teaspoon salt and half teaspoon pepper. Place a mirepoix at the bottom of a roasting pan, as No. 271, lay the rack over, lightly baste with a little melted butter, pour two tablespoons of water in the pan, then set in oven forty-five minutes, turning and basting once in a while. Remove, dress on a dish. Prepare and dress a purée of beans on one side of the mutton, skim fat from gravy, add one gill demi-glace (No. 122), boil five minutes, then strain gravy through a Chinese strainer over the rack and serve.

1892. Purée of White Beans

Soak a pint of white beans over night, drain, place in a saucepan with a half pound piece salt pork, one carrot cut in quarters, one white onion with two cloves stuck in, two branches parsley, half teaspoon salt, half teaspoon pepper and one quart water. Cover pan, boil thirty minutes, then set in oven one hour. Remove, free beans from all the ingredients, then press through a sieve into another saucepan, add half ounce good butter, mix well with wooden spoon while heating for four minutes, remove and use as required.

1893. Huckleberry Pudding

Remove fibres from a half pound fresh beef suet and chop very fine. Sift half pound flour on a table, make a small fountain in centre; place

suet with a half pint water into the fountain, with half teaspoon salt, knead the whole well together to a perfect paste; roll it out on corner of a lightly floured table to a fifth of an inch in thickness. Butter a quart bowl and line the interior with the paste.

Wash and thoroughly wipe one and a half pounds fresh huckleberries, place them in a bowl with half pound sugar, two ounces flour, one egg, a teaspoon vanilla essence and two tablespoons rum. Mix well, then fill the bowl, wet the edge, cover with a layer of the rolled-out paste and gently press the edges together. Wrap in a strong, clean buttered cloth, plunge into boiling water for one hour, remove, unwrap, turn it on a dish, pour a rum sauce (No. 41) over and serve.

Saturday, Fourth Week of June

BREAKFAST

Strawberries (1317)
Wheaten Grits (131) Shirred Eggs, Reine
Boiled Salt Mackerel in Milk (1231)
Broiled Lamb Chops with Bacon (219)
Julienne Potatoes (799) Buckwheat Cakes (330)

1894. Shirred Eggs, Reine

Cut six very thin slices of galantine (No. 1878) and place a slice at bottom of six lightly buttered shirred-egg dishes. Place on range two minutes, turn slices over, then pour teaspoon sherry over each slice. Crack two fresh eggs over each dish. Season eggs evenly with half teaspoon salt and two saltspoons white pepper; pour a gill sweet cream evenly over the eggs of the six dishes, then set in oven for three minutes, remove and serve.

LUNCHEON

Soft Clams, Bourguignonne
Beef, Rotterdam Egg Plant en Julienne (508)
Rice Croquettes (1389)

1895. Soft Clams, Bourguignonne

Open thirty-six medium soft clams, remove all sandy parts, keeping nothing but perfect bodies, and keep on half shells until required. Place in a mortar three peeled shallots, half a bean garlic, two branches parsley and one branch chervil and pound to a fine pulp; add one ounce hard butter and thoroughly pound until well amalgamated, then press through a sieve into a bowl; add four tablespoons bread crumbs; mix well with spoon and evenly spread this butter over the clams; arrange on a tin, set in oven to bake five minutes. Remove, arrange on a dish; pour the butter from pan over clams, decorate with six quarters lemon and a little parsley greens and serve.

1896. Beef, Rotterdam

Have a nice, tender four pounds of beef from the rump with all fat on one side. Season with teaspoon salt, half teaspoon pepper and salt-

spoon grated nutmeg, place in a saucepan with an ounce butter, add four medium sound carrots, four white onions, all cut lengthwise in quarters, two cloves, two nutmeg leaves (foelie), one branch celery, cut in small pieces, and three medium ripe tomatoes, cut in quarters. Pour in sufficient water to cover the beef entirely, place lid on, and as soon as it comes to a boil add two ounces semolina, and then slowly cook in oven two hours. Ten minutes before serving add a quarter pint Rhine wine. Remove from oven, place beef on a dish and garnish all around with contents of the pan and serve.

DINNER

Consommé, Russe — Bluefish, Havanaise
Potato Croquettes (390) — Chicken Sauté, Paysanne
Fresh String Beans with Butter (1570)
Roast Beef (126) — Chicory Salad (38)
Fig Pudding (57)

1897. Consommé, Russe

Prepare a consommé (No. 52), but when cutting the vegetables, have in addition three medium beetroots and two tablespoons freshly grated, very fresh, sound horseradish. Strain the consommé through a cheesecloth into another saucepan.

With a small Parisian potato scoop, scoop out all you can from a good-sized Russian turnip, place in a saucepan with half teaspoon salt, half teaspoon sugar and a pint of the consommé, and boil until soft, or thirty-five minutes; then add to the consommé, add the leaves from two branches chervil, boil two minutes, pour into a soup tureen and serve.

1898. Bluefish, Havanaise

Scale, remove head and fins from a three-and-a-half-pound fresh bluefish. Split in two through the back and remove spinal bone. Finely slice two thick, sound green peppers and lightly fry in a pan with a teaspoon good oil, then place in a mortar with a small branch of tarragon and pound exceedingly fine, add a half ounce butter, pound again until well amalgamated, then press it through a sieve into a bowl. Season fish with teaspoon salt and carefully rub butter on the cut-side parts of fish. Place in a baking dish, squeeze over juice of half a sound lemon, let stand in a moderate temperature to infuse for thirty minutes.

Finely slice three peeled bananas, arrange them one beside another over the bluefish so as to entirely cover it. Cut two sweet Spanish peppers in julienne strips and arrange crosswise on the bananas, squeeze juice of the other half lemon over, cover with lightly buttered paper. Set in oven to bake forty-five minutes, being careful to baste fish with its juice once in a while. Remove, lift up the paper and send to table in same dish.

1899. Chicken Sauté, Paysanne

Singe, cut off head and feet from a tender three-pound chicken, draw and cut in twelve even pieces. Heat two tablespoons lard in a

frying pan, add the chicken with the liver and heart, season with teaspoon salt and half teaspoon white pepper, gently brown fifteen minutes, turning the pieces once in a while. Add two ounces lean bacon cut in quarter-inch squares, and two finely chopped onions; stir well and let brown ten minutes more. Sprinkle with one tablespoon flour, add one chopped bean of garlic, a half teaspoon finely chopped parsley and shuffle pan one minute. Moisten with a pint broth and a tablespoon vinegar, mix well and let cook thirty minutes. Transfer chicken to a hot dish and serve.

Sunday, Fourth Week of June

BREAKFAST

Cherries (1527) Barley and Cream (1068)
Scrambled Eggs with Crab Meat
Fried Filets of Sole, Tartare Sauce (487)
Broiled Squabs with Bacon (1693)
Grilled White Potatoes (1344)
Fried Cornmeal Cakes (1585)

1900. Scrambled Eggs with Crab Meat

Carefully crack eight fresh eggs in a bowl, add half gill cream, half teaspoon salt, two saltspoons pepper and briskly beat with fork one minute. Heat two tablespoons melted butter in a frying pan, add quarter of a pound of crab meat, season with two saltspoons salt, half saltspoon cayenne and saltspoon grated nutmeg and cook five minutes, stirring with fork meanwhile. Drop in the eggs with a tablespoon sherry and cook rather briskly six minutes, stirring briskly once in a while. Transfer to a deep dish and serve.

LUNCHEON

Cold Consommé in Cups
Lobster Curry, McQuade (489)
Delmonico Steaks, Bordelaise (812)
Potatoes Soufflé (1189)
Strawberry Shortcakes (1677)

1901. Cold Consommé in Cups

Place in a saucepan two pounds finely chopped shin of beef, one medium-sized sliced carrot, one ditto turnip, one ditto onion, one ditto branch celery, one bean garlic, one branch chervil, one branch parsley, one branch tarragon, two sliced leeks, one tablespoon salt, one clove, one bay leaf, one sprig thyme and two raw eggs. Sharply stir with spatula five minutes, then gradually pour in three quarts and a half boiling water, sharply mixing while adding it. Set pan on the fire and let slowly come to a boil, occasionally mixing meanwhile, then pour in gill cold water. Shift pan to corner of range and let simmer two hours. Strain through a damp, doubled cheesecloth into a stone jar. Let cool off, place jar in a basin with ice around, let thoroughly set, fill up six cups and serve.

DINNER

Clams (1547)
Olives Tomatoes en Surprise (1515)
Potage, Artagnan
Cold Brook Trout, Green Sauce
Mignons of Lamb, Traviata
Sweetbreads en Casserole
Green Peas with Butter (1519)
Punch, Siberian (960)
Roast Duckling, Apple Sauce (187)
Escarole Salad (100)
Almond Ice Cream (149) Lady-Fingers (150)

1902. Potage, Artagnan

Place in a saucepan two sliced carrots, one sliced turnip, one sliced onion, one sliced leek, one sliced branch celery, two branches parsley, one branch chervil, a spring thyme, one bay leaf, two cloves, a sprig marjoram, two ounces raw ham, one piece knuckle of veal, one calf's foot. Moisten with six quarts water and half pint white wine, season with two teaspoons salt and half teaspoon pepper, cover pan and slowly boil three hours. After it has cooked for an hour remove the calf's foot and plunge in cold water, remove and bone it, place the meat between two boards with a weight of four pounds on top and let stand thirty minutes, then cut meat into half-inch-square pieces and keep on a plate. Place three ounces of tapioca pearls in a quart boiling water with half teaspoon salt and gently boil forty minutes, occasionally mixing meanwhile. Place on a sieve and thoroughly wash in cold water. Strain broth through a cheesecloth into another saucepan, skim fat from surface, then add calf's foot meat and tapioca. Boil ten minutes. Transfer into a soup tureen and serve.

1903. Cold Brook Trout, Green Sauce

Clip off fins with scissors, draw and neatly wipe three medium, fresh brook trout. Place in a frying pan with half gill white wine, a tablespoon good vinegar, juice of half a sound lemon, one and a half gills water, two branches parsley and half teaspoon salt. Cover with buttered paper and gently boil on fire fifteen minutes. Remove, let cool off in same pan with broth, dress fish on a dish with a folded napkin, decorate with twelve well-cleaned small leaves fresh lettuce around the dish and serve with a green sauce separately.

1904. Green Sauce

Plunge six well-washed, very green leaves spinach in a little boiling water five minutes. Remove, drain on a sieve, and press out water. Then place in a mortar one sound, peeled shallot, one branch parsley, half a branch chervil and six leaves tarragon and pound to a pulp, then add the spinach, pound again till smooth and rub it through a sieve upon a plate. Prepare a mayonnaise dressing (No. 70) add the green purée to the mayonnaise, little by little, continually mixing meanwhile, pour into a saucebowl and serve.

1905. Mignons of Lamb, Traviata

Procure six nice, tender mignons of four ounces each from a leg of lamb, neatly trim, lightly flatten evenly, and season all around with a half teaspoon salt and three saltspoons white pepper. Spread a very little French mustard on both sides of each, lightly roll in flour, dip in beaten egg, then slightly turn in finely grated cooked lean ham. Heat a tablespoon melted butter in a frying pan, arrange the mignons in, one beside another, gently fry four minutes on each side and dress on a hot dish. Prepare and dress a tomato crust (No. 1287) around the dish. Pour a gill hot demi-glace (No. 122) over the mignons and serve.

1906. Sweetbreads en Casserole

Blanch and trim six heart sweetbreads (No. 33). Place in an earthen casserole dish with twelve very small green white onions around the breads. Season with teaspoon salt and three saltspoons white pepper, spread one tablespoon melted butter over all. Set in oven to braise forty minutes, turning and basting once in a while. Remove, drain off a little of the butter, then pour in a gill white wine and let reduce to half the quantity. Arrange a cooked potato noisette (No. 321) around the sweetbreads. Squeeze juice of half a sound lemon over and serve in same casserole.

Monday, Fourth Week of June

BREAKFAST

Raspberries and Cream (1846)
Cracked Wheat (656)
Eggs Molet, Lyonnaise Yarmouth Bloaters (311)
Beef Hash Zingara (455)
Cocoanut Cakes (423)

1907. Eggs Molet, Lyonnaise

Cut in half and finely slice two medium, white onions, place in a saucepan with tablespoon melted butter and fry eight minutes, stirring with fork once in a while. Pour in one and a half gills demi-glace (No. 122), add half teaspoon freshly chopped parsley and half saltspoon cayenne pepper; mix well and boil five minutes. Boil twelve fresh eggs five minutes, take up and drop in cold water one minute. Shell them and place on a deep hot dish. Pour the sauce over and serve.

LUNCHEON

Eels, Emstel
Chicken Pot Pie (159)
String Bean Salad (741)
Compote of Peaches with Cream

1908. Eels, Emstel

Tear off skin, draw and wipe one and a half pounds very fresh eels. Cut in two-inch-long pieces and keep on plate until required. Heat one

ounce butter in a saucepan, add four finely chopped shallots and brown two minutes, adding one and a half ounces flour, stir well, pour in a pint white broth, add half teaspoon freshly chopped parsley, one nutmeg leaf, half teaspoon salt, three saltspoons white pepper, a tablespoon vinegar and juice of half a sound lemon. Mix with wooden spoon until it comes to a boil, then boil ten minutes. Add eels, and simmer on range thirty minutes. Pour into a deep dish, arrange six heart-shaped bread croutons (No. 90) around and serve.

1909. Compote of Peaches with Cream

Peel twelve good-sized, fresh, ripe peaches and cut them off the stones in third-of-an-inch slices. Place in a bowl with an ounce powdered sugar and two tablespoons maraschino. Mix well. Beat up one and a half gills thick cream for five minutes, adding two ounces sugar and half teaspoon vanilla essence, beat for a minute longer and add to peaches. Transfer to a compotier, arrange six champagne waffles around the compotiers and serve.

DINNER

Radishes (58) Salted Peanuts (954)
Potage aux Pates, Tomaté
Sea Bass, Sauté, Meuniére Brioches Potatoes (91)
Broiled Leg of Mutton, Caper Sauce (1245)
Green Corn (1864)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Prune Pudding

1910. Potage aux Pates, Tomaté

Prepare and strain the consommé into another saucepan, as per No. 52, add a pint of tomato sauce (No. 16) and boil fifteen minutes. Then add three ounces Italian paste and boil again twenty-five minutes. Pour into a soup tureen and serve.

1911. Sea Bass, Sautè, Meunière

Scale, trim off fins and neatly wipe two small sea bass of one and a half pounds each. Make three light incisions in skin on each side of both fish. Season with a teaspoon salt and a half teaspoon pepper. Lightly baste with a little cold milk and roll in a little flour.

Heat one tablespoon melted butter in a frying pan, add fish, and fry ten minutes on each side. Then set in oven five minutes. Remove, dress on a dish, place a half ounce butter in the pan and toss until a light brown, add half teaspoon freshly chopped parsley and juice of half a sound lemon, toss a little, then pour over the fish and serve.

1912. Prune Pudding

Soak a pint sound prunes in cold water seven hours, drain and remove stones. Place in a basin two ounces finely chopped beef marrow free from all sinews, four ounces sugar, four ounces flour, four eggs, half

gill good rum, saltspoon ground cinnamon and half saltspoon grated nutmeg. Thoroughly stir with wooden spoon five minutes. Add half gill thick cream and two ounces bread crumbs. Mix well, then add the prunes and lightly mix. Butter and flour lightly a strong cloth, drop preparation in the centre, fold up the four corners and tightly tie the pudding. Place in a saucepan with boiling water, filling it to twice the height of pudding and boil two hours and a half. Lift up and hang it for ten minutes. Untie, turn on a dish, dredge two tablespoons fine sugar around, pour a quarter gill good brandy over, set fire to it and send to table.

Tuesday, Fourth Week of June

BREAKFAST

Huckleberries and Cream Germea (217)
Eggs Moscovite
Broiled Weakfish, Maître d'Hôtel (927)
Pigs' Feet (434)
Potatoes, Sauté (135)
Almond Cakes

1913. Huckleberries and Cream

Thoroughly wash and drain a quart very fresh sound huckleberries. Place them on a compotier and serve with powdered sugar and thick cream separately.

1914. Eggs, Moscovite

Cut away a small piece at both ends of twelve hard-boiled eggs. Cut them in half crosswise, scoop out the yolks and place them in a bowl with a tablespoon caviare and half teaspoon finely chopped chives, then mash well with wooden spoon and fill up the half eggs with it. Arrange on a baking dish, cut side up. Evenly spread over a Mornay sauce (No. 526). Sprinkle a little Parmesan cheese over, then set in the oven six minutes. Remove and serve in same dish.

1915. Almond Cakes

Plunge three ounces shelled almonds in boiling water three minutes, drain, peel, then chop very fine. Roast to a nice golden colour in the oven. Prepare a griddle cake preparation (No. 136), add the almonds, lightly mix, then proceed to finish the cakes in same manner.

LUNCHEON

Cold Clam Broth
Canapés of Lobster (200)
Croûtes, New Century, Salad Caroline
Apricot Fritters (206)

1916. Cold Clam Broth

Open twelve large, fresh clams and place in a saucepan with all their liquor, add three pints cold water, four branches celery, two saltspoons

cayenne pepper and boil five minutes. Strain through a double cheesecloth into a stone jar, place jar in a basin with ice around and let get cold. Pour into six cups and send to table.

1917. Croûtes, New Century

Cut off a piece lengthwise—about a quarter—from the top of six French rolls, then scoop out all the soft part, place on a tin, set in the oven (with the covers) and let get a nice golden colour and keep hot. Pick all the meat from the turkey left over from yesterday and cut in quarter-inch-square pieces. Cut also in same way two ounces cooked ham and keep on a plate until required. Heat one and a half tablespoons melted butter in a small saucepan, add one finely chopped, seeded green pepper and nicely fry three minutes; add six well-cleaned fresh mushrooms cut in small squares, and brown five minutes, occasionally stirring. Add a level tablespoon flour, mix a little. Moisten with a half gill white wine and a gill white broth. Mix well and boil ten minutes. Pour in one and a half gills cream, mix a little, then add the turkey and ham with the leaves of two branches chervil, half a teaspoon salt, a saltspoon cayenne and a saltspoon grated nutmeg. Mix well, then slowly cook fifteen minutes. Dilute an egg yoke with a tablespoon cream and add to the pan. Mix while heating two minutes. Arrange rolls on a dish, fill them with the preparation, place covers over and serve.

1918. Salad, Caroline

Cut three slices from a sandwich loaf, remove the crusts, then cut in quarter-inch-square pieces and fry in a pan with a tablespoon melted butter to a nice golden colour. Drain and place in a salad bowl. Peel and remove the spongy parts of a sound cucumber and cut in small square pieces. Cut also four Spanish sweet peppers into same shape. Then cut an ounce of rich Swiss cheese into similar pieces and add all to the bowl with a half pint of freshly cooked green peas. Shell thirty hazel nuts, cut in halves and add to the rest. Mix a little and season with four tablespoons dressing (No. 863). Mix well and serve.

DINNER

Clams (1457)
Celery (86) Olives
Cream of Beetroots
Turban of Sole, Champeau
Potatoes, Savoyarde (533)
Beef Braisé, au Pain Perdue
Cold Fresh Asparagus, Mayonnaise
Roast Squabs (831)
Escarole Salad (100)
Raspberry Coupe

1919. Cream of Beetroots

Place in a saucepan a small knuckle veal with three quarts water, boil five minutes, remove water and pour in four quarts fresh water,

add two medium carrots, one white onion, one turnip, two leeks, two branches celery, one clove and six good-sized, peeled red beets. Season with two teaspoons salt and half teaspoon pepper. Cover pan and slowly simmer two hours. Mix in a saucepan one ounce butter with two ounces flour; stir while heating one minute. Skim fat from surface of soup, strain through a Chinese strainer into this pan, mix well, pound beets in a mortar, then add again to the soup. Lightly mix and boil thirty-five minutes more. Pour in a half-pint cream, let come to a boil; mix well, strain through a cheesecloth into a soup tureen and serve.

1920. Turban of Sole, Champeau

Lift up filets from a very fresh three-and-a-half-pound flounder. Skin and cut each filet in slanting halves. Twist up each piece in corkscrew form, place in a frying pan with half ounce butter, a gill white wine, a branch parsley, juice of quarter of a lemon and half teaspoon salt. Cover with lightly buttered paper and set in oven for twenty minutes. Remove, lift up filet and dress on a dish. Remove parsley from pan and reduce gravy to about the quantity of a tablespoon, place in a bowl, add one egg yolk, sharply mix with a whisk, then add, drop by drop, one ounce hot melted butter, sharply mixing while adding it.

Prepare half the quantity of Bordelaise sauce (No. 28), pour over half the fish only and pour the other sauce over other half of fish. Sprinkle a little finely chopped parsley over and serve.

1921. Beef Braisé, au Pain Perdue

Procure a three-pound piece tender rump of beef with all fat on one side. Cut from a piece of larding pork four long strips fourth of an inch thick. Mix on a plate a tablespoon freshly chopped parsley with half a bean chopped garlic. Roll pork strips in the parsley, etc., then with a large larding needle insert the strips into the lean part of beef. Season with a teaspoon salt and a half teaspoon pepper. Heat two tablespoons lard in a braising pan, add beef and brown fifteen minutes, turning it once in a while, lift up beef, lay on a plate. Add two tablespoons flour to the pan, stir well, then moisten with half pint claret and pint water, mix well and add the beef. Scrape twelve small new carrots, peel twelve small white onions and brown in a tablespoon melted butter in a frying pan for eight minutes, or till a nice brown, and add to beef. Tie in a bunch two branches parsley, one of chervil, one of garlic, a sprig thyme, one bay leaf and one clove, add to beef. Season with a teaspoon salt, half teaspoon pepper, cover pan and boil ten minutes, then set in moderate oven two hours. Remove, dress beef on a hot dish, skim off fat from surface of sauce, boil ten minutes. Remove the bunch of herbs, pour contents of pan over beef, arrange twelve slices of pain perdue around beef and serve.

1922. Pain Perdue

Crack one fresh egg on a plate, add one gill milk and one gill cream. Season with half teaspoon salt, three saltspoons white pepper and salt-

spoon grated nutmeg. Briskly beat with fork two minutes. Cut twelve slices stale French bread, quarter-inch thick, dip each slice in preparation. Heat two tablespoons melted butter in a large frying pan, drop slices of bread in the pan, one beside another, and fry three minutes on each side. Remove and use as required.

1923. Cold Fresh Asparagus, Mayonnaise

Scrape and clip off ends of two bunches fresh, sound asparagus, thoroughly wash in cold water, tie in three bunches, plunge in three quarts boiling water with a tablespoon salt. Cover pan and gently boil twenty-five minutes. Take up and replunge in cold water until thoroughly cold. Drain well, dress on a dish with a folded napkin and serve with a mayonnaise sauce (No. 70) separately.

1924. Raspberry Coupe

Prepare a pint only of vanilla ice cream (No. 42). Place a pint sound, fresh raspberries in a bowl, season with two tablespoons fine sugar, a tablespoon kirsch and a tablespoon maraschino. Mix all well in seasoning, then evenly divide berries into six champagne coupes. Evenly arrange the vanilla cream in the glasses, nicely smooth surface, dome-shape, and serve.

Wednesday, Fifth Week of June

BREAKFAST

Blackberries and Cream Quaker Oats (105)
Poached Eggs, Mexicaine
Fried Butter Fish (636)
Broiled Devilled Ham (451) Sweet Potatoes in Cream (110)
Rice Flannel Cakes (221)

1925. Blackberries and Cream

Plunge a quart sound, fresh blackberries in cold water for five minutes. Thoroughly drain, place on a compotier and send to table with fine sugar and cream separately.

1926. Poached Eggs, Mexicaine

Cut twelve quarter-inch-thick slices from a stale sandwich loaf, then cut each slice two inches in diameter. Toast a nice golden colour and lightly butter them. Finely chop four sweet Spanish red peppers and place in a frying pan with a teaspoon melted butter and heat five minutes, tossing meanwhile. Evenly spread over the slices of toast, arrange on a dish and keep hot.

Plunge three sound green peppers in boiling water three minutes, take up and with a coarse towel remove skin. Cut in quarters and fry in a frying pan with teaspoon melted butter to a nice light brown colour. Prepare twelve poached eggs (No. 106), lay them on the toast, then arrange a piece of green pepper on top of each egg and serve.

LUNCHEON

Chicken Broth (578)
Shrimp Patties (1341)
Boned Turkey with Jelly
Tomato Salad (461)
Rice au lait d'Amande (638)

1927. Boned Turkey

Finely chop two pounds raw lean veal, the same quantity fresh fat pork, place in a mortar and sharply pound. Add two egg yolks, pound again, then rub through a wire sieve into a large earthen basin and keep on ice. Cut six ounces larding pork in half-inch-square pieces, plunge in boiling water two minutes, drain and keep on a plate to cool off.

Cut six ounces cooked smoked beef tongue in half-inch squares and four medium truffles in quarters. Scald and peel three ounces pistachios and add these four articles to the force in the bowl. Place in a saucepan six chopped shallots, two branches parsley, one branch chervil, six tarragon leaves, a quarter pint sherry. Let reduce on fire to half quantity, then let cool off. Strain through a cheesecloth into bowl, add a gill good rum, one and a half teaspoons salt, two saltspoons cayenne, one saltspoon grated nutmeg, two saltspoons mixed ground allspice and two tablespoons truffle liquor; thoroughly mix until well amalgamated and keep till required. Singe a tender turkey hen of about eight pounds, cut off neck, wings and legs. Split through back without separating and carefully bone without cutting skin. Cut away slices from breast and legs and place them where there is no meat, so as to have same thickness inside. Season with good teaspoon salt, one saltspoon cayenne and one saltspoon grated nutmeg. Place force in centre of the cut side of turkey, fold to oblong shape, sew up, wrap in a strong cloth and tightly fasten both ends and the centre. Place in a braising pan with all bones from turkey, two calves' feet, two tablespoons salt and half teaspoon pepper. Cover with plenty cold water, place lid on and slowly boil two hours and forty-five minutes, being careful to skim off fat once in a while. Remove from pan, lay on a dish and let stand twenty minutes. Unwrap, wash cloth in cold water, tightly wrap galontine in same cloth, place between two boards, place a weight of six pounds on top and let stand until thoroughly cold. Unwrap, take off string, and the boned turkey is ready to use.

N. B. Always keep turkey enveloped in a cloth in ice box. Utilize the turkey broth for making jelly, etc., as explained in No. 1879.

1928. Boned Turkey with Jelly

Cut in quarter-inch pieces six tablespoons jelly (No. 1879). Arrange pieces on a cold dish. Cut six slices boned turkey a fifth of an inch thick, dress them, one overlapping another, over jelly. Decorate with six leaves of lettuce and serve.

DINNER

Olives Radishes (58)
Chicken Okra, Turque
Kingfish Sauté, Danois Potatoes Noisettes (321)
Côtes of Beef, Romaine
Timbales of Macaroni
Cauliflower, Hollandaise (853)
Roast Capon (378) Escarole Salad (100)
Cold Maraschino Pudding (1772)

1929. Chicken Okra, Turque

Singe, draw and bone a small, tender fowl. Cut meat in half-inch pieces, cut also liver and heart. (If another chicken liver is on hand, cut it and add to the other.) Cut white parts of three leeks in very small squares, also two white onions and two seeded green peppers in same way. Place above articles in a saucepan with ounce butter and nicely brown for ten minutes, occasionally stirring. Add half teaspoon curry powder, stir well, moisten with two quarts broth (No. 271), a pint and a half water and one gill demi-glace (No. 122). Season with good teaspoon salt, half teaspoon pepper and saltspoon grated nutmeg. Add the carcass of the fowl, except head, cover pan and boil thirty minutes. Add three ounces raw rice, boil fifteen minutes, then add twelve trimmed, sound, fresh okras, cut in half-inch pieces, and one peeled tomato, cut in eight pieces. Boil forty minutes, remove carcass, skim fat from surface, add half teaspoon freshly chopped parsley, pour into a soup tureen and serve.

1930. Kingfish Sauté, Danois

Scale and wipe two fresh kingfish of one and a half pounds each. Cut heads off, then split open through front, remove spinal bones and season all over with a teaspoon salt and half teaspoon pepper; lightly baste with a little milk, then roll in flour.

Heat one and a half tablespoons melted butter in a frying pan, add fish—cut side downward—and fry five minutes on each side. Set in oven ten minutes, remove, place on a dish, arrange twelve small anchovies in oil over them. Add one-half ounce butter in same pan, toss on fire until a nice brown, add the leaves from two branches parsley, the juice of half a sound lemon and a half teaspoon anchovy essence, toss well and pour over the fish, then serve.

1931. Côtes of Beef, Romaine

Procure two single ribs of beef, trim off a little of the fat. Season all over with good teaspoon salt and half teaspoon pepper. Heat two tablespoons leaf lard in a braising pan, lay in the côtes one beside another and gently brown fifteen minutes on each side. Dress on a hot dish, remove all fat from pan, then pour in one gill claret and let reduce on range until nearly dry, then pour in one gill tomato sauce (No. 16), one gill demi-glace (No. 122), half a bean chopped garlic, half teaspoon chopped chives and twelve sliced canned mushrooms; lightly mix and

boil eight minutes. Pour sauce over beef, arrange six timbales macaroni (No. 1932) around the beef and serve.

1932. Timbales of Macaroni

Plunge four ounces macaroni in two quarts boiling water with a teaspoon salt and boil forty minutes, drain on sieve, then cut in half-inch pieces. Place in a small saucepan with one gill milk, a half gill cream, two saltspoons salt, half saltspoon cayenne and half saltspoon grated nutmeg, then cook five minutes, add an ounce grated Parmesan cheese and two egg yolks. Briskly mix with spoon while heating for two minutes. Lightly butter six individual pudding moulds, then fill with the macaroni, lay on a tin, pour hot water up to half their height, set in oven ten minutes, remove, and unmould as directed.

Thursday, Fifth Week of June

BREAKFAST

Malta Vita (1592)
Stewed Rhubarb (73)
Eggs Cocotte, Hackett
Fresh Herring (133)
Mutton Chops, with Bacon (845)
French Fried Potatoes (8)
Puffs (313)

1933. Eggs Cocotte, Hackett

Open a small can pâté de foie gras, dip a tablespoon in lukewarm water, then scoop out three tablespoons of the pâté, discard all fat, then press through a sieve into a bowl and dilute with a gill and a half good cream. Season with two saltspoons salt, half saltspoon cayenne and half saltspoon grated nutmeg. Mix well, then divide evenly in six egg-cocotte dishes. Crack two fresh eggs into each dish. Evenly season with half teaspoon salt and two saltspoons pepper, place on a tin, then place in oven five minutes. Remove; finely chop one small truffle, place in a small frying pan with two tablespoons sherry, boil five minutes, then divide over the eggs in the six dishes and serve.

LUNCHEON

Celery Broth (951)
Lobster Coquilles, Indienne
Tripe, Montecello
New Carrots, Maitre d'Hôtel
Milles Feuilles (584)

1934. Lobster Coquilles, Indienne

Boil two live lobsters of two pounds each in salted water for twenty minutes, take up and let cool off; crack shells, pick out meat from them, and cut meat in half-inch pieces. Heat two tablespoons melted butter in a saucepan, add three level tablespoons flour, briskly stir, then

add three-quarters of a pint hot milk. Season with teaspoon salt, half teaspoon curry powder, saltspoon cayenne and saltspoon grated nutmeg; briskly whisk and boil two minutes. Add the lobster and twelve sliced canned mushrooms, lightly mix and cook five minutes. Fill six individual table shells with preparation, sprinkle two tablespoons Parmesan or Swiss cheese over them, set in oven on a tin to bake ten minutes. Remove, dress on a dish with a folded napkin and serve.

1935. Tripe, Montecello

Cut two pounds fresh honeycomb tripe in one-inch squares and keep on a plate. Heat in a saucepan one and a half tablepoons melted butter, add two tablespoons flour, stir well, then pour in a pint hot milk, mix well until it comes to a boil, then add twelve small peeled white onions and the tripe. Season with level teaspoon salt, two saltspoons cayenne and saltspoon grated nutmeg; lightly mix. Cover pan and slowly cook forty minutes, occasionally mixing meanwhile. Add two tablespoons sherry and twelve medium, freshly opened oysters, lightly mix, then boil ten minutes, pour in a half gill cream; mix a little, pour into a deep dish and serve.

1936. New Carrots, Maître d'Hôtel

Trim off stems, neatly scrape and thoroughly wash twenty-four medium, new carrots. Cut in halves lengthwise. Place in a small saucepan with two branches parsley, one medium white onion with one clove stuck in, half teaspoon salt, half teaspoon sugar, two saltspoons white pepper, a half ounce butter and half pint water. Cover pan, let boil five minutes, then set in oven thirty-five minutes. Remove, take up the parsley and onion, then let reduce on range until nearly dry. Squeeze in juice of half a sound lemon, add one ounce butter and half teaspoon freshly chopped parsley; toss well, dress on a vegetable dish and serve.

DINNER

Clams (1457) Radishes Salted Almonds (954)
Consommé, Printemps
Halibut, Fleurette (319) Potato Croquettes (390)
Lamb Steaks, Grande Mère (690)
Fresh Lima Beans
Roast Chicken with Cress (290) Lettuce Salad (148)
Ice Cream, Chambord

1937. Consommé, Printemps

Prepare and strain a consommé (No. 52) into another saucepan and keep simmering. Cut tender parts of a very small bunch green asparagus in half-inch pieces, boil in a pint water with teaspoon salt twenty-five minutes, drain and add to the consommé; add also three tablespoons cooked green peas, three tablespoons cooked string beans, cut in half-inch pieces, leaves from two branches chervil and leaves from a branch parsley and half teaspoon sugar; boil five minutes, pour into a soup tureen and serve.

1938. Fresh Lima Beans

Plunge a pint fresh, shelled lima beans in two quarts boiling water with teaspoon salt and boil twenty-five minutes. Drain on sieve. Place in a frying pan with half teaspoon salt, three saltspoons white pepper and a half ounce butter; toss till well thickened, dress on a vegetable dish and serve.

1939. Ice Cream, Chambord

Prepare a pint only of vanilla ice cream (No. 42). Peel and remove stones from six good-sized ripe, sound peaches. Press them through a sieve into the vanilla freezer, add two tablespoons maraschino; briskly mix with spatula three minutes. Beat up two gills thick cream to a stiff froth, add to the vanilla cream; gently mix until well amalgamated.

Place twelve lady fingers (No. 150) on a plate, lightly baste with a little rum. Line bottom of a quart brick mould with white paper, then fill the brick half full with the preparation. Arrange lady fingers crosswise over cream, then fill the brick with the rest of the preparation; line with another sheet of paper, place lid on, bury in the ice cream tub and freeze one hour and a half. Remove, unmould on a cold dish, take off papers, arrange a raspberry au kirsch around cream and serve.

Raspberries au Kirsch

Place a pint fresh raspberries in a bowl, add two tablespoons kirsch and two tablespoons fine sugar, mix well and use.

Friday, First Week of July

BREAKFAST

Strawberries and Cream (1317)
Oatmeal Porridge (2)
Shirred Eggs, Macédoine
Picked-up Codfish (822)
Lamb Kidneys en Brochette (1331)
Potatoes, Lyonnaise (78)
Scotch Scones (364)

1940. Shirred Eggs, Macédoine

Heat a tablespoon butter in a frying pan, add a tablespoon flour, stir well while heating for half minute, then pour in one and a half gills milk and mix with a spoon until it comes to a boil. Plunge a half pint macedoine in boiling water for two minutes, thoroughly drain on a sieve, then add to the cream sauce. Season with three saltspoons salt, half saltspoon grated nutmeg and two saltspoons white pepper, mix and let boil for six minutes and evenly divide into six shirred-egg dishes. Crack two fresh eggs into each dish, season evenly with a half teaspoon salt and two saltspoons white pepper, set in the oven for three minutes, remove and serve.

LUNCHEON

Clam Chowder (331)
Crabs, Ravigote
Omelette with Shrimps
Veal Cutlets, Milanaise (351)
Cherry Pie (1479)

1941. Crabs, Ravigote

Place one and a half pounds fresh crab meat flakes in a bowl, season with a teaspoon salt, a saltspoon cayenne pepper, a teaspoon French mustard and half teaspoon freshly chopped parsley; add one finely chopped hard boiled egg, three tablespoons vinegar, a tablespoon oil and mix well. Neatly clean six hard crab shells, then evenly divide the preparation in the shells, give them a nice, dome form and evenly spread a ravigote (No. 366) over them. Cut four anchovies in oil into four lengthwise strips each, arrange over the crabs, dress on a dish with a folded napkin, decorate with a little parsley and serve.

1942. Omelette with Shrimps

Carefully crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt and three saltspoons pepper. Sharply beat with a fork for two minutes. Cut twelve cooked shrimps into quarter-inch pieces, place in a frying pan with tablespoon melted butter and fry for three minutes. Drop in the eggs, mix with fork for two minutes, let rest for half minute; fold up the opposite sides to meet in centre, let rest for a minute, turn on a hot dish, pour a cream sauce (No. 736) around and serve.

DINNER

Little Neck Clams (1457) Olives Caviare (59)
Potage, Marie Louise
Broiled Weakfish, Maître d'Hôtel (927)
Potatoes, Persillade (63) Balotine of Lamb, Soubise
Asparagus, Sauce Mousseline (1276)
Stuffed Tomatoes (30)
Roast Gosling, Apple Sauce (1109)
Chicory Salad (38)
St. Honoré Cake

1943. Potage, Marie Louise

Place in a saucepan one each sliced carrot and onion, two each sliced leeks and branches celery, two branches parsley, one branch chervil, one bay leaf, one clove, a sprig thyme, two pounds clean fish bones, two and a half quarts water, a half teaspoon pepper, two teaspoons salt, and let gently boil for forty-five minutes. Mix in a saucepan one ounce butter with two and a half ounces flour, thoroughly stir and let heat for one minute. Strain the broth through a cheesecloth into this pan, add a saltspoon grated nutmeg and half teaspoon curry powder, mix well until it comes to a boil, then let boil for forty-five minutes, being careful to skim the fat from the surface and mixing quite frequently meanwhile. Open twenty-four fresh mussels and place them

with their liquor in a saucepan with one gill white wine. Boil for five minutes, strain the broth through a cheesecloth into the soup, add one gill cream, mix a little and boil for five minutes; dilute one egg yolk with a quarter gill cream and add to the soup; mix well while heating for three minutes. Cut the mussels in two, add to soup, pour into a tureen and serve.

1944. Balotine of Lamb, Soubise

Carefully bone a shoulder of lamb entirely. Season with a teaspoon salt, half teaspoon white pepper and saltspoon grated nutmeg. Place in a mortar two skinned sausages, two chopped shallots, a half bean chopped garlic, one ounce raw, chopped beef marrow, a half teaspoon freshly chopped parsley, three tablespoons bread crumbs, one egg yolk, a half gill cream, half teaspoon salt and saltspoon each cayenne and ground thyme. Pound the whole well for five minutes, spread the force on the inside part of the shoulder, fold up and tightly tie around with strings. Place in a saucepan with one each sliced carrot, onion and leek, a bean garlic, branch parsley, bay leaf, clove, sprig thyme, tablespoon allspice and sprig marjoram. Cover the balotine with cold water, season with a level tablespoon salt and teaspoon pepper, cover the pan and let gently boil for one hour and thirty minutes. Lift up the balotine, untie and dress on a dish. Pour a Soubise sauce (No. 94) and sprinkle a little freshly chopped parsley over the balotine and serve.

1945. St. Honoré Cake

Roll out on a lightly floured table a quarter pound feuilletage (No. 756) to a round piece eight inches in diameter, place on a lightly wetted pastry pan and wet the edges of paste a little. Prepare a pâté-a-choux (No. 336), place it in a pastry bag, with a quarter-inch tube at the bottom, press three-quarters of the pâté around the wet edges, making a nice border, and set in a moderate oven for twenty minutes. With the balance of the pâté make small balls the size of hickory nuts on a small pastry pan and set in oven for fifteen minutes.

Place in a copper basin three ounces granulated sugar with a half gill water, boil for eight minutes, then drop in the small balls, one by one, and roll them in the syrup. Arrange one beside another on the border, place half a candied cherry over each ball, then fill up the centre with a St. Honoré cream, dress on a dish with a folded napkin and serve.

1946. St. Honoré Cream

Place in a saucepan five ounces sugar with four egg yolks, one ounce flour, the chopped rind of half a lemon and a half teaspoon vanilla essence. Mix well with wooden spoon for a minute, then pour in a gill cream and one and a half gills cold milk. Sharply mix with a whisk for two minutes, set pan on the fire, constantly stir with wooden spoon until it comes to a boil and let slowly cook for ten minutes, occasionally stirring meanwhile. Beat up whites of the four eggs to a stiff froth and add to the preparation, gently mix, cook for five minutes longer, continually stirring meanwhile, remove, let cool off and use as required.

Saturday, First Week of July

BREAKFAST

Raspberries (1846)
Sago with Cream (1583)
Fried Eggs, Piranées
Boiled Findon Haddock (76)
Frizzled Beef in Cream (329)
Delmonico Potatoes (718)
English Muffins (528)

1947. Fried Eggs, Piranées

Cut three green peppers into halves and remove the seeds. Heat a tablespoon olive oil in a black frying pan, add the peppers and fry for two minutes on each side, lift up and keep on a plate.

Cut six thin slices of raw, lean ham and fry in the same pan for one minute on each side. Arrange half a green pepper on each slice of ham in the pan and carefully crack twelve fresh eggs over them. Evenly season the eggs with a half teaspoon each salt and pepper, sprinkle over a half teaspoon freshly chopped parsley, then set them in the oven for six minutes. Remove, carefully glide on a large dish and serve.

LUNCHEON

Stuffed Devilled Clams (567)
Small Goose Patties
String Beans Salad (741)
Apple Pancakes (1587)

1948. Small Goose Patties

Pick off all the meat from goose left over from yesterday, cut into half-inch squares, and finely slice twelve canned mushrooms. Heat two tablespoons melted butter in a saucepan, add one chopped medium onion and gently fry for five minutes, lightly stirring meanwhile. Add the goose and mushrooms, with two tablespoons sherry, a gill each demi-glace (No. 122) and tomato sauce, three saltspoons salt and a saltspoon each cayenne pepper and grated nutmeg. Mix well together and cook for ten minutes. Prepare six patties (No. 929), place on a dish, evenly distribute the goose into them, sprinkle a little chopped parsley over, place covers on and serve.

DINNER

Thon Mariné (1597) Radishes (58)
Consommé, Neapolitan
Sea Bass à l'Italienne Potato Lorettes (372)
Boiled Turkey, Anglaise Tomatoes, Carolina
Roast Ribs of Beef (126) Lettuce Salad (148)
Madelein au Chocolat

1949. Consommé, Neapolitan

Prepare and strain a consommé (No. 52) into a saucepan and keep simmering. In another saucepan plunge four ounces macaroni in a quart

boiling water with teaspoon salt, boil thirty-five minutes, drain, then plunge in cold water. Finely chop two ounces raw veal, then pound in a mortar; add one egg yolk, two saltspoons salt, a half saltspoon each cayenne pepper and grated nutmeg and two tablespoons cream; pound until well amalgamated and place in a paper cornet. Drain the macaroni, and cut in half-inch pieces. Break off a small piece of cornet at the point, then press force into interior of the macaroni and plunge in boiling water for three minutes. Drain and add the macaroni to the consommé, boil for two minutes, pour into a soup tureen and serve.

1950. Sea Bass à l'Italienne

Scale, trim off the fins and neatly wipe two sea bass of one and a half pounds each. Cut the heads off, split in two through the back and remove spinal bones. Place in a frying pan with an ounce butter, a half gill white wine, and season with a half teaspoon salt and two saltspoons pepper. Cover the fish with a lightly buttered paper, set in the oven for fifteen minutes, remove, lift up and lay them on a baking dish. Prepare an Italian sauce (No. 1245), pour the fish liquor into sauce, mix well, then pour over the fish. Sprinkle a little grated Parmesan cheese over and set in the oven to bake for fifteen minutes. Remove, decorate all around the fish with thin slices of lemon, sprinkle a little chopped parsley over and serve.

1951. Boiled Turkey, Anglaise

Singe, cut the head and feet off a tender turkey of seven or eight pounds. Draw, wipe and truss, place in a large saucepan, add three scraped medium carrots and three medium, white turnips. Tie in a bunch two branches celery, one leek, two branches parsley, a sprig thyme, one bay leaf, one clove, and add to the turkey. Pour in sufficient water to completely cover, season with a tablespoon salt and half teaspoon pepper, cover the pan and let gently boil for one hour. Trim off the stalk and outer leaves from a head of cauliflower, then divide it in small bouquets, add to the turkey and let boil again for forty minutes. Lift up the turkey, untruss and dress on a dish. Cut the carrots and turnips in one-inch pieces and with the cauliflower bouquets dress around the turkey. Have six boiled, peeled new potatoes, also arrange them around the dish and serve.

N. B. Strain the remaining turkey broth in the white broth vessel (No. 701).

1952. Tomatoes, Carolina

Neatly wipe six even, medium, fresh red tomatoes. Cut off a piece from the top of each as a cover, scoop out the interior, and place the scooped-out meat in the demi-glace pot (No. 122). Season the inside of tomatoes with a half teaspoon salt, two saltspoons pepper, three saltspoons sugar, and keep on a plate until required.

Place two ounces of raw Carolina rice in a small saucepan, add one ounce finely chopped, lean, raw ham, a teaspoon finely chopped onion, and moisten with three gills white broth (No. 701). Season with three

saltspoons salt and two saltspoons white pepper, lightly mix, cover the pan, boil for ten minutes, then set in the oven for forty-five minutes. Remove, add an ounce butter and two tablespoons grated Parmesan cheese. Mix well and with this preparation fill up the six scooped tomatoes. Cover them, arrange on a tin, lightly baste the surface with a little melted butter, set in the oven for fifteen minutes, remove, dress on a dish and serve.

1953. MADELEIN AU CHOCOLAT

Break four eggs in a copper basin, add four ounces sugar, one ounce grated chocolate and a half teaspoon vanilla essence. Sharply beat up with a whisk for fifteen minutes, add four ounces sifted flour, gently stir with a skimmer for one minute, add three ounces melted butter, a saltspoon baking powder and lightly mix. Line the bottom of a pastry tin with a sheet of buttered paper, drop in the preparation and set in a moderate oven to bake for twenty minutes. Remove, turn on a grating, lift up the paper, evenly spread a glace au chocolat (No. 1281) over, let cool off, cut into six even pieces and serve.

Sunday, First Week of July

BREAKFAST

Peaches and Cream (1828)
Pettijohn Food (170) Omelette Ecarlate
Fried Whitebait with Bacon (1305)
Roast Beef Hash (923)
Buckwheat Cakes (330)

1954. OMELETTE ECARLATE

Crack eight fresh eggs in a bowl, add half gill cream, half teaspoon salt and three saltspoons pepper. Place two gills tomato sauce (No. 16) in a frying pan and let reduce on the fire to three tablespoons, then add to the eggs and sharply beat up with a fork for two minutes. Cut two ounces cooked, smoked beef tongue in julienne strips, place in a frying pan with two tablespoons melted butter and fry for three minutes, then drop in the eggs and briskly mix with a fork for two minutes; let rest for half a minute, turn up the opposite sides to meet in centre, let rest for a minute, turn on a dish and serve.

LUNCHEON

Chicken Broth (578)
Broiled Devilled Soft Shell Crabs
Couronne of Turkey *, Palma (467)
Compote of Raspberries with Wine

1955. BROILED DEVILLED SOFT SHELL CRABS

Remove spongy parts under side points, tear off aprons, wash thoroughly and drain on a cloth twelve fresh soft shell crabs. Mix on a

* For Couronne Palma use the Turkey left over from yesterday.

plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Repeatedly roll crabs in seasoning, arrange on a double broiler and briskly broil for two minutes on each side, remove, evenly spread on both sides a devilled butter (No. 11), roll them in bread crumbs, and broil again for two minutes on each side. Remove and dress on six freshly prepared, trimmed toasts, decorate with six quarters lemon and a little parsley greens and serve.

1956. Compote of Raspberries with Wine

Place a quart fresh raspberries in a bowl, season with two tablespoons sugar, one tablespoon of kirsch and mix well. Place in a small saucepan one and a half gills claret, with one ounce powdered sugar and a half stick cinnamon. Reduce on fire to half the quantity, let cool off, strain through a cheesecloth over the raspberries, mix well, transfer into a compotier and serve.

DINNER

Clams (1457) Olives Canapés, Souvaroff (157)
Cream of String Beans
Salmon, Hollandaise (1517) Potatoes, Château (208)
Filet Mignons, Café Riche Fresh Peas, Vielle Mode
Roast Guinea Fowl (1535) Escarole Salad (100)
Iced Lemon en Surprise

1957. Cream of String Beans

Thoroughly wash and drain a quart fresh string beans, plunge them in boiling water for ten minutes, drain, place in a saucepan with two ounces butter, set on the fire and cook for ten minutes, occasionally stirring meanwhile. Moisten with two quarts broth (No. 701), add a white onion with two cloves stuck in. Tie in a bunch two branches parsley, one branch chervil, a sprig thyme, one bay leaf, and add to the soup. Season with a teaspoon salt, half teaspoon sugar and two saltspoons cayenne pepper, lightly mix, then let gently boil for one hour. Dilute three ounces rice flour with a pint milk and add to the soup, constantly stirring while boiling for five minutes; add half ounce good butter, mix till well melted, strain through sieve into a basin, then through cheesecloth into a soup tureen and serve.

1958. Filet Mignons, Café Riche

Cut two pounds well-trimmed filet of beef into six even pieces, neatly round, lightly flatten and season all around with a teaspoon salt and half teaspoon pepper. Heat one tablespoon melted butter, arrange the filets in a frying pan, one beside another, and fry for three minutes on each side. Prepare six round pieces toast, place on a dish and dress the filets on them. Place six stuffed green peppers (No. 959) around the filets, pour a Béarnaise sauce (No. 34) and arrange a very thin slice of truffle over and serve.

1959. Fresh Peas, Vielle Mode

Cut two ounces lean salt pork into small squares and place in a saucepan with one finely chopped white onion, one teaspoon melted

butter, and fry to a nice golden colour; add a pint fresh, shelled peas and moisten with a half pint white broth. Tie in a bunch six green lettuce leaves with two leeks, add to the pan, season with a half teaspoon each salt and sugar and two saltspoons pepper. Cover the pan and let boil for forty-five minutes, then remove the lettuce and leeks. Mix on a plate a tablespoon butter with a teaspoon flour, then add little by little to the peas, tossing well meanwhile, dress on a vegetable dish and serve.

1960. Iced Lemon en Surprise

Prepare one pint (only) vanilla ice cream (No. 42), add two gills whipped cream, one teaspoon lemon essence and mix well with the spatula. Cut six good-sized, even lemons in halves, scoop out the interiors without disturbing skins, then fill with the vanilla cream. Join them together, place in the freezer for one hour, tie a fancy ribbon around the centre with a fancy knot, dress on a dish with a folded napkin and serve.

N. B. Place in a bowl and keep the soft parts of the six lemons in the ice box for to-morrow's use.

Fourth of July (supposedly Monday)

BREAKFAST

Strawberries in Cream (1317) Grape-Nuts (1371)
Scrambled Eggs, Lakewood
Broiled Spanish Mackerel (689)
Squabs on Toast (950) French Fried Potatoes (8)
Flannel Cakes (136)

1961. Scrambled Eggs, Lakewood

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for one minute.

Cut three ounces of raw beef marrow into small pieces, then plunge and keep in hot water for five minutes without boiling. Lift with a skimmer, chop up and evenly spread over six freshly prepared two-inch-square toasts. Dress on a hot dish, dredge a very little salt over each and keep in oven with the door open until required. Finely mince six peeled and cleaned fresh mushrooms and lightly fry in a pan with a tablespoon of melted butter for five minutes. Drop in the beaten eggs and cook for six minutes, frequently stirring briskly, arrange evenly over the six toasts and send to table.

LUNCHEON

Cold Consommé (1901) Lobster Sauté, Colbert
Lamb Chops, Versaillaise (1430)
Nassau Salad
Omelette Glace au Rhum (1291)

1962. Lobster Sauté, Colbert

Plunge two two-pound live lobsters in a gallon of boiling water with a tablespoon salt for twenty minutes. Drain and let cool off, crack the

shells from tails and claws, carefully pick out all the meat and cut into three-quarter-inch pieces.

Heat two tablespoons melted butter in a frying pan, add the lobster and season with a half teaspoon salt and two saltspoons cayenne pepper. Gently brown for five minutes, tossing quite frequently meanwhile. Add a half teaspoon each freshly chopped parsley and extract of beef, one and a half gills demi-glace (No. 122) and the juice of quarter of a lemon. Mix well, cook for ten minutes, add a half ounce butter in small bits, tossing a little while adding, pour into a deep dish and serve.

1963. Nassau Salad

Trim a small head of fresh escarole, wash and thoroughly drain. Finely slice two branches sound, well-cleaned celery, two seeded green peppers, and place these three articles in a bowl. Plunge two medium, red tomatoes in boiling water for one minute, remove, peel, let cool off, cut, when thoroughly cold, into quarters and add to the rest. Place in a bowl two tablespoons thick cream and whisk it up to a stiff froth, Add two tablespoons mayonnaise, one tablespoon good vinegar, a half teaspoon salt and three saltspoons white pepper, whisk again for one minute, pour dressing over salad, mix well and serve.

DINNER

Clams (1447)
Radishes (58) Salted Almonds (954) Olives
Consommé, American
Trout, Rochambeau Potatoes Noisettes (321)
Chicken Croquettes, Roosevelt
Flageolets, Sautés au Tarragon
Sweetbreads au Gratin
Fresh Asparagus, Mousseline (1276)
Roman Punch (1708)
Roast Snipes on Toast (213) Chicory Salad (38)
Greater New York Ice Cream
Lady Fingers (150)

1964. Consommé, American

Prepare a consommé (No. 52), strain into another saucepan and keep simmering. Cut into small star-shaped pieces one each peeled red carrot, white turnip, small truffle and Spanish sweet pepper, with the white of a hard-boiled egg. Place carrots and turnips in a small saucepan with a pint of the consommé and let slowly boil for twenty minutes, then pour into the consommé, add the other articles and two tablespoons cooked green peas. Pour in a half gill sherry, boil for five minutes, pour into a soup tureen and serve.

1965. Trout, Rochambeau

Trim, draw by the gills and wipe three very fresh medium brook trout. Place on a deep dish, add one and a half gills claret, six minced shallots, a branch parsley, six tarragon leaves, the juice of half a sound

lemon, a half teaspoon anchovy essence, sprig thyme, one crushed bay leaf, one sprig marjoram, half teaspoon salt and two saltspoons paprika. Mix well and let marinade in a cool place for an hour and a half. Place the trout and all the marinade in a frying pan with two fresh, crushed red tomatoes, cover the pan with a buttered paper, boil for five minutes on range, then set in the oven for twenty minutes. Remove, lift up the fish, place on a large hot dish and keep hot. Strain the sauce into a saucepan, add one gill demi-glace (No. 122), twelve finely sliced, canned mushrooms, and let reduce to half the quantity.

Mix on a plate one ounce good butter with one teaspoon flour and gradually add it to the sauce, continually stirring meanwhile, pour sauce over the fish and serve.

1966. Chicken Croquettes, Roosevelt

Detach the legs and breast of a two-and-a-half-pound tender chicken, remove skin, place legs in a saucepan with a pint white broth, and a half teaspoon salt then let boil for twenty-five minutes. Drain, remove meat from the legs and cut into quarter-inch squares. Cut also two ounces cooked lean ham, one ounce cooked smoked beef tongue, one good-sized truffle and place them in a small tin. Cut six well peeled and cleaned fresh mushrooms into quarter-inch pieces, fry in a tablespoon butter for five minutes, lightly tossing meanwhile, and add to the tin. Remove all the sinews from breast of chicken, and with a small knife scrape off the meat and place it in a clean mortar; pound it until smooth, then add, one by one, three egg yolks, thoroughly pounding while adding them; pour in two gills thick cream, a tablespoon mushroom liquor and two tablespoons sherry. Season with a level teaspoon salt, two saltspoons cayenne, one saltspoon grated nutmeg, a half saltspoon mixed grated allspice and sharply mix with a whisk for two minutes, then strain through a Chinese strainer into the tin with other articles, mix all well together, and cover the preparation with a lightly buttered white paper. Place the tin in a larger one, then pour in hot water up to half the height of the tin. Set in the oven with the door open for fifteen minutes, remove, let cool off, divide the chicken into twelve equal parts, roll into croquette form, and dip each in melted butter, then roll them in freshly prepared bread crumbs. Heat two tablespoons clarified butter in a frying pan, lay in the croquettes one beside another and fry for six minutes on each side. Lift up, dress on a dish crown-like, one overlapping another, adjust a fancy frill at the end of each, decorate the centre with a little parsley greens and serve with a Supreme sauce separately.

1967. Sauce Supreme

Cut off the head of chicken, neatly clean the carcass and cut the bones into small pieces. Place them in a saucepan with a sliced onion, the white of one sliced leek, one each branch parsley, chervil and celery, one quart water, one gill white wine, a half teaspoon salt, saltspoon cayenne, half saltspoon grated nutmeg, and let gently boil for forty-

five minutes, being careful to skim off the scum once in a while. Mix in a saucepan an ounce butter with an ounce and a half flour and heat for half minute. Strain half the broth through a cheesecloth into this pan, mix well until it comes to a boil, then let reduce to half the quantity, lightly mixing at bottom once in a while. Dilute one egg yolk with a gill cream and add to the sauce, mix while heating for five minutes, press the sauce through a double cheesecloth into a sauce bowl and serve.

1968. Flageolets, Sauté au Tarragon

Open a pint can extra fine French flageolets, remove all the water, then plunge in boiling water for six minutes. Drain and place in a saucepan with a half ounce good butter, a teaspoon freshly chopped tarragon leaves, a half teaspoon each salt and sugar and a half saltspoon pepper. Toss well while heating for a minute, dress on a vegetable dish and serve.

1969. Sweetbreads au Gratin

Blanch and trim six sweetbreads (No. 33), then cut crosswise into quarter-inch pieces. Heat one tablespoon melted butter in a frying pan, add the sweetbreads and briskly fry for two minutes on each side. Remove and keep on a plate until required. Finely chop six ounces raw, lean veal, place in a mortar and pound to a fine pulp, then add three egg yolks, thoroughly pound again and rub through a wire sieve into a bowl. Season with a teaspoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg, then gradually pour in one and a half gills cream, sharply mixing while adding it. Place three-quarters of the force in a pastry bag, then press in a round baking dish to crown-shape forms one inch high, arrange sweetbread pieces on top, one overlapping another and season with two saltspoons salt and one saltspoon pepper. Spread balance of force over sweetbreads, pour a light gill sherry around and in the centre of the crown. Set in a moderate oven to bake for twenty-five minutes, frequently basting with the sherry meanwhile. Pour two gills demi-glace in a saucepan, let reduce to half the quantity, then pour over the breads and reset in the oven for five minutes longer. Remove, baste with the sauce and serve.

1970. Greater New York Ice Cream

Prepare a pint (only) of almond ice cream (No. 149). Press four ounces candied vanilla marrons through a wire sieve into a copper basin, add three ounces sugar and five egg yolks, set basin on the range and whisk up for ten minutes; place on the ice and stir with a spatula until thoroughly cold, then add a half teaspoon vanilla essence and two tablespoons curaçao or benedictine. Mix well, add a half pint whipped cream without sugar and gently mix until well amalgamated. Line the bottom of a quart-brick mould with a sheet of white paper, then line bottom and sides with three-quarters of the almond ice cream. Place a half pint fresh, sound raspberries in a bowl, with a tablespoon each fine sugar and kirsch, thoroughly mix, then arrange three-quarters at the

bottom and sides of mould. Pour in the marron preparation, place the remaining raspberries on top and fill the mould with balance ice cream. Cover with a sheet of paper, place cover on mould (lightly butter edges of cover all around to prevent any water getting into the mould), bury in the ice-cream tub to freeze for an hour and a half, remove, unmould, lift up the paper and turn upon a cold dish. From a one-inch-square piece of angelica cut out even alphabetic strips, G. N. Y., and place them in centre of brick. Arrange all around the surface of the cream half-candied cherries and decorate base of brick with whipped cream, then chop an ounce of pistachio, sprinkle over the cream and serve.

Tuesday, First Week of July

BREAKFAST

Oranges (104) Boiled Grits (131)
Eggs Molet, Villeroi Boiled Salt Mackerel (904)
Chicken Livers en Brochettes (600)
Potatoes, Pont Neuf (647)
Cornmeal Muffins (51)

1971. Eggs Molet, Villeroi

Prepare a Villeroi sauce (No. 1460), pour in a half gill hot milk, mix well and keep hot. Boil twelve fresh eggs for five minutes, take up and plunge again in cold water for a minute, shell, arrange on a deep dish, pour the sauce over and serve.

LUNCHEON

Cold Salmon Patty
Lamb Breast, Hongroise
Green Corn (1864)
Choux, à la Crème (335)

1972. Cold Salmon Patty

Cut two pounds fresh halibut into small pieces and place in a mortar, thoroughly pound, add two ounces bread panade (No. 1795), an egg, a teaspoon salt, two saltspoons cayenne, a saltspoon each grated nutmeg and mixed ground allspice. Thoroughly pound again, then add one by one the yolks of three eggs, continually pounding meanwhile, remove and press through a wire sieve into a bowl, and keep on the ice until required.

Remove the skin and bones from a two-pound piece of fresh salmon and cut into strips two inches long by a half inch thick. Heat a tablespoon of melted butter in a saucepan, add six finely chopped shallots and gently brown for three minutes. Moisten with one and a half gills white wine, add a half teaspoon freshly chopped parsley, two saltspoons white pepper and let boil for five minutes; drop in the salmon and again boil for five minutes, remove and let cool off. Prepare two pounds pie paste (No. 117), and roll out three-quarters of amount on a lightly floured table to a quarter inch in thickness. Lightly butter a medium patty mould,

place on a pastry tin and line interior with the paste. Spread a quarter of the force at bottom of mould, carefully spread a half teaspoon anchovy essence and sprinkle a very little finely chopped truffles over. Arrange a third of the salmon, another layer of force, a half teaspoon anchovy essence and sprinkle a little more truffles over them, then another layer of salmon, and so on until finished. Neatly smooth the last layer of force to dome shape, arrange a bay leaf in the centre on top and spread two ounces of butter over the surface. Roll out the remaining paste to a quarter-inch thick, cover top with it and carefully press the two edges of paste together. With a pastry pincers pinch the edges all around, make a deep incision in the centre on top, egg surface, then set in oven for one hour and thirty minutes. Bring it to oven door, strain the salmon broth and pour it through aperture in the centre of patty, reset in oven for twenty-five minutes more, remove and let stand for thirty minutes.

Melt three-quarters pint jelly (No. 1879) and with it fill up the patty, place in a cool place and let thoroughly cool. Dress on a cold dish with a folded napkin, arrange three ounces chopped jelly around the base of the patty, decorate with a few lettuce leaves and serve.

N. B. If any of the patty is left over, wrap it in a clean cloth and keep in the ice box.

1973. Lamb Breast, Hongroise

Cut two and a half pounds breast of lamb into one-inch squares. Season with a teaspoon salt and a half teaspoon paprika, place in a small roasting pan, lightly baste with a little melted butter, set in a brisk oven for forty minutes or until a nice golden colour, being careful to turn the pieces once in a while, remove and keep hot.

Place four ounces raw rice in a saucepan, moisten with a pint broth, add one ounce butter, season with a half teaspoon salt and a saltspoon paprika. Cover and set in the oven for thirty-five minutes, remove, pour in a half gill cream and two saltspoons grated Parmesan cheese, briskly stir, then dress on a dome-shaped hot dish and arrange the lamb on top of rice. Skim fat from gravy in pan, pour in a gill pure tomato juice, boil for five minutes, then pour over the breast, sprinkle a little chopped parsley over and serve.

DINNER

Clams (1457)
Olives Sardines (1148)
Cream St. Germain (142) au lait d'Amande
Sheepshead, Marinière
Duckling Sauté, Italienne Potatoes, Anglaise (185)
Cauliflower au Gratin (1329)
Saddle of Mutton with Currant Jelly
Romaine Salad (214) Raspberry Ice Cream

1974. Cream St. Germain au Lait D'Amande

Scald, peel and thoroughly pound a quarter pound almonds, place in a saucepan with a half pint milk and boil for thirty minutes. Strain

through a cheesecloth into the St. Germain, mix well, boil for five minutes, pour into a soup tureen and serve.

1975. Sheepshead, Marinière

Scale and bone a three-pound piece fresh sheepshead, place in a sautoire, add one ounce butter, one gill white wine, the juice of quarter of a lemon, half a teaspoon salt and three saltspoons pepper. Cover the fish with a sheet of buttered paper, boil for five minutes, set in oven for fifteen minutes, then bring it to the oven door. Add twelve freshly opened mussels, six freshly opened oysters, six shrimps (cooked) and six canned mushrooms. Reset in the oven for ten minutes more, remove, lift fish with a skimmer, place on a dish and keep hot.

Mix in a small saucepan one tablespoon melted butter with two tablespoons flour, strain the fish liquor into pan, add a gill cream, mix until it comes to a boil, then add the garnishing; lightly mix, cook for two minutes, pour over the fish, sprinkle a little freshly chopped parsley over all and serve.

1976. Duckling Sauté, Italienne

Singe, cut off head, also the feet at first joint, of a tender four-pound duck, draw and neatly wipe, then cut into twelve even pieces. Heat one and a half tablespoons melted butter in a sautoir, add the duck, one piece beside another, season with a teaspoon salt, half teaspoon pepper, and nicely fry for ten minutes on each side or until a nice golden colour. Add six finely chopped shallots, six well-washed and sliced fresh mushrooms, and brown for five minutes more; add ten stoned, sliced, large olives, the juice of two oranges, one gill pure tomato juice, one gill demi-glace (No. 122) and two ounces cooked ham cut in small squares; gently toss, cover pan and slowly cook for forty minutes, dress duck on a hot dish, pour all the contents of pan over and serve.

1977. Saddle of Mutton with Currant Jelly

Pare a small saddle of mutton, remove the red skin from surface, make a few crisscross incisions on top of fat and remove kidneys and all inside fat. Firmly tie it to keep in perfect shape, lay in a roasting pan, lightly baste the surface with melted butter, pour two tablespoons of water into the pan, season with a level tablespoon salt, half teaspoon pepper, and set in the oven to roast for an hour and ten minutes, turning and basting it with its gravy occasionally. Remove, let stand for ten minutes, untie, dress on a dish, skim fat off surface of gravy, then pour it over the saddle and serve with currant jelly separately.

1978. Raspberry Ice Cream

Press a pint fresh, clean raspberries through a sieve into a bowl. Prepare a vanilla ice cream preparation (No. 42) and when strained into the freezer add the raspberry purée, with two tablespoons Swiss kirsch, thoroughly mix with the spatula, then proceed to freeze and serve same as vanilla.

Wednesday, First Week of July

BREAKFAST

Peaches and Cream (1828)
Farina with Milk (74) Eggs, Marquise
Fish Balls with Bacon (260)
Beefsteaks, Maître d'Hôtel (172)
French Fried Potatoes (8)
Scotch Scones (364)

1979. Eggs, Marquise

Cut away the tender parts of a bunch green, fresh asparagus, place them in a saucepan with a quart boiling water, half teaspoon each salt and sugar, and boil for twenty-five minutes. Drain, then press through sieve into a saucepan, adding half ounce butter and two table spoons cream. Season with two saltspoons salt, three saltspoons sugar, half saltspoon grated nutmeg, and briskly stir on the fire while heating for two minutes. Spread on a hot dish, arrange twelve poached eggs (No. 106) on top, pour a gill hot demi-glace (No. 122) over and serve.

LUNCHEON

Cold Consommé (1901)
Soft Clams, Vaudeville (932)
Nasi Goreng Pontianak
Peach Méringue Pie

1980. Nasi Goreng Pontianak (Dry Curry)

Have on a dish one hashed onion, one bean crushed garlic, one finely chopped green pepper, one ounce finely chopped, cooked ham, two ripe, seedless, chopped tomatoes, one teaspoon curry powder, two small crushed cloves, one bay leaf and a sprig of thyme.

Cut two pounds raw lean beef into three-quarter-inch-square pieces, heat two tablespoons melted butter in a saucepan, add the beef and fry for ten minutes, then add all the above articles. Season with a teaspoon salt, a half teaspoon pepper, a saltspoon grated nutmeg, and gently brown for ten minutes, occasionally stirring meanwhile. Moisten with a quart hot broth or water, mix lightly and boil for fifteen minutes, then add four ounces raw rice and mix well. Cover the pan and set in oven for thirty-five minutes, remove, dress on a dish, remove the bay leaf and thyme, sprinkle a little chopped parsley over and serve.

Peach Méringue Pie

Same as No. 826, but using fresh peaches in place of canned.

DINNER

Canapés of Caviare (59) Olives
Chicken Okra, Chasseur
Pompano, Meuniére Potatoes, Voisin (995)
Noix of Beef, Bourgeoise (1871) Asparagus, Swiss (1526)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Cold Pudding, Maraschino (1772)

1981. Chicken Okra, Chasseur

Cut off head and feet of a small, tender fowl, draw, tear off meat from breast and legs, remove skin and bone, then cut meat into half-inch pieces. Place in a saucepan with one ounce raw ham, one good-sized white onion, one green pepper, two leeks and four well peeled and cleaned fresh mushrooms, all cut in small squares. Add two tablespoons melted butter and briskly brown on the range for ten minutes, stirring once in a while. Moisten with four pints water and one and a half pints pure tomato juice, add the fowl carcass and let boil for thirty-five minutes; add one ounce cooked, smoked beef tongue, twelve trimmed fresh okras cut in half-inch pieces, two ounces Carolina rice, a bean chopped garlic, half teaspoon freshly chopped parsley, level teaspoon salt and half teaspoon white pepper; let slowly simmer for forty-five minutes more, take up the carcass, skim the fat from the surface, pour the soup into a tureen and serve.

1982. Pompano, Meunière

Trim off the fins and wipe two fresh one-and-a-half-pound pompanos, make a few small incisions on both sides of the skin, season with a teaspoon salt and half teaspoon pepper, lightly baste with a little milk, then gently turn in flour. Heat one and a half tablespoons melted butter in a frying pan, add the fish, one beside another, and fry for six minutes on each side. Remove, dress on a dish, squeeze the juice of half a sound lemon over, then sprinkle with a half teaspoon freshly chopped parsley. Place an ounce butter in frying pan, toss on the fire until of a light brown colour, pour over fish and serve.

Thursday, First Week of July

BREAKFAST

Huckleberries (1913) Hominy (45)
Omelette, Navarraise
White Perch Sauté (1013) Broiled Pigs' Feet (434)
Saratoga Potatoes (156)
Orange Cakes

1983. Omelette, Navarraise

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons white pepper, a half teaspoon freshly chopped tarragon leaves, and sharply beat up with a fork for two minutes. Heat

in a frying pan a tablespoon melted butter, add three finely sliced cèpes and two ounces very fresh calf's liver cut into half-inch-square pieces. Season with two saltspoons salt, a saltspoon pepper, and gently brown for five minutes, tossing meanwhile. Add a half bean finely chopped garlic, lightly toss, then drop in eggs, stir with fork for two minutes and let rest for half minute; fold up the opposite sides to meet in the centre, let rest for a minute, turn on a hot dish and serve.

1984. Orange Cakes

Cut the rind of an orange into exceedingly small square pieces and boil in two gills of water for five minutes. Drain, replace the rind in the pan, squeeze in all the orange juice and cook until nearly dry. Prepare a flannel griddle cake preparation (No. 136), pour orange juice and peel into preparation, lightly mix, then proceed to prepare cakes exactly the same.

LUNCHEON

Cold Celery Broth
Little Neck Clams, Bordelaise
Boulettes of Turkey, Finnoise (1290)
Beetroot and Potato Salad
Pear Fritters

1985. Cold Celery Broth

Have two medium stalks of fresh celery, thoroughly wash in cold water, drain and finely slice, then place in a saucepan with one and a half pounds finely chopped lean shin of beef, two branches well-cleaned parsley, a branch chervil and a few branches chives, adding whites of two eggs. Season with two teaspoons salt, stir with a wooden spoon for three minutes, then gradually pour in two quarts water and constantly stir while adding. Place pan on the open fire, continually mix till it comes to a boil, shift the pan to a corner of range and let very slowly simmer for one and a half hours, strain the broth through cheesecloth into a stone vessel, let thoroughly cool off, pour into six cups and serve.

1986. Little Neck Clams, Bordelaise

Open forty-eight fresh little neck clams, and keep detached on the half shell. Lay them on a tin, finely chop together four shallots, a half bean garlic and two branches parsley, evenly divide this hash on the clams, pour a half teaspoon claret and arrange a thin piece lean raw bacon over each. Sprinkle a tablespoon grated Parmesan cheese over, then set in the oven for fifteen minutes, remove, dress on a dish, pour gravy from pan over and serve.

1987. Beetroot and Potato Salad

Boil three medium, red beetroots in two quarts water with a teaspoon salt for an hour and a half, remove, plunge in cold water and pull off skin with the fingers while in water. Lift up, lightly drain, cut in halves, then finely slice and place them in a salad bowl with three medium,

peeled boiled potatoes cut in same way as the beets. Season with four tablespoons French dressing (No. 863), mix well and serve.

1988. Pear Fritters

Peel, cut in halves and remove seeds from six ripe, sweet, medium pears, place on a plate, add a tablespoon powdered sugar, half teaspoon ground cinnamon and tablespoon maraschino, turn well in the seasoning and let infuse for fifteen minutes. Prepare a frying batter (No. 204), roll pears in and drop one by one in boiling fat. Gently fry for ten minutes, turning with a skimmer once in a while, lift up, drain on a cloth and lightly trim, sprinkle a little powdered sugar over, dress on dish with a folded napkin and serve.

DINNER

Clams (1457) Radishes (58)
Lyons Sausage (582)
Consommé aux Lazagnes
Spanish Mackerel with Paprika
Potatoes, Duchesse (304)
Appetizing Lamb Chops Roast Capon (378)
Romaine Salad (214)
Parfait au Café (1265)

1989. Consommé aux Lazagnes

Prepare a consommé (No. 52), strain into another saucepan and keep simmering. Plunge four ounces lazagnes into a quart boiling water with a teaspoon salt, boil for twenty minutes, drain well on a sieve, then add to the consommé; boil for five minutes, pour into a soup tureen and serve with two ounces grated Parmesan cheese separately.

1990. Spanish Mackerel with Paprika

Trim and cut the head off a fresh Spanish mackerel of three pounds, split in two through the back, then remove spinal bone and lay on a lightly buttered tin, cut side up. Season with a teaspoon salt, half teaspoon paprika and teaspoon anchovy essence, spread a tablespoon of butter over the surface, squeeze the juice of half a lemon over and set in the oven for thirty-five minutes. Remove, dress on a hot dish, pour the gravy (if any) over, decorate with a little parsley greens and serve.

1991. Appetizing Lamb Chops

Neatly trim and flatten six small French lamb chops, season with a half teaspoon salt and three saltspoons pepper. Heat a tablespoon melted butter in a frying pan, arrange six thin slices lean bacon one beside another in the pan and briskly fry for two minutes on each side. Remove, keep on a plate, then place chops in same pan and fry for three minutes on each side. Dress on a dish crown-like, one overlapping another, place bacon on top of chops, fill the centre with green peas (No. 1519) and serve very hot.

Friday, Second Week of July

BREAKFAST

Raspberries and Cream (1846)
Grape-Nuts (1371) Eggs, Muzaffer-ed Din
Whitebait, Fines Herbes (1373)
Salisbury Steaks (347)
Hashed Potato Sautées (50)
Cornmeal Pones (990)

1992. Eggs, Muzaffer-ed Din

Remove the galls from six white chicken livers and place them in a bowl. Season with half teaspoon salt, one saltspoon cayenne pepper, half saltspoon grated nutmeg and one saltspoon ground mixed allspice; pour in a half gill sherry and tablespoon rum, add half teaspoon finely chopped parsley and quarter bean finely chopped garlic; turn well in the seasoning and let infuse in a cool place for thirty minutes. Place in a saucepan, cover it and let cook for fifteen minutes, then transfer to a mortar and thoroughly pound to a paste. Rub through a sieve into a saucepan; pour in one and a half gills demi-glace (No. 122), add one small, finely chopped truffle and let boil for eight minutes, lightly mixing meanwhile. Evenly divide this preparation into six egg-cocotte dishes, carefully crack two fresh eggs into each dish, season with a half teaspoon salt and three saltspoons pepper, evenly divided. Pour a teaspoon cream on top of each dish, place on a tin, set in the oven for five minutes, remove and serve.

LUNCHEON

Fish Chowder (198)
Stuffed Devilled Lobster (1250)
Mutton Pot Pie (530)
Omelette, Mousseuse
Vanilla Custard (1345)

1993. Omelette, Mousseuse

Place a gill of thick cream in a bowl, set bowl on the ice and whisk it up to a froth. Crack eight fresh eggs into the cream, season with a half teaspoon salt, a saltspoon each cayenne pepper and grated nutmeg, and whisk for two minutes. Heat one ounce fresh butter in a clean frying pan, drop in the eggs, mix with a fork for two minutes and let rest for half a minute; fold up the opposite sides to meet in the centre, let rest for a minute, turn on a hot dish and serve.

DINNER

Clams (1457)
Canapés, Moreno Russ (355) Olives
Potage, St. Nazaire Blackfish en Matelote
Potatoes, Windsor (252)
Chicken Braisé au Risotto
Eggplant Stuffed, Provençale (306)
Roast Beef (126) Escarole Salad (100)
Raspberry Shortcake

1994. Potage, St. Nazaire

Brown two finely chopped white onions in a large saucepan with two ounces butter for eight minutes, add two sliced leeks, one branch each parsley and chervil, a sprig each thyme and bay leaf, a clove, sprig marjoram, and brown for five minutes, lightly mixing meanwhile; then add one ounce flour, mix well, moisten with one and a half quarts white broth (No. 701), one quart fresh, crushed tomatoes and one pint water. Season with a level tablespoon salt and half teaspoon pepper, mix well and let boil for twenty-five minutes. Add two pounds clean, fresh fish bones and let slowly cook for forty minutes, press through sieve into a basin and then through Chinese strainer into a saucepan. Place on the fire and as soon as it comes to a boil, dredge in three ounces of tapioca, continually mixing while adding it, let boil for fifteen minutes, mix at the bottom once in a while, pour into a soup tureen and serve.

1995. Blackfish en Matelote

Procure a three-and-a-half-pound fresh blackfish, scale, cut off the head, fins and tail. Cut into inch pieces, place in a saucepan with a tablespoon salt, half teaspoon pepper, clove garlic, sliced onion and two branches parsley. Cover the dish with two-thirds water and one-third claret, place cover on and let gently boil for thirty minutes. Lift up fish with skimmer and place in another saucepan. Knead a half ounce butter with an ounce flour, add little by little to the sauce, continually mixing while adding it, then let boil in a frying pan with a tablespoon melted butter, sprinkle a teaspoon of powdered sugar over and gently brown until a nice golden colour and thoroughly soft. Drain and add to the fish, with six cooked shrimps and six canned mushrooms, strain the fish sauce through a cheesecloth into the pan, add a teaspoon anchovy essence and the juice of a quarter lemon; carefully mix, cook for five minutes, dress on a hot dish, sprinkle a little chopped parsley over and serve.

1996. Chicken Braisé au Risotto

Singe, draw, cut off the head and feet at the first joint, and neatly wipe a two-and-a-half-pound tender chicken. Truss and cover the breast with thin slices of larding pork, place a mirepoix (No. 271) at the bottom of a braising pan, lay the chicken over it, season with a teaspoon salt and half teaspoon pepper and lightly baste with a little melted butter. Set in the oven to roast for thirty-five minutes or until a nice golden colour, then pour in a gill white wine, one tablespoon brandy and one gill demi-glace (No. 122), place the lid on the pan and reset in the oven for twenty minutes. Remove, dress a Piedmontaise risotto (No. 225) on a large dish, untruss the chicken and lay it on top of the rice. Skim the fat from the surface of the gravy, boil for five minutes, then strain it over the chicken and serve.

1997. Raspberry Shortcake

Place a quart well picked and cleaned raspberries in a bowl, with two tablespoons powdered sugar, a tablespoon each kirsch and maraschino

and half teaspoon vanilla essence. Carefully mix the cherries in the seasoning without mashing them, then proceed to make the shortcake exactly the same as strawberry shortcake (No. 1677) and serve the same way.

Saturday, Second Week of July

BREAKFAST

Blackberries and Cream (1925)
Quaker Oats (105)
Shirred Eggs, Colbert
Porgies, Sautées, Fines Herbes (1553)
Beef Hash (923)
Puffs (313)

1998. Shirred Eggs, Colbert

Lightly butter six shirred-egg dishes and crack two fresh eggs into each dish. Season evenly with a half teaspoon salt and two saltspoons white pepper, then set in the oven for three minutes. Remove, pour a Colbert sauce (No. 121) evenly over the eggs and serve.

LUNCHEON

Herrings, Nordenfjold
Tendrons of Lamb Braisé with Vegetables
Farina Pudding (1005)

1999. Herrings, Nordenfjold

Remove the skin from four pickled, fat female herrings, then soak them in cold water over night. Drain, split open through the stomach, remove the roes and place them in a small bowl with enough fresh cold milk to cover them. Cut off the heads, split the four herrings in two, remove the spinal bones, then cut each half in two diagonally and lightly wash with a little white vinegar. Cut two medium white onions in thin rings and place them at bottom of a hors d'œuvre dish, arrange the herring filets on top and keep in a cold place until required.

Drain roes from the milk, finely chop and place in a bowl. Add two very finely chopped, sound shallots, half teaspoon each chopped chives and parsley, one saltspoon cayenne pepper and half saltspoon grated nutmeg. Mix well, then pour in one tablespoon each good white vinegar and thick cream. Thoroughly mix again for one minute, spread prepared roes over herrings, decorate all around dish with thin slices of lemon and serve.

2000. Tendrons of Lamb Braisé with Vegetables

Cut three pounds breast of lamb into two-and-a-half-inch-square pieces. Place in a roasting pan six new carrots cut in halves, six small, peeled white onions, and twelve small, peeled, raw new potatoes. Arrange the lamb in the centre and the vegetables around. Season all over with one and a half teaspoons salt, a half teaspoon pepper, saltspoon

grated nutmeg, half saltspoon ground thyme and half saltspoon mixed allspice. Lightly baste with melted butter, pour a half gill water in the pan, then set in the oven for thirty-five minutes, turning the lamb and vegetables once in a while. Pour in a half gill pure tomato juice, one and a half gills demi-glace (No. 122) and reset in the oven for thirty minutes more. Remove, dress on a hot dish, sprinkle a little freshly chopped parsley over and serve.

DINNER

Consommé, Rachel
Olives Radishes (58)
Bluefish Etuvé with Tomatoes
Entrecôtes, Sauce Poivrade String Beans with Corn
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Pear Charlotte (474)

2001. Consommé, Rachel

Prepare, strain into another saucepan and keep hot a consommé (No. 52). Cut the tender part of a bunch fresh asparagus in half-inch pieces, thoroughly wash and drain, plunge into a quart boiling water with a teaspoon salt and boil for twenty minutes, drain on a sieve and add to consommé. Prepare some chicken quenelles (No. 1894), drain and add also to the consommé, boil for three minutes, pour into a soup tureen and serve.

2002. Bluefish Etuvé with Tomatoes

Neatly trim and remove bones from a three-pound fresh bluefish and place in a lightly buttered baking dish. Season with a half teaspoon each salt and curry powder and two saltspoons pepper. Cut into slices four ripe, fresh, medium tomatoes, place them on top and around the fish and season with a half teaspoon salt, three saltspoons sugar and two saltspoons white pepper. Mix on a plate one ounce butter with a half teaspoon anchovy paste, three very finely chopped shallots, half teaspoon freshly chopped parsley and the juice of half a lemon. Equally divide the mixture over the fish and tomatoes, cover the fish with a buttered paper and set in the oven for forty-five minutes. Remove, lift up the paper and serve in the same dish.

2003. Entrecôtes, Sauce Poivrade

Neatly trim and flatten two one-and-a-quarter-pound cuts sirloin of beef. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn steaks in the seasoning, arrange on a broiler and broil for eight minutes on each side. Remove, dress on a hot dish, pour a Poivrade sauce (No. 546) over and serve.

2004. String Beans with Corn

Break the blossom ends, pull backward and remove the strings of a pint fresh, tender string beans, neatly pare the thin strips from other

end of beans, cut in two, plunge them into a quart water with a teaspoon salt and gently boil for forty minutes. Drain.

Cut away the stalks, remove the leaves and silk from three good-sized tender ears of green corn; drop them in a saucepan with two quarts boiling water, a quarter pint milk, teaspoon salt, and boil for twenty-five minutes. Drain and let slightly cool off, then with the back of a knife blade detach grains from the cobs. Heat one tablespoon melted butter in a frying pan, add the beans and corn, season with three saltspoons salt and two saltspoons pepper, cook for eight minutes, tossing well meanwhile, dress on a vegetable dish, sprinkle a little chopped parsley over and serve.

Sunday, Second Week of July

BREAKFAST

Peaches and Cream (1828)
Hominy (45)
Fried Eggs with Fresh Mushrooms
Yarmouth Bloaters (311)
Mutton Chops (49)
Hashed Brown Potatoes (50)
Flannel Cakes (136)

2005. Fried Eggs with Fresh Mushrooms

Peel, wash well and finely slice six medium, fresh mushrooms, then place in a frying pan with one and a half tablespoons melted butter. Season with two saltspoons salt, one saltspoon pepper, and lightly fry for three minutes, lightly tossing them. Evenly spread the mushrooms in pan, carefully crack twelve fresh eggs over and fry for one minute, then set in the oven for five minutes. Remove, carefully glide on a dish and serve.

LUNCHEON

Cold Chicken Broth
Lobster Sauté, Finnoise
Fritadelles, Alexandra Fresh Peas (1519)
Omelette, Celestine (1799)

2006. Cold Chicken Broth

Thoroughly wash in cold water and drain one pound fresh chicken bones, chop up very finely and place in a saucepan with two and a half quarts cold water, set pan on fire and season with a teaspoon salt and half teaspoon white pepper. As soon as it comes to a boil skim scum from surface, then add one each sliced carrot, onion, turnip and two leeks, two branches each celery and parsley, one bay leaf, one clove and a sprig of thyme. Cover pan and let simmer for one and a half hours, skim fat from surface, strain through a cheesecloth into a stone jar, place jar in a basin with cracked ice around and let get thoroughly cold, then pour into six cups and serve.

2007. Lobster Sauté, Finnoise

Boil two two-pound live lobsters in a gallon water with a tablespoon salt for twenty minutes. Lift up and let cool off, crack shells from claws and tails, carefully pick out all the meat and cut into half-inch pieces. Heat a tablespoon melted butter in a frying pan, add one finely chopped, seeded green pepper and gently brown for two minutes, then add the lobster. Season with a half teaspoon salt and saltspoon cayenne pepper, brown for five minutes, then pour in two gills pure, fresh tomato juice, lightly mix and let boil for eight minutes. Knead an ounce butter with three-quarters ounce flour, then gradually add to the lobster, continually mixing while doing so, cook for five minutes more, place in a chafing dish or soup tureen and serve.

2008. Fritadelles, Alexandra

Skin a two-and-a-half-pound tender chicken, pick off all the meat, finely chop it with two ounces raw, lean veal and place in a bowl. Season with a level teaspoon salt, a saltspoon each cayenne pepper, grated nutmeg and ground mixed allspice, gradually pour in two gills thick cream, and sharply stir with a wooden spoon while adding. Divide the preparation into six even parts, lightly roll in freshly prepared bread crumbs and give them nice cake forms.

Heat a tablespoon melted butter in a frying pan, place in it the fritadelles, one beside another, and slowly fry for eight minutes on each side. Remove, pour a Béarnaise sauce (No. 34) on a hot dish, arrange the fritadelles over and serve.

DINNER

Salted Almonds (954) Clams (1457) Olives
Purée Crecy, Faubonne
Salmon, London Style
Sliced Cucumbers (340)
Tournedos, Rossini
Beignets of Cauliflower (1161)
Mousse of Ham in Cases (417)
Claret Punch
Roast Capon (378) Lettuce Salad (148)
Iced Diplomatic Pudding

2009. Purée Crecy, Faubonne

Soak a pint white beans in plenty cold water over night, drain, place in a large saucepan with fifteen scraped, sliced new carrots, two sliced medium onions, one bean garlic, two sliced leeks, half pound raw lean salt pork cut in small pieces, a bay leaf and sprig of thyme. Moisten with two and a half quarts broth, season with a teaspoon salt and half teaspoon pepper, place lid on pan, boil for forty minutes, then set saucepan in oven for forty-five minutes. Remove, press purée through a sieve into basin, then through a Chinese strainer into another saucepan, set on the fire, add one pint broth and half ounce butter, mix well, let

boil for five minutes, pour into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

2010. Salmon, London Style

Procure a three-pound piece fresh salmon, tail part, split in two, remove spinal bone, and cut each half into three even strips lengthwise. With a larding needle and thin strips of larding pork neatly lard the surface of each piece, then place fish in a lightly buttered baking dish, larded side up. Season with a half teaspoon salt and three saltspoons pepper, squeeze over the juice of a quarter lemon, pour in one gill white wine, cover the salmon with a sheet buttered paper and set in the oven for thirty-five minutes, then remove. Mix in a saucepan a level tablespoon butter with a teaspoon flour, then strain fish gravy into pan and stir on range until it comes to a boil, pour sauce over fish and serve.

2011. Tournedos, Rossini

Cut from a two-pound piece well-trimmed tenderloin of beef six even slices, trim and neatly flatten them, season with a teaspoon salt and half teaspoon pepper, then lightly baste with oil. Arrange on broiler and broil over a brisk charcoal fire for three minutes on each side, remove and dress on a hot dish over six round pieces freshly prepared toasts. Dip a teaspoon in lukewarm water and scoop six thin pieces of pâté de foie gras from a small tureen, arrange a piece on top of each filet, pour a hot Perigueux sauce (No. 677) over the filets, set in oven for two minutes and serve.

2012. Claret Punch

Prepare a lemon-water ice preparation (No. 376). Pour in one gill claret, a saltspoon cinnamon, one gill raspberry syrup and two tablespoons kirsch. Strain the preparation into the ice-cream freezer and proceed to freeze and serve in same way.

2013. Iced Diplomatic Pudding

Cut into small squares one ounce peeled almonds, half a candied lemon peel, two candied apricots, six candied cherries and two sliced candied pineapples; place them in a bowl, add two tablespoons well-picked Sultana rasins, pour in three tablespoons good rum, mix all well in the seasoning and let infuse for an hour.

Prepare three half pints vanilla ice cream (No. 42), add to the vanilla a half pint whipped cream and the infused fruits. Mix well with spatula, place the cream in a dome-shaped quart mould, lay sheet white paper over, cover mould and bury in the tub with broken ice and rock salt for one and a half hours. Remove, dip in lukewarm water for a few seconds, wipe well, then unmould on a cold dish. Mix in a bowl a gill strawberry syrup with two tablespoons maraschino, pour over the pudding and serve.

Monday, Second Week of July

BREAKFAST

Raspberries and Cream (1846)
Boiled Rice (275)
Poached Eggs, St. Jean
Calves' Liver and Bacon (155)
Potatoes Sautées (135)
Buckwheat Cakes (330)

2014. Poached Eggs, St. Jean

Prepare six fish cakes (No. 5), arrange on a dish, place a poached egg on top of each, pour a cream sauce (No. 736) over, evenly divided, and serve.

LUNCHEON

Stuffed Devilled Crabs (10)
Boned Turkey with Jelly (1928)
Escarole Salad with Eggs
Peach Shortcake

2015. Escarole Salad with Eggs

Remove the outer leaves from a large white head of escarole and detach leaves from stalk. If tolerably clean carefully wipe it without washing. Place in a salad bowl with six thoroughly cold, hard-boiled eggs cut into quarters, season with four tablespoons dressing (No. 863), mix well and serve.

2016. Peach Shortcake

Peel twelve medium, ripe, sweet, fresh peaches. Cut off from the stones in quarter-inch slices, place in a bowl, add a tablespoon powdered sugar and two tablespoons maraschino. Mix well together, then proceed to make exactly the same as strawberry shortcake (No. 1677).

DINNER

Radishes (58) Caviare (59)
Venitienne Soup
Bonito, Polonaise Potatoes Persillade (63)
Ham, Londonderry (1771)
Spinach in Cream (339)
Leg of Lamb, Mint Sauce (392)
Sliced Tomatoes (461) Jelly, Moscovite (1626)

2017. Venitienne Soup

Prepare a veal broth exactly the same as No. 1538 and let cool off. Beat up in a bowl three egg yolks with one and a third gills cream, add to the soup, mix well, set on the fire and continually mix until near boiling point, but do not allow to boil. Pour into a soup tureen and serve with six slices of toasted French bread and a little grated Parmesan cheese separately.

2018. Bonito, Polonaise

Trim off the fins, remove the head and split in two through the back, then remove the spinal bone from a three-pound fresh bonito. Season with a half teaspoon each salt and pepper, evenly spread an anchovy butter (No. 11) over the fish, then roll in bread crumbs. Heat a tablespoon melted butter in a frying pan, add the bonito and gently fry for ten minutes on each side, dress on a dish, squeeze juice of half a lemon and sprinkle half teaspoon chopped parsley over. Place half an ounce of butter in the pan and toss on the fire till brown, then pour over the fish and serve.

Tuesday, Second Week of July

BREAKFAST

Sliced Peaches (1828)
Barley with Cream (1068)
Scrambled Eggs, Provençale
Kippered Herrings (153)
Lamb Hash with Green Peppers (77)
Curry Cakes (1112)

2019. Scrambled Eggs, Provençale

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for one minute. Heat a tablespoon melted butter in a frying pan, add two cèpes cut into small squares and briskly fry for three minutes, then add three finely chopped shallots and a half teaspoon freshly chopped parsley; lightly toss, drop in the eggs and cook for six minutes, stirring with a wooden spoon meanwhile, pour into a deep dish and serve.

LUNCHEON

Parsley Broth (1667)
Crayfish, Bordelaise
Mutton Chops with Mashed Potatoes
Cold Old-fashioned Rice Pudding (140)

2020. Crayfish, Bordelaise

Procure thirty-six large fresh crayfish and keep them in running water for one hour. Drain, remove the intestines by pinching the extreme end of the central fin, place in a saucepan with a quart cold water, a gill good vinegar, teaspoon salt, bunch parsley, sliced onion, sprig thyme, bay leaf and two cloves. Cover the pan, set on the fire, and as soon as it comes to a boil drain on a sieve.

Heat in a saucepan a tablespoon butter, add six finely chopped, sound shallots and the red parts of three new carrots finely chopped up, then gently brown for five minutes. Add the crayfish with a quarter pint claret and two gills demi-glace (No. 122). Season with a half teaspoon salt and two saltspoons pepper, cover the pan and let cook for twenty minutes. Add one finely chopped bean garlic, one teaspoon

finely chopped parsley, and half teaspoon finely chopped tarragon leaves, toss well and let cook for ten minutes, dress on a hot, deep dish and serve.

2021. Mutton Chops with Mashed Potatoes

Neatly trim and flatten six tender mutton chops. Mix on a plate a tablespoon oil with teaspoon salt and half teaspoon pepper, repeatedly turn the chops in the seasoning, arrange on a broiler and cook for five minutes on each side. Dress mashed potatoes (No. 178) on a hot dish, pyramid-like, arrange the chops one overlapping another around the potatoes and serve.

DINNER

Clams (1457) Olives Salted Peanuts (954)
Mulligatawny, Osaca
Halibut, Vert-Pré Potatoes, Snow
Boned Squabs with Jelly
Roast Ribs of Beef (126) Chicory Salad (38)
Macaroon Ice Cream (920)

2022. Mulligatawny, Osaca

Cut in quarter-inch squares one pound lean raw mutton. Cut also into smaller squares two each new carrots and white turnips, the white parts of two leeks, a green pepper and bean garlic. Place in a saucepan with one and a half tablespoons melted butter and gently brown for fifteen minutes, frequently stirring meanwhile. Moisten with two and a half quarts white broth (No. 701), season with a heavy teaspoon salt, one teaspoon curry powder and half teaspoon white pepper, lightly mix and let slowly boil for forty-five minutes. Add six fresh okras trimmed and cut into quarter-inch pieces, one large peeled and cored apple, three peeled slices eggplant and four small, peeled, fresh red tomatoes, all cut into small pieces. Let them gently boil for thirty minutes longer, lightly mixing once in a while, then add the milk and shredded white fibres (meat) of a small fresh cocoanut. Lightly mix, boil for ten minutes, pour into a soup tureen and serve.

2023. Halibut, Vert-Pré

Procure three three-quarter-pound slices fresh chicken halibut and place them in a frying pan with an ounce butter, a gill white wine, branch parsley, juice of a quarter lemon, teaspoon salt and half teaspoon pepper. Cover the fish with a buttered paper, boil on range for five minutes, then set in oven for twenty-five minutes. Remove, carefully lift up fish with a skimmer, dress on a hot dish and reduce gravy to half the quantity on the fire. Have a vert-pré sauce ready (No. 184), strain the fish liquor into it, mix well, then pour over fish and serve.

2024. Potatoes, Snow.

Boil twelve new, medium potatoes with jackets on in two quarts water with a teaspoon salt for thirty minutes. Drain, peel, season with a half teaspoon salt and three saltspoons white pepper, then rub them through

a sieve into a serving dish and serve. (Carefully avoid touching the potatoes after dropping from the sieve.)

2025. Boned Squabs à la Jelée

Remove heads, feet and wings from six fine fat squabs. Split open without separating through back, and carefully bone without spoiling skin. Lay them on a table, open side up. Evenly season with teaspoon salt, two saltspoons cayenne and a saltspoon grated nutmeg, and keep till required.

Finely chop a half pound lean raw veal with a half pound fresh fat pork, pound both in a mortar to a smooth paste, then add one by one the yolks of three eggs and briskly pound while adding them. Press this force through a sieve into a bowl. Place the bowl on ice, season with half teaspoon salt, two saltspoons cayenne, half saltspoon grated nutmeg and half saltspoon ground mixed allspice, and thoroughly mix with wooden spoon. Cut in quarter-inch-square pieces one ounce larding pork, one ounce cooked lean ham, one ounce cooked, smoked beef tongue and one medium truffle, and add to the force in the bowl with an ounce peeled pistachios. Mix well. Place in a saucepan three minced shallots, one branch parsley, a branch chervil, six tarragon leaves, a gill sherry, a tablespoon rum and a tablespoon truffle liquor. Let reduce on fire to half quantity. Remove, let cool off. Then strain through a cheesecloth into the bowl; thoroughly mix. Then evenly divide force in centre of the six squabs. Fold up sides to entirely envelop the squabs. Wrap each squab in a strong piece of cloth and fasten the two ends tightly. Place a mirepoix (No. 271) in a braising pan with the squabs, pour in enough broth or water to cover. Season with a level tablespoon salt and half teaspoon pepper. Cover pan and let boil one hour on range. Remove squabs, place and let stand on a plate five minutes. Unwrap, wash cloths in cold water and tightly wrap again in the same cloths. Place between two boards, arrange a two-pound weight on top and let stand in that condition till thoroughly cold. Unwrap, and neatly trim.

Cut four tablespoons jelly (No. 1879) in small square pieces. Spread on a cold dish. Then dress squabs over jelly, decorate all around with lettuce leaves. Place a very thin slice truffle on top of each and serve.

Wednesday, Second Week of July

BREAKFAST

Stewed Rhubarb (73) Wheatena (1298
Eggs Croquette, Mignonette
Fish Fritters (1057)
Beef Sauté, Anglaise (513)
Hashed Creamed Potatoes (220)
Honey Cakes (1215)

2026. Eggs Croquette, Mignonette

Heat in a saucepan one tablespoon melted butter, adding three finely chopped shallots and brown three minutes. Add one tablespoon flour,

mix a little, pour one gill cream over, add half teaspoon freshly chopped parsley, one saltspoon chopped chervil and one saltspoon chopped tarragon, and continually mix until it comes to a boil.

Cut eight hard-boiled eggs in squares and add to pan. Season with half teaspoon salt, one saltspoon cayenne and a saltspoon grated nutmeg, mix well and let cook five minutes. Add an ounce butter and two tablespoons sherry, mix well. Transfer to a dish and let get cold. Divide in twelve even parts, then roll on a lightly floured table to cork forms, dip in beaten egg, then in fresh bread crumbs. Arrange in a frying basket and fry in boiling fat five minutes. Lift up, drain on a cloth, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

LUNCHEON

Shrimps with Mayonnaise
Ragout of Lamb (478)
Noodles with Butter (333)
Raspberry Tartlets

2027. Shrimps with Mayonnaise

Shell one and a half pounds cooked fresh shrimps and place in a bowl. Season with three tablespoons salad dressing (No. 863). Mix well in seasoning. Garnish sides of a compotier dish with well washed and drained (cold) lettuce leaves. Dress shrimps in centre, dome-like, then spread a mayonnaise (No. 70) over the shrimps, sprinkle teaspoon capers over all, arrange two cold hard-boiled eggs cut into quarters around the bottom against the shrimps and serve.

2028. Raspberry Tartlets

Prepare six tartlet crusts (No. 161). Place in a saucepan two ounces sugar, with two gills water, half teaspoon vanilla essence and three tablespoons brandy, add a pint fresh, well-picked raspberries, mix well and let boil five minutes. Lift up raspberries with a skimmer, arrange them on the crusts, evenly divided. Reduce syrup on fire to half the quantity, then divide over tartlets, sprinkle a little shredded cocoanut over and serve.

DINNER

Radishes (58) Olives
Purée of Oyster Plant
Kingfish, Meunière (773)
Potatoes, Viennoise (165)
Beef Tongue en Papillottes Tomatoes, Bock
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Cold Peach Pudding

2029. Purée of Oyster Plant

Trim off stems, scrape and thoroughly wash two medium bunches of oyster plants. Drain and slice very fine, place in a saucepan with one ounce butter and gently fry until tender, stirring once in a while, then add two tablespoons flour, and mix well while heating two minutes.

Moisten with two quarts broth or water, add two finely sliced medium onions, two finely sliced leeks and one branch parsley. Season with one teaspoon salt, half teaspoon pepper and one saltspoon grated nutmeg. Cover pan and let slowly boil one hour. Remove, press the soup through a sieve into a basin, then through a Chinese strainer into the same saucepan previously wiped, pour in one pint milk and two gills cream; add at the same time a half ounce fresh butter. Continually mix with wooden spoon while boiling five minutes. Pour soup into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

2030. Beef Tongue en Papillottes

Pare and neatly trim a medium, fresh beef tongue. Arrange a mirepoix (No. 271) in a braising pan, and lay the tongue over. Season with a teaspoon salt and half teaspoon pepper, spread two tablespoons lard over the vegetables, then cook on fire ten minutes. Moisten with a quart water, one gill claret, one gill demi-glace (No. 122) and one gill tomato sauce, place lid on, boil ten minutes, then set in oven two hours, turning tongue in gravy every half hour. Remove, lift up tongue, plunge in cold water, then peel off skin with a coarse towel, then cut in twelve even slices and keep on a plate till required. Skim fat from surface of sauce, then let reduce on the fire to one pint. Strain sauce into another saucepan, add twelve finely chopped, canned mushrooms and four tablespoons bread crumbs, pour in two tablespoons sherry, and boil ten minutes. Remove to a table. Cut from a raw ham twelve thin slices same size as the tongue. Cut six pieces white paper fifteen inches square, fold in two, then cut each piece in semi-heart-shape length and width of the paper, open and lightly oil both sides. Place one slice of ham in centre of one-half of paper, spread a little sauce on top of ham, then place a piece of tongue over sauce. Spread a little more sauce over tongue, then another piece of tongue, more sauce, and finally a piece of ham. Envelop the tongue, etc., by twisting both edges of the paper. Place on a tin, set in oven ten minutes. Remove and serve.

2031. Tomatoes, Bock

Wipe and cut in halves six fine, good-sized, ripe, fresh tomatoes. Place in a baking dish, cut side up. Season with half teaspoon salt, half teaspoon sugar, two saltspoons white pepper and half teaspoon chopped parsley, squeeze over juice of half a sound lemon. Arrange a few little bits butter over them. Sprinkle a tablespoon of bread crumbs, evenly divided, over, then set in oven to bake fifteen minutes. Remove and serve on the same dish.

2032. Cold Peach Pudding

Peel twelve good-sized, sound, fresh peaches, cut from the stones in quarter-inch slices, place in a bowl, add six ounces remnants of cakes or bread cut in quarter-inch squares, two ounces well-picked currants, and gently mix. Lightly butter and sugar a quart pudding mould, and place in these articles. Crack four fresh eggs in a bowl, add four

ounces sugar, two tablespoons kirsch or maraschino and a half teaspoon vanilla. Sharply whisk, then gradually pour in a pint cold milk and a gill cream, whisk for two minutes, and pour it into the pudding mould. Place mould in a saucepan with hot water up to half its height. Set in oven forty minutes. Remove, place mould in a basin with cold water and ice up to half its height and let get thoroughly cold. Unmould on a cold dish. Pour a sweet mousseline sauce over and serve.

2033. Cold Sweet Mousseline Sauce

Place two egg yolks and two ounces sugar in a copper basin, briskly stir on range five minutes. Remove, lay basin on ice and stir till thoroughly cold. Beat up one and a half gills cream to a stiff froth and add to the eggs with a half teaspoon vanilla essence. Whisk all well for two minutes, then use as required.

Thursday, Second Week of July

BREAKFAST

Sliced Pears in Cream
Wheaten Grits (131)
Poached Eggs with Mint
Fish Cakes (5)
Broiled Beefsteak (172) Lyonnaise Potatoes (78)
Raisin Griddle Cakes (1719)

2034. Sliced Pears in Cream

Remove stems and peel six good-sized, sound, sweet pears, cut in halves, remove seeds and cores. Slice them in thin slices, crosswise, place on a compotier, sprinkle over two tablespoons powdered sugar, lightly mix, and serve with thick cream and sugar separately.

2035. Poached Eggs with Mint

Prepare twelve poached eggs on toast, exactly as in No. 106. Sprinkle over them a teaspoon very finely chopped fresh mint leaves. Place one ounce butter in a frying pan and toss on fire until a nice light brown, then pour in a tablespoon vinegar, toss a little, pour over eggs and serve.

LUNCHEON

Cold Consommé in Cups (1901)
Soft Shell Crabs au Cerfeuil
Turkey Hash with Clams Green Corn (1864)
Floating Island (1514)

2036. Soft Shell Crabs au Cerfeuil

Procure twelve very fresh, medium, soft shell crabs. Remove the spongy parts under side points, pull off the aprons, wash well in cold water and thoroughly drain on a cloth. Place on a dish, season with a

teaspoon salt and half teaspoon pepper. Pour in a gill cold milk, repeatedly turn in seasoning, then let infuse thirty minutes. Lift up and gently roll in flour. Heat two tablespoons melted butter in a frying pan, add the crabs and briskly fry three minutes on each side. Add leaves of two branches chervil, toss well. Dress on a dish, one overlapping another, pour all the contents of pan and squeeze juice of half a sound lemon over then serve.

2037. Turkey Hash with Clams

Detach all meat from the turkey left over from yesterday and cut in quarter-inch pieces. Plunge twenty-four freshly opened small clams in a pint of boiling water three minutes, drain, then cut each in quarters.

Heat a tablespoon melted butter in a saucepan, add one seedless chopped green pepper and six finely chopped shallots and brown three minutes, pour in a pint milk, and as soon as it comes to a boil add the turkey, clams, and one finely chopped, cold, boiled potato. Season with half teaspoon salt, one saltspoon cayenne and saltspoon grated nutmeg, lightly mix and cook twelve minutes, occasionally stirring meanwhile. Add one gill cream and a half ounce good butter, mix well, cook five minutes more, pour into a hot dish and serve.

DINNER

Olives Clams (1457) Tomatoes, Surprise (765)
Pepper Pot, Country Style
Filet of Spanish Mackerel, Fin de Siecle
Potatoes, Dauphine (415)
Saddle of Mutton, Grecienne
Purée of Cucumbers
Roast Chicken (290) Escarole Salad (100)
Pistachio Parfait

2038. Pepper Pot, Country Style

Place one pound fresh tripe and two calf's feet in a soup pot. Pour in three quarts cold water, add two medium carrots, two white turnips, two medium onions and one sound red pepper; tie in a bunch one leek, two branches parsley, one branch chervil, one sprig thyme, one bay leaf, one clove, one sprig marjoram and one sprig mace; add this bouquet to the soup with two teaspoons salt and half teaspoon pepper. Cover pot and let slowly boil one hour and a half. Lift up the tripe, calf's feet, vegetables and bunch of herbs. Remove meat from calf's feet, cut in small square pieces, also the tripe, the carrots, turnips, pepper and onions. Remove fat from surface of soup, add above articles to the pot; add also two medium, peeled potatoes, cut in small square pieces, and a half gill white wine. Boil slowly thirty minutes, pour the soup into a tureen and serve.

2039. Filet of Spanish Mackerel, Fin de Siecle

Trim off fins, cut head off, split in two and remove the spine bone from a fresh Spanish mackerel of three pounds. Cut each filet in three

slanting, even pieces, place in a lightly buttered baking dish. Season with teaspoon salt, two saltspoons white pepper and saltspoon grated nutmeg. Finely chop together one sound green pepper, six shallots, six well-washed and peeled fresh mushrooms and ten leaves tarragon; sprinkle this mixture over the fish. Divide half an ounce of butter in little bits and lay them evenly over fish, pour gill white wine into the dish. Cover with buttered paper, then set in oven to bake forty-five minutes. Remove, lift up paper, squeeze juice of a quarter lemon over and send to table in same dish.

2040. Saddle of Mutton, Grecienne

Procure a four-rib piece tender saddle of mutton. Remove red skin from top and all fat from inside, fold up flanks inside and firmly tie all around. Place a mirepoix (No. 271) in a small braising pan, lay the saddle over. Season with heavy teaspoon salt and half saltspoon green pepper, and lightly baste the saddle with a little melted lard. Set in oven to roast twenty-five minutes, turning once in a while. Bring it to the oven door, pour in two tablespoons brandy and a half gill sherry, then set fire to brandy and continually baste saddle until the fire goes out. Add four tablespoons currant jelly, one gill demi-glace and one and a half gills pure tomato juice; reset in oven twenty minutes more. Remove, dress saddle on a hot dish, untie and keep hot. Strain sauce through a Chinese strainer into a small saucepan. skim fat from surface, add two ounces well-picked Corinth raisins, boil five minutes. Pour sauce over saddle and serve.

2041. Purée of Cucumbers

Peel four medium, sound ripe cucumbers, cut in quarters, remove spongy parts, place in a saucepan with a pint broth and half teaspoon salt. Cover pan and boil thirty minutes. Thoroughly drain, then rub through a wire sieve into a bowl.

Mix in a saucepan a tablespoon melted butter with a tablespoon and a half flour, beat for a half minute, add a gill cream, sharply stir until it comes to a boil, then add purée with three saltspoons salt, a saltspoon cayenne, half ounce butter, and sharply stir while heating five minutes. Remove, dress the purée on a vegetable dish, neatly smooth both sides to a dome shape, arrange six heart-shaped croutons (No. 90) around and serve.

2042. Pistachio Parfait

Prepare a pint of pistachio ice cream (No. 645). Whisk two gills cream to a stiff froth, add half the quantity to the ice cream, mix well with spatula until well amalgamated, then add tablespoon powdered sugar and a few drops vanilla essence to balance of the cream and whisk one minute. Divide the parfait in six parfait or sherbet glasses, decorate top of each with whipped cream, sprinkle a little finely chopped pistachio on surface, arrange half a candied cherry on top of each and serve.

Friday, Third Week of July

BREAKFAST

Blackberries and Cream (1925)
Cornmeal Mush (326)
Eggs Cocotte with Clams
Fried Whitebait (1123)
Broiled Devilled Ham (451)
Fried Potatoes en Quartiers (686)
Kümmel Cakes (1691)

2043. Eggs Cocotte with Clams

Plunge eighteen little neck clams in a half pint boiling water for three minutes. Drain, and cut in small squares, place in a small saucepan with a half gill cream and a gill milk. Season with two saltspoons salt, a light saltspoon cayenne and a light saltspoon grated nutmeg, add a teaspoon butter, lightly mix, and boil for five minutes. Divide this cream evenly in six individual egg-cocotte dishes and carefully crack two fresh eggs into each dish. Season with half teaspoon salt and two saltspoons white pepper, equally divided, lay them on a tin, set in oven five minutes, remove and serve.

LUNCHEON

Fish Chowder (108)
Canapés, Lorenzo (538)
Entrecôtes, Soyer (1155)
Omelette, Chambery
Pineapple Fritters (1186)

2044. Omelette, Chambery

Crack eight fresh eggs in a bowl, add half gill milk, half saltspoon salt, two saltspoons pepper, a tablespoon grated Parmesan cheese, and sharply beat with fork for two minutes. Cut in exceedingly small square pieces a medium-sized, peeled raw potato and one medium, peeled white onion cut same way; place both in a frying pan with tablespoon melted butter and gently fry a nice golden colour, frequently tossing meanwhile. Sprinkle over a saltspoon salt, toss a little, then drop in the eggs, briskly stir with fork for two minutes and let rest half a minute; fold opposite sides to meet in centre, let rest a minute, turn on a hot dish and serve.

DINNER

Radishes (58) Clams (1457) Anchovies (141)
Cream, Japanese
Broiled Pompano, Maître d'Hôtel (228)
Potatoes, Parisienne (711)
Mignons of Lamb, Sauce Lyonnaise
String Beans with Butter (1570)
Broiled Devilled Lobster (158)
Roast Squabs (831) Lettuce (148)
American Pudding (230)

2045. Cream, Japanese

Place in a saucepan one pound clean, raw chicken bones, one pound knuckle of veal and three and a half quarts water; set on fire and let come to a boil, then skim fat from surface, season with two teaspoons salt and half teaspoon white pepper, add one minced white onion, two sliced leeks, two branches celery, also sliced, one branch parsley, one sprig thyme and one clove. Boil forty minutes, then add fifteen fresh, clean, crushed okras and allow to boil an hour and a half longer.

Mix in another saucepan one ounce butter with two and a half ounces flour, heat one minute, then strain broth through a strainer into this pan, season with a teaspoon curry, saltspoon cayenne pepper and saltspoon grated nutmeg; mix with wooden spoon until it comes to a boil, cook for thirty minutes, then pour in two gills cream, add half ounce good butter, mix until it boils and keep hot. Plunge three ounces Japanese pearls in a pint boiling water with half teaspoon salt, boil for forty minutes, and stir at bottom once in a while. Drain pearls on a sieve and wash under cold water until they do not stick to the fingers. Strain cream through a cheesecloth into a saucepan, add the pearls, lightly mix, boil for two minutes, pour soup into a tureen and serve.

2046. Mignons of Lamb, Sauce Lyonnaise

Procure six mignons of four ounces each, cut from a tender leg of lamb, neatly flatten, season with a teaspoon salt and half teaspoon pepper. Heat a tablespoon melted butter in frying pan, add the mignons, one beside another, and gently fry for five minutes on each side. Remove, arrange six round, freshly prepared slices of toast on a hot dish, place mignons on top, pour a Lyonnaise sauce over and serve.

2047. Lyonnaise Sauce

Cut in quarters, then finely slice, a Spanish onion, brown in a saucepan with a tablespoon melted butter to a nice golden colour, then pour in one gill tomato sauce (No. 16) and one gill demi-glace. Add half teaspoon freshly chopped parsley, juice of half a sound lemon, two saltspoons salt and one saltspoon cayenne pepper, lightly mix, then boil for twelve minutes and use as required.

Saturday, Third Week of July

BREAKFAST

Stewed Prunes (1) Malta Vita (1592)
Fried Eggs, Colbert Fried Little Neck Clams
Lamb Kidneys en Brochette (1331)
Potatoes au Gratin (173)
Corn Muffins (51)

2048. Fried Eggs, Colbert

Heat one and a half tablespoons melted butter in a frying pan and carefully crack in twelve fresh eggs. Evenly season with half teaspoon

salt, three saltspoons pepper, fry for one minute, then set in oven for five minutes. Remove, carefully slide on a large hot dish, pour a Colbert sauce (No. 121) over and serve.

2049. Fried Little Neck Clams

Roll forty-eight freshly opened fresh clams in flour, then dip in beaten egg, gently roll in cracker dust or bread crumbs, plunge in boiling fat and fry for five minutes. Lift up, drain, sprinkle a little salt over, dress on a hot dish, decorate with six quarters of lemon and serve.

LUNCHEON

Fish Scallops au Gratin
Terrine of Ham and Veal
Fresh Macédoine Salad
Crème au Caramel (480)

2050. Fish Scallops au Gratin

Peel off skin, remove the bones and cut in half-inch-square pieces one and a half pounds very fresh halibut, place in a frying pan with gill white wine, half ounce butter, one teaspoon salt and half teaspoon pepper. Cover fish with a lightly buttered paper, boil on range for five minutes, then set in oven six minutes. Mix in a saucepan one and a half ounces butter with two ounces flour and heat for one minute, stirring meanwhile. Pour in the fish liquor, one gill milk and one gill cream, thoroughly mix until it comes to a boil, then boil for five minutes; add fish with two tablespoons sherry, one teaspoon anchovy essence, and gently mix and cook for five minutes. Pour the whole into a baking dish, sprinkle a little grated Parmesan cheese over, set in oven to bake for ten minutes, remove and serve.

N. B. Any left-over fish can be utilized instead of the fresh.

2051. Terrine of Ham and Veal

Finely chop a half pound raw lean veal with half pound of fresh raw fat pork, place in a mortar with two egg yolks, two tablespoons sherry, one teaspoon rum, half teaspoon salt, saltspoon cayenne, saltspoon grated nutmeg and saltspoon ground mixed spice; thoroughly pound five minutes, then press through a sieve and keep on a plate. Procure three slices quarter of a pound each from a leg of veal; neatly flatten them. Season with half teaspoon salt and two saltspoons white pepper; place in a frying pan with tablespoon melted butter, fry three minutes on each side, and keep on a plate. Have three slices cooked ham same thickness as the steaks and place on plate with the veal. Line interior of an oval cocotte tureen with thin slices larding pork, arrange a layer of the preparation at bottom and all around sides of the tureen, quarter of an inch thick. Place a slice veal at bottom, spread a little force over the veal, then a slice of ham, a little more force, another slice of veal, etc., until finished. Arrange a bay leaf on top. Cover with thin slices larding pork; pour in half gill sherry, cover tureen, then place

in a small braising pan, pour in hot water up to half the height of tureen, set in oven one hour. Bring tureen to oven door, lift up cover, pour in two tablespoons brandy, re-cover, set in oven and bake half an hour more. Remove, place tureen in a cool place, lay a board, oval shape, of same size as tureen, over the pâté, place a pound weight on top until thoroughly cold, lift up board, remove fat from top, pass a clean knife all around edges so as to detach it. Turn on a cold dish with a folded napkin, remove lard from top and all around.

Cut in quarter-inch pieces four tablespoons jelly (No. 1879), arrange around the tureen. Finely slice lengthwise twelve medium vinegar pickles, arrange them, one overlapping another, on top around as a crown, place a thin slice of truffle in centre and serve.

N. B. A little finely chopped truffle sprinkled over each layer of force in the tureen will improve the flavour considerably, if so desired.

2052. Fresh Macédoine Salad

With a small Parisian potato scoop, scoop out all you can from six medium, scraped carrots and four peeled medium, white turnips; place in a saucepan with a quart water and half teaspoon salt and boil thirty-five minutes. Drain well on sieve, then place in a cool place and let cool off. Add then four tablespoons cooked cold green peas, four tablespoons cold cooked string beans, cut in short pieces, two tablespoons cold cooked fresh or canned asparagus tips and half a small cold cooked cauliflower (but nothing but the perfect flower) in small pieces. Season with four tablespoons dressing (No. 863), gently mix all well together and serve.

DINNER

Olives Lyons Sausage (582)
Chicken, Pectoral Porgies, West Point
Potatoes, Chassepot (123)
Potpourri, Bonne Famille
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Peach Pudding (35)

2053. Chicken, Pectoral

Skin and thoroughly bone a small tender fowl, cut breast in half-inch pieces and keep on a plate. Remove sinews from legs and finely chop same with two ounces of raw lean beef and pound in a mortar to a smooth paste, then add three tablespoons bread crumbs and two egg yolks and pound again until well amalgamated. Remove from mortar and roll out the force on a lightly floured table to cranberry-like balls. Heat one and a half tablespoons melted butter in a saucepan, add breast of the chicken with three finely sliced leeks and one chopped white onion; gently brown ten minutes, occasionally stirring meanwhile. Moisten with one quart broth and two quarts water; add the fowl carcass, head excepted, with two teaspoons salt and half teaspoon pepper, and boil thirty-five minutes; add then three ounces raw rice and cook thirty minutes more. Plunge the meat balls in a pint boiling water two minutes,

drain on a sieve and add to the soup. Remove bones from the soup, skim fat from surface, pour the soup into a soup tureen and serve.

2054. Porgies, West Point

Scale, trim off fins and cut off heads from six even-sized fresh fat porgies. Place in a frying pan with one sliced onion, one branch parsley, a sprig thyme, one bay leaf, one clove, juice of half a sound lemon, an ounce butter, half gill white wine, half pint water, a teaspoon salt and two saltspoons pepper. Cover fish with buttered paper and slowly boil on range twenty-five minutes. Lift up porgies with skimmer, remove skin from each fish and keep hot. Strain gravy into a saucepan and boil ten minutes.

Soak two ounces bread crumbs in gill cold milk, squeeze out milk and add bread to the saucepan, mix well, and boil five minutes. Knead on plate a teaspoon butter with teaspoon flour and add it, little by little, to sauce; mix well while boiling two minutes. Strain sauce through a Chinese strainer over the porgies, sprinkle a little chopped parsley over and serve.

2055. Potpourri, Bonne Famille

Cut in one-inch square pieces half pound raw lean beef, half pound ditto veal, half pound ditto mutton, and half pound ditto fresh lean pork. Then cut in quarter-inch pieces half pound raw lean ham; place above articles in a roasting pan, lightly baste with a little melted lard, then set in a brisk oven twenty minutes or until it obtains a nice golden colour. Remove, take up meat and place in an earthen pot. Cut in half-inch pieces two medium carrots, two medium turnips, two white onions, two raw sound potatoes and two medium parsnips, and add to pot with chopped rind of a lemon, half teaspoon freshly chopped parsley, half teaspoon chopped chervil and a chopped sound bean garlic. Season with good teaspoon salt, half teaspoon white pepper, saltspoon thyme, saltspoon grated nutmeg and two saltspoons ground mixed allspice. Moisten with a pint cider, a pint of broth, one gill of demi-glace (No. 122) and one gill tomato sauce; lightly mix with spoon, place cover on. Make a stiff dough with quarter pound flour and half gill water, and arrange around joints of cover and pan to prevent evaporation. Set in a moderate oven two and a half hours. Remove and serve without uncovering.

Sunday, Third Week of July

BREAKFAST

Muskmelons Farina Gruel (74)
Shirred Eggs with Cream
Boiled Salt Mackerel (107)
Beefsteaks with Fried Apples
Brioches (878)

2056. Muskmelons

The best muskmelons are now undoubtedly raised in the tablelands of Colorado, having almost entirely superseded those of New Jersey,

Delaware and Maryland. The Jenny Lind, Rocky Ford, Nutmeg and Christiana are considered the best.

Place three medium muskmelons in the ice box over night, and just before serving cut them in even halves. Carefully remove all spongy parts and seeds, place them on a hors d'œuvres dish and serve with powdered sugar, salt and pepper, separately.

2057. Shirred Eggs with Cream

Lightly butter six shirred-egg dishes, pour one and a half tablespoons sweet cream into each dish. Carefully crack two fresh eggs into each. Evenly season with half teaspoon salt and two saltspoons white pepper, set in oven for five minutes, remove and serve.

2058. Beefsteaks with Fried Apples

Procure six small tender sirloin steaks of four ounces each, neatly flatten. Mix on a plate tablespoon oil, teaspoon salt and half teaspoon pepper. Repeatedly turn steaks in seasoning, then arrange on a broiler and broil four minutes on each side. Dress on a dish and keep hot. Peel and core three good-sized sound apples, then cut each in four even slices, dip in milk, lightly roll in flour, place in a frying basket and fry in boiling fat four minutes. Drain on a cloth, arrange around steaks, spread a little maître d'hôtel over the steaks and serve.

LUNCHEON

Tomato Broth in Cups
Stuffed Devilled Clams (567)
Combination Lamb Chops
Lemon Custard Pie (316)

2059. Tomato Broth in Cups

Cut in thin pieces one medium carrot, one onion, two leeks, one green pepper and two ounces raw lean ham. Place these articles in a saucepan with a tablespoon butter and gently brown ten minutes, occasionally mixing meanwhile, then add one branch parsley, one sound bean crushed garlic, one sprig thyme, one bay leaf, one clove, one and a half quarts broth (No. 701), one quart well-cleaned fresh crushed, red tomatoes, one teaspoon salt and one teaspoon sugar. Lightly mix, then slowly boil one hour and fifteen minutes. Press broth through sieve into a basin, then through a cheesecloth into six cups and serve with a plate of oysterettes, separately.

2060. Combination Lamb Chops

Neatly trim six tender lamb chops, season all around with half a teaspoon salt and two saltspoons white pepper. Cut in even halves—lengthwise—three very fresh lamb kidneys. Season with three saltspoons salt and saltspoon pepper. Arrange both kidneys and chops on a double broiler and broil on a brisk fire three minutes on each side. Remove, dress on a hot dish, arrange six slices broiled bacon (No. 13) over them.

Cut away a small round piece at both ends of three fresh sound red tomatoes, cut them in halves, season with half teaspoon salt, half teaspoon sugar and two saltspoons pepper, arrange on a double broiler and broil three minutes on each side, dress them around the chops and serve.

DINNER

Clams (1457)
Radishes (58) Salted Almonds (954)
Consommé, Infante
Cold Trout, Green Sauce (1903) Sliced Cucumbers (340)
Filet of Beef, Griscom Timbales of Spinach
Punch, Anisette (1163)
Broiled Squab Turkey with Bacon (1701)
Lettuce Salad (148) Biscuits Glacé à l'Orange

2061. Consommé, Infante

Prepare and strain into another saucepan a consommé (No. 52) and keep simmering until required. Reduce in a saucepan on the fire two gills tomato sauce (No. 16) to one-third of the quantity, then remove to the table, pour in one gill cream, one whole egg and the yolk of two. Sharply mix with a whisk one minute, then strain this preparation through a cloth into four lightly buttered individual pudding moulds; place moulds in a tin with hot water up to half their height and set in oven ten minutes with the door open, remove and let cool off, then cut in slices quarter of an inch thick and place in a soup tureen. Cut from four thin slices of sandwich bread round pieces one-half inch in diameter, dip in a little cream, then in beaten egg, fry in a little melted butter to a nice golden colour, drain on a cloth and add to the soup tureen. Cut in quarter inch square pieces two sweet Spanish red peppers, add them to the consommé with three tablespoons cooked green peas, boil five minutes, pour the consommé into the soup tureen and serve.

2062. Filet of Beef, Griscom

Neatly trim a three-pound piece filet of beef. Cut two ounces lean ham in small strips, then with a larding needle insert these strips on the surface of the filet. Lay a mirepoix (No. 271) in a roasting pan; lay the filet on top, season all around with half teaspoon salt and half teaspoon pepper, lightly baste the filet with a little melted butter; pour half a gill water into pan, then set in oven thirty-five minutes, turning and basting once in a while. Remove and keep hot in the pan.

Carefully wipe three good-sized, but not too ripe, sound red tomatoes, cut them in even halves, crosswise. With a small keen knife cut away a very little of the soft part of each half from the top "cut part" without disturbing the skin. Evenly season them with half teaspoon salt, three saltspoons sugar and two saltspoons white pepper. Place in a mortar one ounce raw beef marrow, one sound good-sized chopped shallot, one branch very fresh parsley, one branch fresh chervil and two branches tarragon. Season with saltspoon salt and half saltspoon cayenne pepper, thoroughly pound to a nice smooth paste, then press the paste through a wire sieve into a bowl, add a tablespoon fresh bread crumbs, strain in

the juice of quarter of a sound lemon, stir till well mixed, then spread the force evenly over the six half tomatoes—cut side. Arrange the tomatoes on a lightly buttered tin, set in the oven fifteen minutes, remove and use as directed. Peel and thoroughly wash twelve medium, sound fresh mushrooms and fry to a nice golden colour in a tablespoon melted butter, season with three saltspoons salt. Have six timbales of spinach ready.

Place filet on a large hot dish and alternately arrange the garnishing around the filet; that is to say, a timbale of spinach, a fresh mushroom, a tomato, another mushroom, timbale, and so on until finished. Skim fat from surface of the gravy; pour in half gill good sherry, one good gill demi-glace (No. 122) and tablespoon truffle liquor; lightly mix, then briskly boil eight minutes. Strain through a Chinese strainer over the filet, and serve very hot.

2063. Timbales of Spinach

Remove stalks and any stale leaves adhering, from two quarts fresh spinach, thoroughly wash in several changes of water, drain, then plunge in two quarts of boiling water with teaspoon salt and boil ten minutes; drain on a sieve, and with a skimmer press out water. Then finely chop, place in a saucepan with half teaspoon salt, half teaspoon sugar, two saltspoons white pepper, a saltspoon grated nutmeg and three egg yolks, place pan on fire and stir with wooden spoon while heating five minutes. Remove, lightly butter six individual pudding moulds, then fill with the spinach, lay moulds in a sautoire, cover with a sheet of buttered paper, set in oven ten minutes, remove, unmould and use as required.

2064. Biscuits Glacé à l'Orange

Crack six egg yolks in a copper basin, add two ounces granulated sugar, chopped rind and juice of a fresh orange, set basin on corner of range and briskly whisk while heating ten minutes; remove to a table, beat five minutes longer, then set basin on ice, and briskly stir with wooden spoon until thoroughly cold. Add half pint whipped cream (No. 337), gently mix with skimmer one minute. With this preparation fill six paper ice cream boxes, neatly smooth surface with blade of a knife all around. Have a small freezer in an ice cream tub with broken ice and rock salt, place the cases in the freezer and let freeze for two hours, remove, place on a dish with a folded napkin and serve.

Monday, Third Week of July

BREAKFAST

Stewed Rhubarb (73) Semolina (192)
Omelette, Madeira Sauce
Kingfish Sauté, Meunière (773)
Calf's Liver with Bacon (155)
German Fried Potatoes (242)
English Muffins (528)

2065. Omelette, Madeira Sauce

Crack eight fresh eggs in a bowl, add half a gill milk, half teaspoon salt and two saltspoons pepper. Sharply beat with fork two minutes. Heat a tablespoon melted butter in a frying pan, drop in the eggs, briskly mix with fork two minutes, let rest half a minute, fold up opposite sides to meet in centre, let rest one minute, then turn on a hot dish; pour a Madeira sauce (No. 641) over the omelette and serve.

LUNCHEON

Crab Meat with Mayonnaise
Goulash of Beef, Hongroise (263)
Macaroni in Cream (386)
Blanc Manger (1052)

2066. Crab Meat with Mayonnaise

Place in a bowl one and a half pounds fresh crab meat flakes, season with three tablespoons dressing (No. 863), mix well. Arrange six well-cleaned lettuce leaves around a compotier, dress crab meat on top, spread a mayonnaise sauce (No. 70) over. Sprinkle a light tablespoon capers on top, then arrange two cold hard-boiled eggs, cut in quarters, around mayonnaise and serve.

DINNER

Olives Thon Mariné (1597)
Potage du Lundi
Red Snapper, Mobile (571)
Potatoes, Pont Neuf (647)
Broiled Duckling, Orange Marmalade
String Beans, Paloise
Roast Leg of Lamb, Mint Sauce (392)
Escarole (100)
Victoria Pudding

2067. Potage du Lundi

Heat two tablespoons melted butter in a saucepan, add two Spanish onions finely sliced, two ditto leeks and one crushed bean garlic, gently brown for twenty minutes or until a good brown colour, stirring once in a while, then add two tablespoons flour; constantly stir on fire five minutes. Moisten with two quarts broth (No. 701), season with teaspoon salt and half teaspoon pepper, then gently boil forty-five minutes. Add two ounces grated Parmesan or Swiss cheese; mix well, sharply beat two whole eggs on a plate, add them to soup; mix while cooking two minutes, pour potage into a soup tureen and serve with six slices French bread, toasted.

2068. Broiled Duckling, Orange Marmalade

Remove head and feet from a tender medium duckling, split open without separating, draw, then envelop it in a coarse towel and gently flatten with a cleaver. Season with teaspoon salt, half saltspoon pepper and saltspoon grated nutmeg. Rub all around with a tablespoon oil,

then arrange on a double broiler and broil twelve minutes on each side. Remove, dress on a hot dish over six freshly prepared slices of toast, spread a maître d'hôtel butter (No. 7) over, and serve with six tablespoons orange marmalade, separately.

2069. String Beans, Paloise

Break blossom end and pull backward, removing string and pare strip from other end, from one quart of fresh, tender string beans. Cut in two and place in a saucepan with three pints water, teaspoon salt and tablespoon vinegar, and boil forty minutes. Thoroughly drain on a sieve, then place in a frying pan with half ounce butter, a teaspoon vinegar, half teaspoon freshly chopped parsley, half teaspoon salt, two saltspoons pepper, one saltspoon grated nutmeg and one egg yolk. Carefully mix by lifting up from under with a skimmer, dress on a vegetable dish and serve.

2070. Victoria Pudding

Place in a saucepan one and a half pints milk, half pint cream and a vanilla bean or a teaspoon vanilla essence; let boil five minutes. Mix in a bowl four ounces sugar with six egg yolks and a tablespoon arrowroot, sharply mix with whisk, then pour in, little by little, the boiled milk, briskly mix while adding it. Strain this into a lightly buttered quart pudding mould, place it in a saucepan, pour in hot water up to half its height, then set in oven forty-five minutes. Remove, let stand for ten minutes. Mix in a saucepan three tablespoons currants with a tablespoon maraschino, set on fire until melted, unmould pudding on a large dish, pour sauce over and serve.

Tuesday, Third Week of July

BREAKFAST

Raspberries in Cream (1846) Oatmeal Porridge (2)
Scrambled Eggs on Anchovy Toast
Weakfish, Maitre d'Hôtel (927)
Fritadelles of Lamb, Ménagère
Stewed Potatoes (110) Waffles (296)

2071. Scrambled Eggs on Anchovy Toast

Crack eight fresh eggs in a bowl, add half gill cream, half teaspoon salt and two saltspoons pepper; sharply beat with fork one minute. Evenly spread a tablespoon anchovy butter (No. 62) on six freshly prepared slices of toast, dress on a dish, heat a tablespoon melted butter in a frying pan, drop in the eggs, cook six minutes, frequently mixing meanwhile; dress eggs over the six slices of toasts, evenly divided, and serve.

2072. Fritadelles of Lamb, Ménagère

Cut all the meat from the leg of lamb left over from yesterday in small square pieces and keep on a plate. Cut in same shape one cold,

medium, boiled potato. Heat tablespoon melted butter in a frying pan, add a finely chopped, medium white onion and fry five minutes, lightly stirring meanwhile. Add the lamb and potatoes, pour in one pint of broth (No. 271), season with half teaspoon salt, three saltspoons white pepper and a saltspoon grated nutmeg, add half teaspoon freshly chopped parsley, mix well. Cover pan and let cook twenty minutes, frequently mixing meanwhile. Add four tablespoons freshly prepared bread crumbs and two egg yolks, sharply stir while heating five minutes, pour preparation into a dish and let cool off. Divide into twelve even parts, roll into oval-shaped cake forms, dip in beaten egg, then in bread crumbs. Thoroughly heat two tablespoons lard in a frying pan, arrange in the fritadelles and fry five minutes on each side. Pour one and a half gills hot tomato sauce (No. 16) on a dish, dress the fritadelles, one overlapping another, crown-like and serve.

LUNCHEON

Clam Broth, Chantilly
Fried Soft Shell Crabs (1351)
Country Captain (1887)
Chocolate Soufflé

2073. Clam Broth, Chantilly

Place fifteen freshly opened clams with their own liquor in a saucepan with one quart water, two branches soup celery and two saltspoons cayenne pepper. Set on fire and as soon as it comes to a boil skim froth from surface, boil five minutes, remove, strain through a damp double cheesecloth into six cups, but fill the cups only to three-quarters their height. Beat one and a half gills thick cream to a stiff froth, evenly spread it over the six cups of clam broth and serve, either hot or cold.

2074. Chocolate Soufflé

Place three tablespoons grated chocolate in a bowl with one and a half ounces fine sugar, half teaspoon vanilla essence and yolk of two eggs. Sharply mix five minutes, then beat the whites of five eggs to a stiff froth, add to yolks and gently mix with skimmer one minute. Pour the preparation into a soufflé dish, then set in a moderate oven twenty minutes. Remove, sprinkle a little powdered sugar over and immediately send to table.

DINNER

Clams (1457)
Radishes (58) Caviare (59)
Lamb Broth, Esperance
Salmon, Sauce Fleurette Potatoes Château (208)
Côtelettes of Mutton, Avignonnaise
Roast Capon (378) Chicory Salad (38)
Fresh Peach Coupes

2075. Lamb Broth, Esperance

Cut in small square pieces one pound raw, lean lamb, one small carrot, one ditto turnip, one ditto onion and two ditto leeks. Place these

in a saucepan with tablespoon melted butter and gently fry ten minutes, stirring once in a while, then pour in one quart broth, a pint tomato juice and quart and a half water, adding one beef marrow bone. Season with one and a half teaspoons salt and half teaspoon pepper, let boil twenty-five minutes, add two ounces well-washed barley, let boil thirty minutes more, then add half pint fresh green peas, half pint fresh string beans cut in short pieces and two tablespoons Worcestershire sauce. Lightly mix and boil fifty minutes longer. Remove bone, skim fat from surface, pour soup into a hot soup tureen and serve.

2076. Salmon, Sauce Fleurette

Procure three slices fresh salmon, three-quarters of a pound each; place in a frying pan with half ounce butter, one gill white wine, a branch parsley, juice of quarter of a sound lemon, half teaspoon salt and half teaspoon pepper. Cover salmon with buttered paper, then set in oven thirty minutes. Remove, dress fish on a dish, prepare a sauce Fleurette (No. 320), reduce the fish liquor to half the quantity on fire, strain into sauce, lightly mix, pour over the fish and serve.

2077. Côtelettes of Mutton, Avignonnaise

Trim and neatly flatten six French mutton côtelettes, season all around with teaspoon salt and half teaspoon pepper. Lightly roll in melted butter, then in bread crumbs, arrange on a broiler and broil five minutes on each side. Remove, dress on a hot dish, one overlapping another, crown-like. Place green peas Avignonnaise in the centre of the crown, pour a gill hot demi-glace (No. 122) around the chops and serve.

2078. Green Peas, Avignonnaise

Place a pint fresh, tender, shelled peas in a saucepan with quart boiling water, a teaspoon salt, half teaspoon sugar, two saltspoons pepper and a teaspoon butter. Cover pan, boil forty minutes, thoroughly drain on a sieve, heat a teaspoon melted butter in a frying pan, add two ounces very finely chopped cooked ham and gently brown five minutes, frequently stirring meanwhile; add peas with half teaspoon chopped chives, teaspoon French mustard, one ounce butter, three saltspoons salt, saltspoon white pepper, and sprinkle over teaspoon flour, lightly toss on fire while cooking three minutes. Remove and use as required.

2079. Fresh Peach Coupes

Peel twelve medium, sound, fresh ripe peaches, cut off the stones in quarter-inch slices, place in a bowl with two tablespoons powdered sugar, tablespoon rum and one tablespoon maraschino; carefully turn in seasoning, then let stand on ice until required.

Prepare a pint only of vanilla ice cream (No. 42). Divide the peaches in six champagne glasses, fill with the vanilla cream, neatly smooth surface, then place a maraschino cherry on top of each and serve.

Wednesday, Third Week of July

BREAKFAST

Watermelon
Cornmeal Mush (326) Eggs. Bateliere
Kippered Herrings (153)
Corned Beef Hash (241)
Cinnamon Cakes (1195)

2080. Watermelon

Cut a cold, medium, sound, ripe watermelon in six even pieces. Dress on a large cold dish and serve with powdered sugar separately.

2081. Eggs, Bateliere

Have three quarts water with quarter gill vinegar and tablespoon salt, and as soon as it thoroughly boils carefully crack in six fresh eggs and poach four minutes. Lift up with a skimmer and gently drop them in cold water. Poach six more in same way, lift from the cold water, neatly trim and drain on a cloth.

Finely chop twelve anchovies in oil, place on a plate with a teaspoon anchovy paste, mix well, and spread paste over eggs equally; turn lightly in Parmesan cheese, then drop in boiling fat and fry one minute. Lift up, dress on a dish with a folded napkin, decorate with six quarters of lemon and serve.

LUNCHEON

Chicken Broth with Rice (800)
Lobster, Cardinal Nepaul Curry
Coffee Cream

2082. Lobster, Cardinal

Cut away the large and small claws from three small live lobsters of one pound each, split in two, remove gravel pouch from heads. Season bodies with half teaspoon salt and two saltspoons pepper, then lightly baste with oil. Arrange on a roasting pan, crack claws with cleaver and place on pan with rest, set in oven fifteen minutes. Remove the bodies only from pan and keep on a dish. Set claws in oven five minutes more, remove, let cool off, then pick out meat from shells, cut in dice, and keep on a plate. Cut two Spanish red peppers and six canned mushrooms in small dice and add to the cut lobster; add half a teaspoon chopped parsley, a teaspoon French mustard, one egg yolk, three saltspoons salt and one saltspoon pepper. Mix all well together, then spread the force over bodies of the lobster. Arrange on a tin, reduce three-quarters of a pint of tomato sauce (No. 16) to half quantity, add two egg yolks, sharply mix with whisk while heating three minutes. Let cool off a little. Evenly pour sauce over the six pieces of lobster, sprinkle two tablespoons grated Parmesan cheese over, set in oven ten minutes, remove, dress on a dish with a folded napkin, decorate with a little parsley greens and serve.

2083. Nepaul Curry

Cut head and feet from a tender two-pound chicken, entirely bone it and cut meat, liver and heart in half-inch square pieces. Cut also in same shape one ounce lean raw ham, one medium onion, one bean garlic, one chili pepper, one tomato, one apple—cored and peeled—and one medium, seeded green pepper; place all in a bowl. Soak a piece white bread in milk three minutes, press out milk and add to above. Season with one and a half teaspoons salt, two saltspoons cayenne pepper, a saltspoon grated nutmeg, saltspoon dried bay leaf, saltspoon thyme and a heavy teaspoon curry powder; mix all ingredients together, press through a chopping machine, place in a mortar, add two egg yolks and thoroughly pound to a paste. Divide this preparation in six even parts, then roll each piece on a lightly floured table to fine cake forms.

Heat two tablespoons lard in a frying pan, place cakes in pan, one beside another, and gently cook ten minutes, remove, dress a rice (No. 490) on a dish, flatten surface to a smooth, round form. Arrange meat on top, pour a curry sauce (No. 54) over all and serve with Indian chutney separately.

2084. Coffee Cream

Boil in a saucepan one pint milk, a pint cream and half teaspoon vanilla essence for one minute. Place five egg yolks in a bowl with four ounces sugar and briskly mix with whisk until well amalgamated, then gradually pour milk, etc., over eggs and sharply whisk while adding. Pour in saucepan again, set pan on fire and thoroughly mix five minutes, but do not allow to boil. Remove to a table. Place an ounce very strong freshly ground coffee in a small coffee pot, then pour over a gill boiling water, cover and let infuse fifteen minutes, then strain through a double cheesecloth into the cream. Strain cream through a cheesecloth into a bowl and let thoroughly cool off. When entirely cold send to table in the bowl with six saucers and 1 plate of any kind of small cakes on hand.

DINNER

Radishes (58) Olives
Gumbo, Arlequin
Filet of Sole, Mornay Potatoes, Bignon (403)
Balotine of Lamb Stuffed with Spinach (1724)
Baked Tomatoes (841)
Roast Ribs of Beef (126) Escarole Salad (100)
Jelly, Macédoine (1303)

2085. Gumbo, Arlequin

Heat a tablespoon melted butter in a saucepan, add half a pound raw veal, one sound green pepper, one Spanish onion, two leeks and two ounces of raw ham, all cut in quarter-inch-pieces, and gently brown ten minutes, mixing well meanwhile. Moisten with two quarts broth (No. 701) one quart tomato juice, adding one pound clean, raw chicken bones (if at hand). Season with a good teaspoon salt, a tea-

spoon sugar, half teaspoon pepper and saltspoon of Spanish saffron, lightly mix and let boil twenty minutes. Add two ounces raw rice and boil twenty minutes more. Trim and cut twelve fresh okras in quarter-inch pieces and add to soup with three Spanish sweet peppers cut in lozenge pieces, then boil forty-five minutes longer. Remove chicken bones, pick off leaves from two branches chervil and add to soup, lightly mix. Pour soup into a tureen and serve.

2086. Filet of Sole, Mornay

Lift up the filets from a three-pound fresh flounder, skin, then cut each filet in three slanting, even pieces; place in a sautoir with half ounce butter, a gill white wine, branch parsley, juice of quarter of a lemon, half teaspoon salt and two saltspoons pepper. Cover fish with buttered paper, then set in oven for twenty-five minutes. Remove, and arrange filets on a baking dish. Place twelve canned mushrooms in the fish liquor, then reduce the fish gravy on the fire to half the quantity. Arrange one mushroom on top of each filet. Prepare a Mornay sauce (No. 526), pour the fish liquor into the sauce, lightly mix, then pour the sauce over fish, sprinkle a little Parmesan cheese over, set in oven for ten minutes. Remove and serve.

Thursday, Third Week of July

BREAKFAST

Raspberries and Cream (1846)
Wheatena (1298)
Poached Eggs, Trovatore
Broiled Spanish Mackerel (689)
Mutton Chops with Bacon (845)
Stewed Potatoes in Cream (110)
Rice Griddle Cakes (221)

2087. Poached Eggs, Trovatore

Finely chop four sweet red peppers and place in a small frying pan with a teaspoon butter and three saltspoons salt. Cook for five minutes, gently tossing meanwhile. Prepare twelve round pieces of toast, two inches in diameter and a quarter inch thick, lightly butter. Evenly spread the sweet peppers over the toast. Place on a hot dish. Prepare twelve poached eggs (No. 106) and place over the toast. Reduce two gills of tomato sauce to half the quantity on the fire. Arrange a very thin slice of truffle over each egg, pour the sauce and sprinkle a little chopped parsley over and serve.

LUNCHEON

Soft Clams en Brochette
Beef Sauté with Tomatoes Succotash
Cold Maraschino Pudding (1772)

2088. Soft Clams en Brochette

Carefully open forty-eight fresh, medium, soft clams. Remove all sandy parts, keeping nothing but the perfect bodies, plunge in boiling

water one minute and drain. Cut forty-eight thin three-quarter-inch-square pieces lean bacon, then arrange clams and bacon alternately on six skewers. Season with a half teaspoon salt and half teaspoon pepper, lightly roll in oil, then in bread crumbs, arrange on a double broiler and broil five minutes on each side. Dress on a hot dish, pour a tablespoon maître d'hôtel butter over them and serve.

2089. Beef Sauté with Tomatoes

Cut the beef left over from yesterday into half-inch squares. Peel and cut in pieces five good-sized, fresh red tomatoes. Heat a tablespoon melted butter in an enamelled saucepan, add one finely chopped white onion and gently brown three minutes. Add beef and cook ten minutes, frequently stirring meanwhile, then add tomatoes with a half teaspoon freshly chopped chives and one teaspoon tarragon vinegar. Season with a half teaspoon salt, two saltspoons white pepper and a saltspoon of grated nutmeg, and mix well. Cover pan and cook thirty-five minutes, occasionally mixing. Remove, transfer to a deep hot dish, sprinkle a little chopped parsley over and serve.

2090. Succotash

Plunge a half pint shelled lima beans in a pint boiling water with half teaspoon salt and boil thirty minutes. Drain on sieve and place in a saucepan. Remove stalks, leaves and silk from four good-sized, sound, tender ears green corn. Place in three quarts boiling water with a gill milk, and teaspoon salt, and boil forty minutes. Drain, and with back of a knife blade detach grains from the cob and add to beans, season with half teaspoon salt and two saltspoons pepper. Pour in a half gill cream and one gill milk. Mix well, then briskly cook five minutes. Knead on a saucer one ounce butter with a teaspoon flour, and gradually add to the succotash. Mix well while heating five minutes. Dress on a vegetable dish and serve.

DINNER

Olives Clams (1457) Sardines (1148)
Potage, Argentina
Black Bass, Bretonne Potatoes, Colbert
Sirloin of Beef, Orlando
Cauliflower Fried with Cheese
Stuffed Green Peppers (818)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Ice Cream, Chambord (939)

2091. Potage, Argentina

Place in a saucepan a piece of veal knuckle, one beef marrow bone and a gallon cold water. Season with a heavy teaspoon salt and half teaspoon pepper, let come to a boil, skim scum from surface, then add two medium carrots, one turnip, two onions, two leeks, one bay leaf, a sprig thyme and one clove. Cover pan and let simmer two and a half hours. Skim fat from surface, then strain through a cheesecloth

into another saucepan, set on the fire, and as soon as it comes to a boil dredge in three ounces tapioca. Mix well with a whisk, then let slowly boil fifteen minutes, occasionally mixing meanwhile. Add milk and grated white (meat) of a medium, fresh cocoanut, mix well, boil ten minutes longer, pour into a soup tureen and serve.

2092. Black Bass, Bretonne

Procure a fresh black bass of three pounds. Scale, trim off fins and thoroughly wipe. Cut in short julienne strips two small red carrots and two branches celery, place in a large frying pan with an ounce butter and cook five minutes. Lay fish on top, and season with teaspoon salt and half teaspoon pepper. Pour in a half gill white wine and one and a half gills tomato sauce (No. 16) add six finely sliced canned mushrooms. Cover fish with buttered paper, boil five minutes on range, then set in oven thirty minutes. Remove, take off paper, dress fish on a hot dish. Boil sauce five minutes, pour it over fish, arrange six heart-shaped bread croutons around the dish, sprinkle a little freshly chopped parsley over and serve.

2093. Potatoes, Colbert

Boil six medium potatoes thirty minutes. Drain and peel, then cut in half-inch-square pieces, plunge in boiling fat and fry to a nice golden colour. Drain, then place in a saucepan with a gill demi-glace (No. 122), juice of half a sound lemon, half teaspoon freshly chopped parsley, half teaspoon salt and half teaspoon pepper, toss well on fire and cook six minutes. Dress on a hot dish and serve.

2094. Sirloin of Beef, Orlando

Trim off a little of the fat on surface of a two-and-a-half-pound piece tender sirloin of beef. Place a mirepoix (No. 271) in a roasting pan, lay beef over, season with teaspoon salt and half teaspoon pepper. Spread two tablespoons melted lard over beef, pour a half gill water in the pan. Set in brisk oven thirty-five minutes, turning and basting once in a while. Remove and dress on a hot dish. Skim fat from pan, place vegetables in a small saucepan, pour in one gill demi-glace (No. 122) and two tablespoons sherry, lightly mix and boil five minutes. Strain through a Chinese strainer over the beef, arrange a fried cauliflower with cheese around and serve.

2095. Cauliflower Fried with Cheese

Cut off stalk and remove outer branches of a firm white cauliflower. Drop it in three quarts boiling water with a tablespoon salt and boil thirty-five minutes. Drain, then divide cauliflower in small bouquets. Season with half teaspoon salt and two saltspoons pepper, lightly roll in flour, dip in beaten egg and then lightly roll in grated Parmesan cheese, place in a frying basket and fry in boiling fat eight minutes or until a nice golden colour. Drain on a cloth and use as directed.

Friday, Fourth Week of July

BREAKFAST

Sliced Peaches (1828) Oatmeal Porridge (2)
Eggs en Cocotte with Sardines
White Perch Sauté, Meunière
Salisbury Steaks (347) Julienne Potatoes (799)
Puffs (313)

2096. Eggs en Cocotte with Sardines

Skin, bone and cut in small pieces six medium sardines, place in a saucepan with one and a half gills demi-glace (No. 122) and a little freshly chopped parsley. Mix well and boil five minutes. Divide the sauce into six cocotte-egg dishes. Crack two fresh eggs into each dish. Evenly season with half teaspoon salt and two saltspoons pepper. Squeeze juice of half a sound lemon over, lay in a tin, set in oven five minutes. Remove and serve.

2097. White Perch Sauté, Meunière

Trim off fins and thoroughly wipe six fresh, fat white perch. Make three slight incisions on both sides of fish. Season with half teaspoon salt and two saltspoons pepper, lightly baste with cold milk, then roll in flour. Heat one and a half tablespoons melted butter in a black frying pan, place in perch, one beside another, and fry for six minutes on each side. Remove, dress on a dish, sprinkle a little freshly chopped parsley over and squeeze juice of half a lemon on them. Place an ounce butter in the frying pan and toss on fire until a light brown colour, pour over the fish and serve.

LUNCHEON

Clam Broth (80)
Shrimps with Cream
Boulettes of Turkey,* Finnoise (1290)
Egg Salad
Gateaux Religieuse (837)

2098. Shrimps with Cream

Shell one and a half pounds cooked shrimps and place them in a saucepan with one gill milk, one and a half gills cream, two tablespoons sherry, half teaspoon salt, one saltspoon cayenne and one saltspoon grated nutmeg, lightly mix, and boil ten minutes. Knead on a plate an ounce butter with a tablespoon flour and add it, little by little, to the shrimps, lightly mixing while adding, cook two minutes longer, pour into a deep hot dish and serve.

2099. Egg Salad

Cut eight cold, hard-boiled eggs in quarters and place in a bowl. Season with four tablespoons dressing (No. 863), adding half teaspoon French mustard, mix well and serve.

*Use turkey left over from yesterday

DINNER

Radishes (58) Clams (1457) Olives
Clear Green Turtle, Tomaté
Bluefish, Norwegienne Timbales of Potatoes
Lamb Steaks, Colbert
Okra, Andalouse
Lobster Patties, Augusta (1612)
Roast Guinea Fowl (1535) Romaine Salad (214)
Gateaux, Polonaise

2100. Clear Green Turtle, Tomaté

Open a pint can of green turtle, thoroughly heat it in a bain-marie, then cut meat in half-inch-square pieces, place both meat and broth in a saucepan with one and a half pints strained consommé (No. 52), add half gill sherry, a tablespoon brandy and slowly boil twenty minutes. Pour in a pint hot tomato sauce (No. 16), boil five minutes. Pour into a soup tureen and serve.

2101. Bluefish, Norwegienne

Neatly trim a three-pound piece fresh bluefish, place in a large frying pan with a half gill white wine, two gills demi-glace (No. 122), juice of quarter of a lemon, one ounce butter, half teaspoon salt and saltspoon cayenne pepper. Cover fish with buttered paper, boil five minutes on range, then set in oven twenty-five minutes. Remove, dress fish on a dish. Strain sauce through a cheesecloth into a saucepan, boil five minutes, then add a tablespoon freshly grated horseradish, two tablespoons capers, four anchovies in oil cut in small pieces, and half teaspoon freshly chopped parsley; mix well, boil three minutes, pour over fish and serve with six heart-shaped bread croutons (No. 90), around the fish.

2102. Timbales of Potatoes

Boil in two quarts water six medium, peeled potatoes with a teaspoon salt for thirty minutes; thoroughly drain, then press through a potato masher into a saucepan, add two egg yolks, half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg. Set pan on fire and sharply stir with spatula while heating five minutes. Remove, lightly butter six individual moulds, then fill with the purée, neatly smooth surface, spread a very little butter over, set in oven to bake ten minutes. Remove, unmould on a dish and serve.

2103. Lamb Steaks, Colbert

Cut three nice steaks of three-quarters of a pound each from a tender leg of lamb. Make a few light incisions around the skin of each, evenly season with teaspoon salt and half teaspoon pepper. Heat one and a half tablespoons melted butter or lard in a frying pan, place the steaks one beside another in pan and gently fry eight minutes on each side. Dress on a hot dish. Pour a sauce Colbert (No. 121) over the steaks and serve.

2104. Okra, Andalouse

Trim, wash and drain twenty-four good-sized fresh, tender, sound okras. Peel and cut in slices four good-sized fresh peeled red tomatoes. Heat a tablespoon melted butter in a saucepan, add one finely chopped white onion and gently brown five minutes, then add the okras and tomatoes. Season with a light teaspoon salt, half teaspoon pepper and half teaspoon parsley. Carefully mix. Cover pan, then set in oven one hour. Remove, pour into a hot dish. Arrange three freshly prepared slices of toast, cut in half, around the dish and serve.

2105. Gateaux, Polonaise

Roll out on a lightly floured table a pound of feuilletage (No. 756) to thickness of quarter of an inch and cut six even pieces two and a half inches square. Lightly baste with a little water (on top only), fold the four corners to meet in the centre, arrange them on a lightly wetted pastry sheet, lightly egg the surface, sprinkle a little granulated sugar over and set to bake in a brisk oven twenty-five minutes. Remove, then fill the four open lines with currant jelly so as to form a cross, dress on a dish with a folded napkin, and serve.

Saturday, Fourth Week of July

BREAKFAST

Fresh Plums Cero-Fruto (1610)
Shirred Eggs, San Sebastian
Fried Whitebait (1123) Tripe, Lyonnaise (981)
German Fried Potatoes (242)
Lemon Griddle Cakes (577)

2106. Fresh Plums

Select twenty-four thoroughly ripe, sound, fresh sweet plums, neatly wipe, dress on a compotier, and send to table with powdered sugar separately.

2107. Shirred Eggs, San Sebastian

Cut in very small squares one large green pepper, place in a small saucepan with three sound, chopped, small shallots, a teaspoon melted butter, and fry for three minutes. Add one Spanish sweet pepper cut same shape, and one and a half gills tomato sauce (No. 16), lightly mix, cook for five minutes. Evenly divide the sauce into six shirred-egg dishes and carefully crack two fresh eggs into each dish. Finely chop one ounce cooked lean ham and sprinkle it over the six dishes of eggs, set in oven four minutes, remove and serve.

LUNCHEON

Clam Croquettes
Irish Stew (425)
Spaghetti au Gratin (1508)
Pear Tartlets

2108. Clam Croquettes

Open twelve large fresh clams, place in a saucepan with their liquor and a half pint cold water, boil for five minutes, drain and finely chop. Heat one ounce butter in a saucepan, add one medium, finely chopped onion and fry to a light colour, then add two ounces flour; stir well while heating half a minute, then add a half pint of the clam liquor, mix well, boil two minutes and add the clams. Season with a saltspoon cayenne, saltspoon grated nutmeg, teaspoon French mustard and a tablespoon Worcestershire sauce, mix well and slowly cook ten minutes. Add a half teaspoon chopped parsley, juice of quarter of a sound lemon, two tablespoons cream and two egg yolks, thoroughly mix and cook two minutes. Transfer the force into a bowl and let thoroughly cool. Divide it in six equal parts, roll out on a lightly floured table to cork-shaped forms, dip them in beaten egg, then in bread crumbs, place in a frying basket and fry in boiling fat for ten minutes. Remove, drain well, dress on a hot dish with a folded napkin, decorate with a little parsley greens and serve.

2109. Pear Tartlets

Remove stems and peel six fresh, ripe, good-sized pears, cut in halves, remove seeds, cut in quarter-inch slices and place on a plate. Season with a teaspoon sugar, a half teaspoon vanilla essence tablespoon kirsch or maraschino, turn well in seasoning and let infuse till required.

Prepare six tartlet crusts (No. 161). Remove the beans from the crusts and thoroughly wipe them. Evenly divide the pears into the six tartlets, then set in oven for ten minutes. Remove, spread a teaspoon currant jelly over each. Dress on a dish with a folded napkin and serve.

DINNER

Canapés of Anchovies (141) Radishes (58)
Potage, Mousquetaire
Small Flounder, Sur le Plat
Potatoes, Brabant (1220)
Broiled Chicken with Mushrooms
Green Corn on the Cob (1864)
Ribs of Lamb, Mint Sauce (255)
Sliced Tomatoes (461)
Crème au Thé (Cream of Tea)

2110. Potage, Mousquetaire

Finely slice eight medium, sound, peeled, raw potatoes and place in a saucepan with a pint well trimmed and cleaned sorrel, one pound fresh mutton bones, a bay leaf, one bean garlic, one quart broth (No. 701) and two quarts water. Season with two teaspoons salt, half teaspoon pepper and saltspoon grated nutmeg. Lightly mix and slowly boil one and a half hours. Press through a sieve into a basin, then through a cheesecloth into another saucepan, add half pint cooked green peas and the leaves of two branches chervil, lightly mix, boil five minutes, pour soup into a tureen and serve.

2111. Small Flounder, Sur le Plat

Peel off skin on both sides of three small flounders of a pound each and make an incision from head to tail on thick side of each fish. Then with a knife lift up filets from bone of each fish without separating from the bodies. Knead in a bowl one ounce butter, half teaspoon extract of beef, three finely chopped shallots, half teaspoon freshly chopped parsley and juice of half a lemon. Evenly divide this under the filets of each fish, well spread over. Place on a lightly buttered baking dish, pour one gill white wine around fish. Sprinkle three tablespoons fresh bread crumbs over. Season with teaspoon salt and half teaspoon pepper, then set to bake in oven forty-five minutes. Remove and send to table in same dish.

2112. Broiled Chicken with Mushrooms

Singe, cut head and feet from a tender three-pound chicken. Split through back without separating, remove spine bone, draw and wipe dry, take out breast bone and neatly flatten it, season with a teaspoon salt and half teaspoon pepper, then rub it well all over with tablespoon oil. Arrange on a double broiler and gently broil eight minutes on each side, then set in oven ten minutes. Remove, dress on a hot dish, squeeze juice of quarter of a lemon over and keep hot.

Place twelve sliced canned mushrooms in a saucepan with two tablespoons sherry and one and a half gills demi-glace (No. 122), let boil ten minutes, pour sauce over chicken and serve.

2113. Crème au Thé

Place half ounce Oolong tea in a teapot, pour over a pint of boiling cream and let infuse fully one hour. Then strain through a cheesecloth into a small saucepan, add a pint milk, half saltspoon salt, eight egg yolks and four ounces sugar. Thoroughly mix with a whisk one minute, then press it through a cheesecloth into a quart pudding mould and place it in a saucepan with hot water up to half the height of the mould. Set in oven thirty-five minutes. Remove, place mould in a basin with ice water around and let cool off, take it up, wipe it, unmould on a cold dish and serve.

Sunday, Fourth Week of July

BREAKFAST

Raspberries in Cream (1846)
Pettijohn Food (170) Fried Eggs with Curry
Kippered Herrings (153)
Lamb Chop with Bacon (219)
French Fried Potatoes (8)
Buckwheat Cakes (330)

2114. Fried Eggs with Curry

Heat a half teaspoon melted butter in small black frying pan, dredge in half saltspoon curry powder, then carefully crack two fresh eggs into

the pan. Season with one saltspoon salt, half saltspoon pepper and half saltspoon curry powder. Fry for one and a half minutes on one side, turn over by a rapid movement of the handle of the pan and fry one and a half minutes again, then slide on a hot dish. Proceed to prepare five ether portions in the same way, then send to table.

LUNCHEON

Okra Broth
Fish Coquilles (1284)
Terrine of Duckling, Hicks
Kirsch Fruits

2115. Okra Broth

Place in a saucepan two ounces raw ham cut in small pieces, two ounces raw lean veal, two ounces of raw lean beef, one pound clean, raw, cracked chicken bones, slice half a green pepper, one carrot, one white onion, two leeks and twenty-four fresh, sound okras. Moisten with four quarts water. Season with one and a half teaspoons salt, gently boil two and a half hours, skimming off scum once in a while, then strain it through a damp double cheesecloth into six cups and serve either hot or cold.

2116. Terrine of Duckling, Hicks

Singe, cut off head and feet of a tender duckling of four pounds, split open, without separating, through back, draw, remove all bones, season inside of bird with half teaspoon salt, one saltspoon cayenne pepper, saltspoon grated nutmeg and saltspoon ground mixed allspice. Sprinkle two ounces peeled pistachios inside of duck, fold up to its original form. Place bones of the duck in a roasting pan with a small sliced carrot, three sliced shallots, one bay leaf and one clove. Spread a teaspoon melted butter over the bones, set in oven fifteen minutes, remove, place in mortar and pound to a pulp. Remove and place in a saucepan with two gills tomato sauce and two gills demi-glace (No. 122), and let reduce on fire to half the quantity. Strain through a sieve into a clean mortar and let cool off. Finely chop half pound raw lean veal with half pound of fresh fat pork, place both in mortar, season with half teaspoon salt, one saltspoon cayenne, half saltspoon grated nutmeg, one saltspoon ground allspice, two tablespoons sherry and one tablespoon good old Jamaica rum, add two egg yolks and thoroughly pound all well together, then rub it through a wire sieve into a bowl. Line the bottom and sides of an oval earthen cocotte terrine with very thin slices of larding pork. Arrange three-quarters of the force at the bottom and sides of the terrine, place the duck in the centre, spread the remaining force over the duck, pour over two tablespoons sherry, cover with thin slices larding pork, place a bay leaf on top in the centre. Prickle the patty from top to bottom four or five times with a needle, place cover over, place the terrine on a roasting pan, pour in hot water up to a third of the height of mould, and set in oven one hour. Bring to oven door, lift up cover,

pour in quarter gill brandy, re-cover and re-set in oven thirty-five minutes more. Remove, let stand in a cool place for ten minutes. Place an oval board on top of patty, then lay a pound weight on top of the board, and keep it in that condition until thoroughly cold. Unmould on a dish, remove all the lard around the terrine, neatly wipe the inside of same, then set on ice. Melt eight tablespoons jelly (No. 1879) in a small saucepan; pour one-third of the jelly into the terrine, let thoroughly set; sprinkle over a minced truffle. Replace the pâté in the terrine, pour balance of the jelly all around between the terrine and patty, then let thoroughly congeal. Carefully immerse in cold water a few seconds, unmould on a dish with a folded napkin, decorate all around with a few cleaned lettuce leaves and serve.

2117. Kirsch Fruits

Two sound, juicy oranges, two good-sized pears, two peaches, four plums, half pint raspberries, two sound bananas, three slices pineapple and one sound apple. Peel, core and slice the fruits. Place in a bowl with two tablespoons fine sugar, one tablespoon curaçao and three tablespoons Swiss kirsch. Turn well in seasoning and serve. If any fresh cherries are at hand remove the stalks, stone and add to the other fruits.

DINNER

Clams (1457)
Salted Almonds (954) Olives
Consommé, Massina
Cold Salmon, Alaska Sliced Cucumbers (340)
Filet Mignons with New Potatoes Rissolées
Sweetbread Cutlets, Sauce Périgueux
Fresh Peas with Butter (1519)
Punch, Crême Yvette (560)
Roast Squabs with Cress (831)
Chicory Salad (38)
Muskmelon Ice Cream

2118. Consommé, Massina

Prepare, strain and keep simmering in a saucepan a consommé (No. 52). Have one and a half gills cream in a small saucepan, place on the fire and as soon as it comes to a boiling point dredge in three tablespoons chestnut flour, sharply whisk while adding it, then let boil five minutes, occasionally mixing meanwhile; remove to the table, season with two saltspoons salt, half saltspoon cayenne pepper and half saltspoon grated nutmeg, add the yolks of two eggs and two tablespoons sherry; mix well one minute. Lightly butter four individual pudding moulds, strain preparation through a cheesecloth into the moulds, place them in a small tin, pour hot water up to half their height and bake in a moderate oven with the door open ten minutes. Remove, let stand in a cool place five minutes, unmould, cut in slices quarter-inch thick, and place in a soup tureen. Pour two tablespoons good sherry and one tablespoon truffle liquor in the consommé, boil two minutes, pour in the soup tureen over the chestnut custard and serve.

2119. Cold Salmon, Alaska

Place three slices salmon of three-quarters of a pound each in a sauteuse with a half gill white wine, a pint water, two tablespoons vinegar, one sliced onion, two branches parsley, one bay leaf, one clove and a heavy teaspoon salt; let slowly come to a boil, then place pan in a cold place and let thoroughly cool off.

Prepare a Hollandaise sauce (No. 279), add to it half teaspoon anchovy essence, beat with a whisk until thoroughly cold. Whisk a half gill thick cream to a stiff froth and add to sauce, gently mix with spoon, then place it in a sauce bowl. Dress salmon on a cold dish with a folded napkin, decorate with a little parsley greens and send to table with the sauce separately.

2120. Filet Mignons with New Potatoes Rissolées

Neatly trim top of a two-pound piece filet of beef, then cut in six even pieces. Mix on a plate one tablespoon oil, one teaspoon salt and half teaspoon pepper; repeatedly turn filets in seasoning, arrange on a broiler and broil three minutes on each side. Remove, dress on a hot dish, arrange twelve small potatoes rissolées around the filets, spread a maître d'hôtel butter (No. 7) over them and serve.

2121. Potatoes Rissolées

Peel, wash and drain well twelve peeled sound new potatoes. Heat two tablespoons good lard in a frying pan, add potatoes and fry on the fire until a nice golden colour, turning once in a while. Sprinkle over a teaspoon salt, toss again, set in a moderate oven for twenty-five minutes. Remove, drain and serve.

2122. Sweetbread Cutlets, Sauce Périgueux

Soak six sweetbreads in cold water two hours. Remove and plunge in boiling water five minutes. Drain, then trim all around, place in a saucepan with a sliced carrot, one small sliced onion cut in small pieces, half ounce lard, half gill white wine and one pint broth (No. 701). Season with a light teaspoon salt, cover pan, slowly boil twenty minutes. Lift up breads with a skimmer, cut into quarter-inch-square pieces and keep on a plate till required.

Mix in a saucepan one and a half ounces butter with two ounces flour. Skim fat from surface of sweetbread broth, then strain through a Chinese strainer into the roux, mix well and let reduce to half the quantity, frequently mixing meanwhile; add six finely chopped canned mushrooms, half teaspoon chopped truffles, one saltspoon cayenne, half saltspoon grated nutmeg, two tablespoons sherry, three tablespoons cream and two egg yolks. Sharply mix with whisk while cooking two minutes. Add the breads, gently mix, cook two minutes, transfer to a dish and let cool off. Roll out the force on a lightly floured table to six nice cutlet forms, dip in beaten egg, then roll in bread crumbs; arrange in a frying basket, plunge in boiling fat and fry eight minutes. Remove,

drain on a cloth, dress on a dish, one overlapping another, crown like. Pour a sauce périgueux around them, adjust a fancy frill at the end of each cutlet and serve.

2123. Muskmelon Ice Cream

Prepare a vanilla ice cream preparation (No. 42). Cut in halves, remove all the seeds from two ripe, sweet muskmelons. Scoop out the meat, press through a wire sieve into the vanilla preparation, mix well, then proceed to cook, freeze and serve, exactly the same as the vanilla.

Monday, Fourth Week of July

BREAKFAST

Watermelon (2080) Hominy (45)
Omelette with Veal Kidneys
Fried Filet of Sole, Tartare Sauce (487)
Broiled Devilled Pig's Feet
Baked Potatoes (683)
Rice Griddle Cakes (221)

2124. Omelette with Veal Kidneys

Trim off fat and remove skin from a fresh veal kidney, and cut in quarter-inch square pieces. Heat a tablespoon melted butter in a black frying pan, add the kidneys and fry five minutes, tossing well once in a while. Sprinkle over three saltspoons salt and saltspoon pepper, lightly toss and drain them.

Carefully crack eight fresh eggs into a bowl, add the kidneys, half a gill milk, half a teaspoon salt and two saltspoons pepper. Sharply beat with fork two minutes. Heat a tablespoon melted butter in a frying pan, drop in the eggs, mix with fork for two minutes, let rest half a minute, fold opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

2125. Broiled Devilled Pig's Feet

Split in two three fine, fat, cooked pig's feet. Season with half teaspoon salt and saltspoon white pepper. Spread a devilled butter (No. 11) on both sides of the feet, roll in bread crumbs, arrange on a double broiler and broil five minutes on each side. Remove, dress on a hot dish and serve.

LUNCHEON

Marinaded Frogs' Legs, Fried
Mutton Chops, Lilleoise
Garfield Potatoes (1843)
Apple Méringue Pie (732)

2126. Marinaded Frogs' Legs, Fried

Cut away feet from one and a half pounds fresh frogs' legs. Place in a small stone jar and cover with half vinegar and half water, adding one branch parsley, one sliced onion, one crushed bean garlic, a sprig

thyme and one bay leaf, mix well and let infuse in a cool place one hour. Drain on a cloth, roll in flour, place in a frying basket, shake a little, then plunge in boiling fat and fry eight minutes. Lift up, sprinkle half teaspoon salt over them, dress on a hot dish with a folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

2127. Mutton Chops, Lilleoise

Neatly trim and flatten six tender mutton chops. Season with half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg. Mix on a plate three tablespoons fresh bread crumbs with an ounce lean, finely grated ham, a teaspoon freshly chopped parsley and one saltspoon crushed bay leaf. Dip chops lightly in beaten egg, then roll gently in the mixture, arrange on the broiler and broil each side five minutes. Dress on a hot dish, pour three gills tomato sauce (No. 16) in a sauteuse and let reduce on the fire to half the quantity, pour it around the chops and serve.

DINNER

Radishes (58) Anchovies Canapés (141)
Country Family Soup
Spanish Mackerel, Maître d'Hôtel (689)
Potatoes, Demidoff (898) Beef à la Mode (534)
Spaghetti, Italienne (15)
Roast Duckling (187) Sliced Tomatoes (461)
English Bread Pudding

2128. Country Family Soup

Procure two quarts fresh green peas, shell them, plunge shells in a gallon boiling water and scald for five minutes, then drain on a sieve. (Keep the peas for Wednesday's dinner.) Heat two tablespoons good lard in a large saucepan, add quarter pound lean salt pork cut in small pieces, two sliced leeks, two sliced medium onions and one bay leaf; gently brown on the fire ten minutes, add the shells, cover pan and let sweat ten minutes; then add four good-sized sound peeled potatoes sliced, one quart broth (No. 701), and two quarts water; season with one and a half teaspoons salt and half teaspoon pepper. Lightly mix, re-cover pan and gently boil two hours. Remove, pass soup through sieve into a basin, then through a Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

2129. English Bread Pudding

Cut into half-inch pieces half pound stale crustless bread, soak in a little cold milk five minutes; then squeeze out milk and place in a bowl, stir with wooden spoon a few minutes, then add two ounces butter, three ounces sugar, three egg yolks, two whole eggs, four ounces well-picked currants, six crushed macaroons, half teaspoon vanilla essence, one saltspoon salt and two gills cream. Sharply mix with wooden spoon until well amalgamated. Lightly butter a quart pudding mould, drop preparation into it, place in a saucepan, pour in hot water up to half the height

of the mould and set in oven forty minutes. Remove, unmould the pudding on a hot dish, pour a Sabayon sauce (No. 102) over and serve.

Tuesday, Fourth Week of July

BREAKFAST

Huckleberries (1918) Quaker Oats (105)
Scrambled Eggs with Onions
Yarmouth Bloaters (311)
Broiled Sirloin Steaks (6) Potatoes, Allumettes (196)
Cinnamon Cakes (1195)

2130. Scrambled Eggs with Onions

Carefully crack eight fresh eggs into a bowl, add a half gill milk, half teaspoon salt and two saltspoons pepper, sharply beat with fork one minute. Heat a tablespoon melted butter in a sauteuse, add one medium, finely chopped onion, gently brown five minutes, then drop in the eggs and cook six minutes, frequently stirring meanwhile. Dress on a vegetable dish and serve.

LUNCHEON

Chicken Broth (578)
Lobster, Créole
Haricot of Lamb (597)
Cauliflower Salad
Blanc Manger (1052)

2131. Lobster, Créole

Boil two live lobsters of two pounds each in a gallon boiling water with a tablespoon salt twenty minutes. Drain and let cool off. Crack shells from the claws and tails, carefully pick out meat and cut it in half-inch pieces. Place in a small saucepan one finely sliced seeded green pepper, one sliced white onion and one tablespoon oil, then nicely brown three minutes. Add the lobster, season with half teaspoon salt and saltspoon pepper, mix and brown five minutes. Then add three peeled and finely crushed red tomatoes; lightly mix and cook five minutes. Add six finely sliced canned mushrooms and one tablespoon sherry, mix lightly and slowly cook ten minutes, lightly mixing meanwhile. Pour the lobster into a vegetable dish, sprinkle a little freshly chopped parsley over and serve.

2132. Cauliflower Salad

Cut off stalk, trim outer leaves of a large, sound white head of cauliflower; detach bouquets from stalk, plunge in two quarts boiling water with a gill milk and a teaspoon salt and boil twenty-five minutes. Drain on a sieve and let thoroughly cool off. Place bouquets in a bowl, season with four light tablespoons dressing (No. 863), carefully mix without breaking the pieces and serve.

DINNER

Clams (1457)
Lyons Sausage (582) Olives
Soupe, Originale
Halibut, Scalloped with Cheese
Potatoes, Hollandaise (26)
Chicken Negus
Broiled Eggplant Leg of Mutton, Currant Jelly (522)
Escarole Salad (100)
Iced Pudding, Fleury

2133. Soupe, Originale

Heat one tablespoon melted butter in a saucepan, add four finely sliced leeks and gently brown six minutes; moisten with two quarts broth (No. 701). Season with teaspoon salt and half teaspoon pepper, boil ten minutes, then add two ounces raw rice and gently boil thirty minutes. Skin and remove seeds from a pound of fresh pumpkin, then cut it in quarter-inch-square pieces, plunge in boiling water ten minutes, drain pumpkin pieces in a sieve, add to the soup, and gently boil fifteen minutes more. Make a smooth hash with half bean garlic, two branches well-washed parsley, one branch chervil and twelve branches chives, add it to the soup with half pint milk, gently mix, simmer fifteen minutes more, pour the soup into a tureen and serve.

2134. Halibut, Scalloped, with Cheese

Remove bone and skin from a three-pound piece of fresh halibut, cut in th n slices and place on a dish. Season with teaspoon salt, three saltspoons pepper, saltspoon grated nutmeg, squeeze juice of half a sound lemon, sprinkle teaspoon parsley over and turn well in seasoning. Place in a sautoire an ounce flour and same quantity butter and knead thoroughly, then dilute with a light pint milk and let come to a boil. Season with a half teaspoon salt, saltspoon cayenne and half saltspoon grated nutmeg, add two egg yolks and two ounces grated Parmesan cheese. Stir a little and boil one minute longer. Pour a little of the sauce at bottom of a china baking dish, arrange a layer of fish over sauce. Cover fish with more sauce, then a layer of fish, etc., until finished. Cover with sauce, sprinkle two tablespoons bread crumbs. Distribute half ounce butter in small bits on top. Set in moderate oven to bake forty-five minutes. Remove and serve in the same dish.

2135. Chicken Negus

Singe a tender three-pound chicken, draw, then cut in twelve even pieces. Season all over with a teaspoon salt and half teaspoon pepper, gently turn in flour, dip in beaten egg and lightly roll in bread crumbs. Heat two tablespoons melted butter in a sautoire, arrange in the chicken and gently brown eight minutes on each side, then set in oven ten minutes. Remove and keep hot.

Slice in rings three medium white onions, turn well in flour and place in a frying basket, then fry five minutes. Lift up, shake well in the

basket, sprinkle over a half teaspoon salt, dress on a large dish. Arrange chicken on top of onions. Prepare and place tomatoes on crusts (No. 1287) around the chicken and send to table with a Béarnaise sauce (No. 34) separately.

2136. Broiled Eggplant

Peel and cut a medium egg plant into quarter-inch slices. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Turn pieces in seasoning, arrange on a double broiler and broil three minutes on each side. Remove, dress on a dish and serve.

2137. Iced Pudding, Fleury

Prepare a quart of vanilla ice cream (No. 42). Finely chop six candied cherries, one candied orange peel, two candied apricots and two ounces angelica, place in a bowl with a tablespoon kirsch and mix well. Peel and remove stones from four sound, fresh peaches. Rub them through a wire sieve into the fruits. Beat in a basin to a froth half pint cream, adding two ounces sugar, half teaspoon vanilla essence, and mix well. Keep quarter the quantity of cream in a bowl. Add the fruits, peaches and three-quarters of the vanilla ice cream to the basin with the whipped cream. Mix well with a skimmer, then place in a clean, dome-shaped quart mould. Tightly cover it and bury in the ice-cream tub with broken salted ice for one and a half hours. Unmould on a cold dish. Thoroughly mix a quarter of the vanilla with balance of whipped cream until liquid. Pour it over the pudding and serve.

Wednesday, Fourth Week of July

BREAKFAST

Stewed Rhubarb (73)
Cracked Wheat (656)
Eggs Molet, Moderne
Fresh Mackerel, Broiled (388)
Chicken Livers en Brochette (600)
Potato Sautées (135)
English Muffins (528)

2138. Eggs Molet, Moderne

Boil twelve fresh eggs five minutes, take up and plunge in cold water one minute, remove, shell and place in a hot deep dish. Prepare a cream sauce (No. 736), add six finely sliced, canned mushrooms, two sweet peppers cut in small squares, three anchovies in oil cut in small pieces and half teaspoon freshly chopped parsley; mix a little, then let boil five minutes. Pour sauce over eggs and serve.

LUNCHEON

Cold Consommé (1901)
Soft Shell Crabs on Toast (1351)
Mutton Kidneys, Turbigo
Jerusalem Artichokes, Rissolé
Choux à la Crème (336)

2139. Mutton Kidneys, Turbigo

Carefully skin twelve very fresh mutton kidneys, then cut in one-third-inch-thick slices. Cut also six raw country sausages in half-inch pieces. Heat a tablespoon melted butter in a sautoire, add kidneys and sausages. Season with a light teaspoon salt and three saltspoons pepper, then briskly fry six minutes, frequently tossing meanwhile. Add four finely chopped shallots, lightly mix and brown two minutes, then add twelve canned mushrooms cut in halves. Pour in a half gill white wine and let reduce to a third of the quantity; pour in one gill demi-glace (No. 122), a gill tomato sauce, lightly mix and let briskly cook six minutes. Pour the kidneys into a deep dish, sprinkle a little finely chopped parsley over and serve.

2140. Jerusalem Artichokes, Rissolé

Peel, wash and drain twenty-four medium-sized, fresh, sound Jerusalem artichokes. Heat two tablespoons melted lard in a frying pan, place artichokes in the pan and fry them to a nice brown colour all around. Sprinkle over a light teaspoon salt and two saltspoons white pepper. Set in oven twenty-five minutes. Remove with a skimmer, dress on a deep hot dish; sprinkle over a half teaspoon chopped parsley. Remove fat from pan, add one ounce butter, thoroughly heat, then squeeze in juice of half a sound lemon, lightly mix, pour it over the artichokes and serve.

DINNER

Radishes (58) Canapés of Caviare (59)
Potage Spaghetti, Lucernoise
Polenta Quenelles
Kingfish with White Wine
Potatoes, Brioche (91)
Squabs, en Cocotte, with Fresh Peas
Green Corn Sautés
Roast Ribs of Beef (126)
Chicory Salad (38)
Soufflé of Maraschino (325)

2141. Potage Spaghetti, Lucernoise

Prepare and strain a consommé (No. 52) in a saucepan, pour in one pint tomato sauce and let boil until required. Boil four ounces spaghetti in a quart water with half teaspoon salt ten minutes, remove, drain on sieve and cut in half-inch pieces; add to the consommé with a polenta quenelles garnishing prepared as below, boil ten minutes longer, pour the soup into a tureen and serve with two ounces grated Parmesan cheese separately.

2141A. Polenta Quenelles

Place three egg yolks in a bowl with one ounce butter, briskly stir with wooden spoon six minutes, or until creamy, then dredge in two and a half ounces yellow farina for polenta (Indian meal flour), season with two saltspoons salt, one saltspoon pepper and half saltspoon grated nutmeg.

Mix well one minute. Have two quarts boiling water with a teaspoon salt in a saucepan on fire. Take up a teaspoon of the preparation, smooth surface with blade of a knife dipped in hot water, and with another teaspoon, also dipped in hot water, scoop out the preparation and drop it in the boiling water. Quickly proceed in same way until all the polenta is used. Boil until firm, drain on a cloth, neatly trim all around and use as directed.

2142. Kingfish with White Wine

Scale, trim fins and cut off heads from two very fresh kingfish of one and a half pounds each. Split open without separating through front, remove spinal bones, place in a sautoire with half ounce butter, one gill white wine, a gill water, three finely sliced shallots, a branch parsley; squeeze in juice of quarter of a sound lemon. Season with half teaspoon salt and three saltspoons pepper. Cover fish with buttered paper and slowly boil on range twenty minutes. Lift up with a skimmer and place on a hot dish; remove all water from around fish on dish. Knead on a plate one ounce butter with an ounce flour and add it, little by little, to the fish liquor and briskly mix with a whisk while adding, then boil ten minutes. Dilute one egg yolk with a tablespoon cream, add to the sauce and sharply mix while heating one minute. Strain the sauce through a Chinese strainer over the fish. Arrange six heart-shaped bread croutons (No. 90) around fish and serve.

2143. Squabs, en Cocotte, with Fresh Peas

Cut off heads and legs from six fresh squabs, draw and truss. Place on a tin, baste each with a little melted butter, then set in a brisk oven ten minutes. Remove and place in an earthen cocotte dish, add three-quarters pint shelled peas, from Monday, one ounce raw lean ham cut in quarter-inch-square pieces and twelve small onions previously browned in a teaspoon of butter. Season with a teaspoon salt and three saltspoons pepper, moisten with one gill broth and one gill tomato juice. Knead a teaspoon butter with a teaspoon flour and divide in small bits over all. Tie in a bunch one branch parsley, one branch chervil, half a bean garlic and add to the squabs. Tightly cover, then set in oven forty-five minutes. Remove and send to the table without uncovering.

2144. Green Corn Sautés

Cut off stalks, remove leaves and silk from six medium, sound ears green corn. Plunge in three quarts boiling water with one gill milk and a teaspoon salt, and boil twenty-five minutes. Lift up, let cool off a little. Carefully run a knife between the sections—lengthwise—so as to easily detach from cob, then with back of knife blade press grains off cobs. Have an ounce butter in a black frying pan, and when it is thoroughly hot add the corn. Season with half a teaspoon salt and three saltspoons pepper, toss well and fry ten minutes, frequently tossing meanwhile. Transfer to a vegetable dish and serve.

Thursday, Fourth Week of July

BREAKFAST

Sliced Peaches (1828)
Grape-Nuts (1371)
Eggs, Robert
Kippered Herrings (153)
Mutton Hash, Singapore (717)
Hashed Brown Lyonnaise Potatoes (1529)
Flannel Cakes (136)

2145. Eggs, Robert

Lightly butter six shirred-egg dishes, crack two fresh eggs into each dish. Evenly season with half teaspoon salt and three saltspoons pepper. Set in oven two minutes. Bring dishes to oven door. Divide a Robert sauce (No. 1066) over them equally and reset in oven two minutes longer. Remove and serve.

LUNCHEON

Fish Coquilles (1284)
Galantine of Fowl with Jelly (1880)
Portuguese Salad
Charlotte Russe (939)

2146. Portuguese Salad

Peel and cut in halves two medium, sound cucumbers. Remove spongy parts and finely slice. Slice very finely one small Spanish onion, two medium, fresh red tomatoes, two Spanish peppers and two sound peeled and cored apples. Place these in a salad bowl, season with four tablespoons dressing (No. 863). Mix well and serve.

DINNER

Ham Canapés (301) Croûte-au-Pot
Clams (1457) Olives
Pompano Sauté with Fines Herbes
Potatoes, Bordelaise (1190)
Filet Mignons, Béarnaise Sauce
String Beans (1579)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Rum Jelly (1171)

2147. Croûte-au-Pot

Place a two-pound piece shin of beef and a beef marrow bone in a large saucepan, pour in four quarts water, season with two teaspoons salt and half teaspoon pepper, set on fire and as soon as it comes to a boil skim fat from surface, then slowly boil one hour. Cut a half head clean, very small white cabbage in quarters, scald in boiling water five minutes to take away the strong odor, add to the soup with two medium carrots, two turnips and one onion; tie in a bunch two leeks, one branch parsley, one branch celery, one branch chervil, one sprig thyme, one bay leaf and one clove and add to the soup. Cover pan and slowly boil one hour longer. Remove all vegetables from pan, cut carrots and turnips

in slices, the cabbage in half-inch squares, place in an earthen soup tureen with six slices toasted French roll, strain the broth through a damp doubled cheesecloth over the vegetables and bread and serve.

2148. Pompano Sauté with Fines Herbes

Trim off fins and thoroughly wipe two fresh pompanos of one and a half pounds each. Season with teaspoon salt and half teaspoon pepper. Lightly baste with cold milk, then lightly roll in flour. Heat two tablespoons melted butter in a black frying pan, add the fish one beside another and fry five minutes on each side, then set in oven for ten minutes. Remove, dress fish on a hot dish, sprinkle over half teaspoon finely chopped parsley, two saltspoons chopped chervil and two saltspoons chopped chives. Squeeze juice of half a sound lemon into pan with the butter, lightly toss, pour over fish and serve.

2149. Filet Mignons, Béarnaise Sauce

Neatly trim two pounds filet of beef, then cut in six even pieces, flatten and season with teaspoon salt and half teaspoon pepper, lightly rub them with a little oil, arrange on broiler and briskly broil three minutes on each side. Remove, arrange six freshly prepared round toasts on a dish and lay filets on top. Pour a Béarnaise sauce (No. 34) over filets, pour half a gill of hot tomato sauce (No. 16) around and serve.

Friday, Fifth Week of July

BREAKFAST

Raspberries (1846)
Rice Flour (464)
Poached Eggs, St. Germain
Fried Whitebait (1123)
Beef,* Anglaise (513)
Potatoes au Gratin (173)
Cornmeal Pones (990)

2150. Poached Eggs, St. Germain

Boil a pint shelled, tender green peas in a quart boiling water with teaspoon salt fifty minutes. Thoroughly drain on sieve, then pound in mortar to a pulp and rub through wire sieve into a small saucepan, adding two tablespoons good cream, half ounce butter, three saltspoons salt, three saltspoons sugar and two saltspoons white pepper. Thoroughly mix with wooden spoon while heating three minutes. Dress the purée on a large hot dish, well spread over. Arrange twelve freshly poached eggs (No. 106) over the purée and serve.

LUNCHEON

Clam Chowder (331) Fish Curry, Goa
Turkey Hash,† en Bordure (953)
Macaroni, Polonaise
Babas au Rhum (1716)

*Using beef left over from Wednesday
†Using the turkey left over from yesterday

2151. Fish Curry, Goa

Cut head off a fresh striped bass of three pounds, split in two through back, remove spinal bone and skin from the filets, cut meat in twelve even pieces and keep on a plate. Place bones, head and skin in a saucepan with a quart water, two teaspoons salt and three saltspoons pepper, then boil thirty minutes. Finely slice a small carrot, a small onion, half a green pepper, one medium apple, one ripe tomato and one bean garlic; place these in a saucepan with a tablespoon melted butter, then add one bay leaf, a sprig thyme and half teaspoon fresh or dried chopped mint; gently brown eight minutes, add two tablespoons flour; thoroughly mix one minute. Strain the fish broth into this pan, add a good teaspoon curry powder, a teaspoon Worcestershire sauce, a saltspoon grated nutmeg and rind of quarter of a lemon. Mix well and slowly boil thirty minutes. Press through a strainer into another saucepan, add the fish with two tablespoons fresh cocoanut, gently mix, boil twenty-five minutes. Dress on a hot dish, arrange a boiled rice (No. 490) around the fish and serve.

2152. Macaroni, Polonaise

Plunge three-quarters of a pound Italian macaroni in three quarts boiling water with teaspoon salt and boil forty minutes. Drain on sieve, replace in the dried saucepan, add ounce butter, ounce grated Parmesan cheese and ounce grated Swiss cheese, mix well without breaking. Dress on a deep hot dish.

Place two tablespoons melted butter in a black frying pan with two tablespoons fresh bread crumbs, toss well on fire until the crumbs are a nice golden colour, then pour over the macaroni and serve.

DINNER

Radishes (58) Clams (1459) Olives
Bisque of Crawfish
Pickerel, Caper Sauce (1884) Potato Croquettes (390)
Lamb Chops, Soubise (93) Butter Beans (1494)
Vol au Vent, Dieppoise
Broiled Spring Chicken with Bacon (12)
Romaine Salad (214)
Scotch Pudding (420)

2153. Bisque of Crawfish

Thoroughly wash thirty small live crawfish in cold water. Remove tails from eighteen of them, plunge in boiling water with a little vinegar and salt and boil ten minutes, drain, remove shells and keep tails on a plate until required. Thoroughly pound the thirty crawfish in mortar to a fine pulp. Heat one ounce butter in a large saucepan, add the crawfish, as well as a finely sliced carrot and one finely sliced onion, then briskly cook ten minutes, frequently stirring meanwhile; then add one pint fresh crushed tomatoes, two quarts broth, one-quarter pint white wine, two branches parsley, one branch chervil, one bay leaf, one clove and three ounces raw rice; season with a good teaspoon salt and two

saltspoons cayenne pepper and let gently boil one hour, occasionally mixing meanwhile. Remove, pass the bisque through sieve into a basin, then through a fine Chinese strainer into a clean saucepan, set pan on fire, and as soon as it comes to a boil add one gill cream, a half ounce good butter, juice of a quarter of lemon and the crawfish tails. Continually mix with wooden spoon until it comes to a boil. Pour the bisque into a soup tureen and serve.

2154. Vol au Vent, Dieppoise

Prepare and keep hot a vol au vent (No. 757). Place in a saucepan twenty-four cooked shelled shrimps, eighteen freshly opened little neck clams without the liquor, twelve whole canned mushrooms and one small sliced truffle. Tie in a bunch two branches parsley and two branches chervil and add to pan, moisten with a gill white wine and two gills broth (No. 701). Season with half teaspoon salt, saltspoon cayenne pepper and saltspoon grated nutmeg, lightly shuffle pan, cover and simmer ten minutes. Mix in another saucepan one ounce butter with one and a half ounces flour, heat half minute, then strain liquor from the other pan into this, continually mix until it comes to a boil and boil five minutes. Dilute an egg yolk in half gill cream, add it to sauce, and sharply mix with a whisk while cooking one minute. Remove the bouquet, pour sauce into other pan with ingredients, and lightly mix. Place the vol au vent on a hot dish, fill up with the preparation, sprinkle a little chopped parsley over, place the cover on and serve.

Saturday, Fifth Week of July

BREAKFAST

Blackberries (1925) Force (979)
Eggs Cocotte, Colgate
Findon Haddock (76)
Country Sausages (134)
Potatoes, Saratoga (156)
Buckwheat Cakes (330)

2155. Eggs Cocotte, Colgate

Heat a teaspoon melted butter in a saucepan, add three finely chopped shallots and brown three minutes, then pour in two tablespoons sherry, one gill demi-glace (No. 122), half teaspoon anchovy essence, juice of quarter of a lemon, half teaspoon chopped chives and half saltspoon cayenne pepper, mix well and boil six minutes. Evenly divide sauce in six cocotte dishes, crack two fresh eggs into each dish. Evenly season with half teaspoon salt and two saltspoons pepper. Set in oven five minutes. Remove and serve.

LUNCHEON

Canapés, Hongroise
Côtes of Beef with New Carrots
Lima Beans (1938)
Stewed Prunes (1)

2156. Canapés, Hongroise

Cut from a stale loaf of sandwich bread six slices a half inch thick, then cut slices in two-and-a-half-inch-diameter circular pieces, lightly butter both sides, roll in grated Parmesan cheese, fry in a frying pan with tablespoon butter until a good golden colour and keep hot on a plate. Boil three peeled medium potatoes in salted water thirty minutes, thoroughly drain, then press through a potato masher into a bowl, add half pound smoked salmon, cut in very small pieces, two egg yolks, two tablespoons cream, half teaspoon salt, three saltspoons paprika and saltspoon grated nutmeg, thoroughly mix. Evenly divide the force over the six canapés. Neatly smooth top with blade of a knife to dome-shaped form, lightly butter surface, sprinkle a little Parmesan cheese over, place on a tin, set in oven fifteen minutes. Remove, dress on a dish with a folded napkin and serve.

2157. Côtes of Beef with New Carrots

Procure two single ribs tender beef. Neatly trim all around, season with good teaspoon salt and half teaspoon pepper. With a larding needle insert a few strips of larding pork on surface of each rib. Heat one tablespoon melted butter in a braising pan, place the côtes in the pan, one beside another, and gently brown on range ten minutes on each side. Add twelve sliced new carrots and brown five minutes more. Moisten with one gill claret. Cover pan and let reduce ten minutes. Pour in one gill demi-glace (No. 122) and one gill tomato sauce. Finely chop four sound shallots, two branches parsley, half a bean garlic, a few branches chives, and add to pan. Set in oven twelve minutes. Remove ribs, dress on a hot dish, slowly boil sauce ten minutes on range. Skim off fat from surface of gravy, then pour contents of pan over ribs and serve.

DINNER

Salted Peanuts (954) Olives
Potage, Mussulman
Red Snapper au Gratin
Potatoes, Chassepot (123)
Ham, Champagne Sauce
Spinach à l'Anglaise (247)
Roast Squabs, Watercress (831)
Escarole Salad (100)
Cannelons with Whipped Cream

2158. Potage, Mussulman

Blanch one pint dry, split green peas in boiling water five minutes. Remove and thoroughly drain on sieve. Peel, wash and slice fifteen Jerusalem artichokes; add to peas. Heat two tablespoons melted butter in a large saucepan, add one sliced onion, two sliced leeks, quarter pound salt pork, cut in small pieces, and two bay leaves; gently brown five minutes, then add peas and artichokes with two quarts water, one quart broth (No. 701) and two branches chervil. Season with two

teaspoons salt and half teaspoon pepper. Cover pan and gently boil two hours and a half. Remove, pass the purée through sieve into a basin, then through Chinese strainer into another saucepan, pour in one pint tomato sauce (No. 16), mix well, boil five minutes, pour soup into a tureen and serve with a plate of bread croutons (No. 23) separately.

2159. Red Snapper au Gratin

Remove skin and bones from a three-pound very fresh red snapper. Cut in thin slices, place on a dish. Season with a level teaspoon salt, three saltspoons pepper, half teaspoon chopped parsley; squeeze in juice of half a sound lemon, pour in half gill white wine, turn well in seasoning and let infuse until required. Prepare an Italian sauce (No. 1244), pour a quarter of it into a baking dish, then place a third of the fish over, then another fourth of the sauce, a layer of fish, then the sauce, and so on until finished. Sprinkle two tablespoons grated Parmesan cheese over, arrange a few little bits butter on top. Set in moderate oven forty-five minutes. Remove, cut a lemon in half, finely slice it, arrange slices around fish and serve.

2160. Ham, Champagne Sauce

Procure three slices ham, sawn crosswise, of three-quarters of a pound each Trim off skin all around, slightly flatten them. Season with half teaspoon white pepper. Heat two tablespoons melted butter in a sauteuse, arrange in the slices of ham, one beside another, and nicely fry eight minutes on each side. Arrange on a hot dish. Remove fat from pan (save it for frying purposes). Pour a champagne sauce in same pan, mix well at bottom so as to retain flavour of the ham, and boil five minutes. Pour sauce over the ham and serve.

2161. Champagne Sauce

Heat a tablespoon melted butter in a saucepan, add one sliced carrot, half a sliced onion, one ounce ham cut in small pieces, a bay leaf, one sprig thyme and one clove; gently brown ten minutes, frequently stirring meanwhile. Pour in a pint champagne cider and let reduce until nearly dry. Pour in one gill demi-glace (No. 122) half gill tomato sauce, and boil ten minutes. Strain the sauce through a Chinese strainer and use as directed.

2162. Cannelons with Whipped Cream

Procure six small sticks wood, three and a half inches long by one inch in diameter. Roll out on a lightly floured table half a pound feuilletage (No. 756) to a fourth of an inch in thickness, then cut in bands half an inch wide. Lightly wet one side of each band, then carefully twist the bands around the sticks, wet parts up, to completely cover sticks. Place in a lightly wetted baking tin, egg surface of the cannelons, and set in oven twenty minutes. Remove, let rest six minutes. Detach sticks from cakes, then fill them with whipped cream (No. 337). Dress on dish with a folded napkin, sprinkle a little powdered sugar over and serve.

Sunday, Fifth Week of July

BREAKFAST

Muskmelons (2056)
Farina Gruel (74)
Shirred Eggs, Omer Pacha
Fried Porgies (498)
English Mutton Chops (261)
Stewed Creamed Potatoes (110)
Flannel Cakes (136)

2163. Shirred Eggs, Omer Pacha

Mix in a saucepan one and a half tablespoons melted butter with one and a half tablespoons flour, heat half minute, then pour in one and a half gills cream and add a tablespoon grated Parmesan cheese. Season with three saltspoons salt, half saltspoon cayenne pepper and half saltspoon grated nutmeg, and mix until it comes to a boil. Lightly butter six shirred-egg dishes. Crack two fresh eggs into each dish. Evenly season with half teaspoon salt and three saltspoons pepper, then evenly divide sauce over the six dishes. Sprinkle a little grated Parmesan cheese over eggs, set in oven five minutes. Remove and serve.

LUNCHEON

Radish Broth
Broiled Devilled Lobster (158)
Timbales, Milanaise
Cauliflower Sautés (631)
Rice, Imperatrice (1234)

2164. Radish Broth

Soak in cold water thirty minutes a large bunch fresh red radishes with the stalks and green leaves; wash well and drain, then finely slice and place in a saucepan with two pounds finely chopped shin of beef, one sliced carrot, one sliced onion, one sliced leek, two branches parsley, one bay leaf, a sprig thyme and one clove. Moisten with three quarts water. Season with teaspoon salt, lightly mix, then set pan on fire, and as soon as it begins to boil set pan on corner of range and slowly simmer two and a half hours. Remove, strain through a double cheesecloth into six cups and serve either hot or cold.

2165. Timbales, Milanaise

Plunge quarter pound macaroni in two quarts boiling water with two teaspoons salt and boil forty minutes. Drain on sieve. Lightly butter six individual pudding moulds. Place a thin slice truffle at bottom of each mould, then cut macaroni in long pieces the height of the moulds. Arrange macaroni against sides of moulds, standing up. Finely chop six ounces raw lean veal, place in a mortar with two egg yolks, two ounces bread panade (No. 1795), half teaspoon salt, saltspoon cayenne pepper, half saltspoon grated nutmeg and a saltspoon ground mixed allspice, then thoroughly pound; press through a wire sieve into a bowl, add one truffle cut in small squares, teaspoon rum, tablespoon sherry, mix well, then pour in half gill cream, little by little, sharply mixing mean-

while. Add then an ounce cooked ham and one ounce cooked tongue, cut in small squares. Mix well, then fill with it the inside of the timbales, place on a tin, cover with a lightly buttered paper, pour hot water up to half their height, set in oven fifteen minutes. Remove, pour a gill hot tomato sauce on a hot dish, unmould the timbales over and serve.

DINNER

Clams (1457) Olives
Canapés Moreno, Russe (355)
Consommé, Algerien
Planked Pompano, Breslin (1608) Potatoes, Persillade (63)
Larded Filet of Beef, Providence
Fresh Peas, Avignonnaise (2078) Green Corn (1864)
Punch, aux Roses (367)
Roast Capon (378). Chicory Salad (38)
Richmond Ice Cream

2166. Consommé, Algerien

Prepare and strain a consommé (No. 52) into another pan, add three ounces tapioca, mix well and let boil fifteen minutes, mixing once in a while. Cut a medium, sound egg plant in half, peel one half and cut in small pieces (keeping the other half). Heat one tablespoon melted butter in a black frying pan, add the pieces of egg plant and fry ten minutes, tossing meanwhile. Sprinkle half teaspoon salt, toss a little, then drain on a cloth and add to the consommé; lightly mix, boil five minutes, pour soup into a soup tureen and serve.

2167. Larded Filet of Beef, Providence

Procure a two-and-a-half-pound piece filet of beef, remove all fat and skin from top, then lard with a few thin strips of pork on top. Season with teaspoon salt and half teaspoon pepper. Place a mirepoix (No. 271) in a roasting pan, lay filet on top. Finely chop the fat trimmed off from top of beef and place in pan around the filet. Set to roast in oven thirty-five minutes, frequently turning and basting. Remove, dress on a hot dish. Arrange six timbales of rice (No. 521) around the filet and keep hot.

Skim the fat from surface of gravy in the pan. Then pour in one gill demi-glace (No. 122), half gill tomato sauce (No. 16), and let boil ten minutes. Finely slice six canned mushrooms and twelve stoned olives, place in a saucepan with half gill sherry and let reduce five minutes. Strain sauce through a Chinese strainer into this pan, boil ten minutes, then pour sauce over the filet. Sprinkle a little chopped parsley over and serve.

2168. Richmond Ice Cream

Prepare a vanilla ice cream (No. 42). Peel, remove stones and press through a sieve into a bowl six medium, fresh ripe sweet peaches, add to the ice cream in the freezer, with two tablespoons maraschino, and thoroughly mix with spatula. Then fill up a quart-brick ice-cream mould with the cream, tightly cover and bury it in the ice-cream tub for one and a half hours.

Cut half a well-trimmed and cored pineapple in very small square pieces, place in a small saucepan with one ounce sugar, a half gill water, three-quarters gill raspberry syrup, half gill good rum, and boil five minutes. Remove and let cool off. Immerse the brick of ice cream in lukewarm water for a few seconds and wipe well. Unmould it on a cold dish, pour sauce over and serve.

Monday, First Week of August

BREAKFAST

Gooseberries and Cream
Boiled Grits (131)
Fried Eggs, Biarritz
Broiled Bluefish, Maître d'Hôtel (326)
Smoked Beef in Cream (329) Copeaux Potatoes (905)
Kümmel Cakes (1691)

2169. Gooseberries and Cream

Pick off stems, thoroughly wash and carefully drain on a cloth a quart fresh, sound, large gooseberries. Place on a compotier. Sprinkle two tablespoons powdered sugar over, lightly mix. Whisk one and a half gills cream till well thickened but not quite to a froth, adding two tablespoons sugar; whisk for a minute, pour it over the gooseberries and serve.

2170. Fried Eggs, Biarritz

Cut from a stale loaf of sandwich bread six slices quarter of an inch thick, lightly trim off crusts, dip in milk, then in beaten egg. Heat one and a half tablespoons melted butter in a frying pan, add the slices of toast, one beside another, and fry three minutes on each side. Remove, place on a hot dish.

Broil six very thin slices raw ham one minute on each side, arrange a slice on top of each slice of toast. Heat in a small black frying pan a teaspoon melted butter, crack in one fresh egg and fry three minutes, then lift up with a skimmer and lay over toast. Prepare five more in a similar way. Season equally with a very little salt and white pepper and serve.

LUNCHEON

Cutlets of Crabs
Galantine of Fowl (1880)
Sliced Tomatoes (461)
Peach Pie (30)

2171. Cutlets of Crabs

Heat one ounce butter in a saucepan, add one finely chopped small white onion and gently brown three minutes; add two ounces flour, stir while heating one minute, then pour in one and a half gills cream; sharply mix until it comes to a boil, then add a half teaspoon freshly chopped parsley, half a bean chopped garlic, one tablespoon Worcestershire sauce, half teaspoon French mustard, half teaspoon salt, one salt-

spoon cayenne pepper, one saltspoon grated nutmeg and two egg yolks. Sharply mix with whisk while cooking two minutes. Add then one and a half pounds fresh crab meat flakes, carefully mix with wooden spoon without mashing the meat; heat well two minutes. Transfer the preparation to a dish and let cool off. Then divide in six equal parts, roll out to cutlet-shaped forms, dip in beaten egg, then roll in bread crumbs, place in a wire frying basket and fry in boiling fat ten minutes. Drain well, arrange on a hot dish with a folded napkin, decorate with parsley greens and serve with one gill of tomato sauce separately.

DINNER

Radishes (58) Celery (86)
Purée of Prunes
Sheepshead, Clam Sauce Potatoes, Rissolée (2121)
Duckling, Bigarade
Eggplant and Tomato, Athenienne (1410)
Roast Beef (126) Lettuce Salad (148)
Jelly, Angelique (1779)

2172. Purée of Prunes

Soak one and a half pounds California prunes in lukewarm water over night, drain, remove stones and place in large saucepan with a sliced medium onion, two branches parsley, two branches chervil, two bay leaves, two cloves, one cinnamon stick, one and a half ounces sugar, half teaspoon salt and one saltspoon grated nutmeg. Crack prune stones and place with prunes. Moisten with a gill claret, one pint pure tomato juice, one pint demi-glace (No. 122), and one and a half quarts white broth (No. 701). Lightly mix, cover pan and let slowly boil one hour. Remove, pass purée through sieve into a basin, then through a Chinese strainer into another saucepan; add, little by little, half ounce good fresh butter; constantly mix with wooden spoon until thoroughly melted. Remove, pour purée into a soup tureen and serve.

2173. Sheepshead, Clam Sauce

Neatly trim a three-pound piece fresh sheepshead, place in a sautoire with half ounce butter, half gill white wine, one gill water, two branches parsley, juice quarter of a lemon, half teaspoon salt and two saltspoons pepper. Cover fish with buttered paper, boil five minutes on range, then set in oven twenty-five minutes. Remove, carefully dress fish on a hot dish, pour a clam sauce over and serve.

2174. Clam Sauce

Plunge twenty-four freshly opened little neck clams in half gill boiling water and boil three minutes. Thoroughly drain them, keeping the liquor. Mix in a saucepan one and a half tablespoons melted butter, two tablespoons flour, and heat half minute. Pour in half gill milk and half gill cream, mix well until it comes to a boil. Add the clams. Season with three saltspoons salt and saltspoon cayenne pepper, lightly mix and let boil five minutes, add the liquor of clams, dilute an egg yolk in tablespoon cream and a few drops lemon juice, add to the sauce, and sharply mix while heating one minute. Remove and use as required.

2175. Duckling, Bigarade

Singe, cut off head and legs from a tender five-pound duckling, draw, neatly wipe and truss. Place a mirepoix (No. 271) in a roasting pan, lay bird over. Season inside and all around with a heavy teaspoon salt and half teaspoon pepper, baste with a little melted butter, pour quarter gill water in the pan. Set in oven to roast forty minutes, turning and basting once in a while. Remove, dress on a hot dish and untruss.

Remove rind from two sound oranges and cut oranges in halves lengthwise, then slice very finely, remove seeds, arrange slices around the duck. Pour a bigarade sauce over and serve.

N. B. Keep rinds of the two oranges for sauce.

2176. Sauce Bigarade

Entirely remove the white part of the two orange rinds, then cut them in small julienne strips, place and boil in boiling water ten minutes. Drain, place in a small saucepan with two tablespoons currant jelly, half gill port wine, juice of a sound orange, one and a half gills demi-glace (No. 122), and half saltspoon cayenne pepper. Mix well, let reduce to half the quantity, mixing once in a while, then serve as directed.

Tuesday, First Week of August

BREAKFAST

Huckleberries (1913)
Barley and Cream (1068)
Omelette with Cauliflower
Fresh Herrings (133)
Beef Hash, Moreno
Jelly Cakes (1554)

2177. Omelette with Cauliflower

Remove stalk and leaves from a medium, fresh, sound cauliflower, place in a saucepan with two quarts water, one gill milk, one teaspoon salt, and boil forty minutes. Remove, drain, then press through a sieve into a small saucepan, add teaspoon butter, three saltspoons grated nutmeg, and sharply mix while heating three minutes.

Carefully crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt and two saltspoons pepper. Sharply beat with fork two minutes. Heat tablespoon melted butter in a frying pan, drop in the eggs, sharply mix with fork two minutes, let rest for half a minute. Spread a third of the cauliflower over the omelette, fold up the sides to meet in the centre, let rest for one minute. Turn on a hot dish, arrange balance of cauliflower at both ends of the dish and serve.

2178. Beef Hash, Moreno

Cut meat from roast beef left over from yesterday in dice-shaped pieces. Cut in same shape half the quantity cold boiled potatoes. Heat in a saucepan one tablespoon melted butter, adding one finely chopped white onion and nicely brown five minutes. Add beef and pota-

toes, with four Spanish sweet peppers cut in small squares. Moisten with pint of broth (No. 701). Season with light teaspoon salt and saltspoon grated nutmeg. Mix well, cover pan, and set in oven one hour. Remove, dress hash on a hot dish, arrange six heart-shaped bread croutons (No. 90) around the hash. Sprinkle a little chopped parsley over and serve.

LUNCHEON

Beetroot Broth
Soft Clams, Griswold
Ragout of Lamb, Parisienne
Rhubarb Tartlets (796)

2179. Beetroot Broth

Peel and boil for fifteen minutes four medium, sound red beets, drain, slice very finely and place in a saucepan with two pounds chopped shin of beef, one sliced carrot, one ditto onion, two ditto leeks, two branches parsley, one branch chervil, two bay leaves and two cloves; pour into the pan three quarts water, season with two teaspoons salt and half teaspoon pepper, mix well and let slowly come to a boil, mixing once in a while, then keep pan simmering two hours; remove, strain the broth through a double cheesecloth into six cups and serve either hot or cold.

2180. Soft Clams, Griswold

Open forty-eight good-sized very fresh soft clams. Remove all sandy parts, keeping nothing but the perfect bodies, plunge in a quart of boiling water two minutes, drain and place in a sautoire with quarter teaspoon finely chopped parsley, quarter teaspoon chopped chervil, half teaspoon salt, saltspoon cayenne pepper, two tablespoons port wine and two tablespoons good brandy. Carefully mix by shuffling pan. Cover pan and let steam five minutes. Transfer clams into a chafing dish or soup tureen, spread a Hollandaise sauce (No. 279) over, finely chop half a medium seeded green pepper, sprinkle it over the clams and serve without mixing.

2181. Ragout of Lamb, Parisienne

Cut into two-inch-square pieces one and a half pounds of neck and one and a half pounds breast of lamb. Heat two tablespoons lard in a braising pan, add the meat. Season with two teaspoons salt and half teaspoon pepper and lightly brown twenty minutes, frequently turning the pieces once in a while. Remove all fat from pan, sprinkle over two tablespoons flour, stir well, then moisten with one and a half pints water and a pint pure tomato juice. Mix well, let come to a boil. Add twelve small white onions, previously browned in a little butter, and twelve small new potatoes, peeled. Tie in a bunch two branches parsley, two branches chervil, six branches chives, a sprig thyme, one bay leaf, one clove and one bean garlic and add to pan, place lid on and boil five minutes, then set in oven twenty-five minutes. Add then half pint shelled peas and twelve canned mushrooms, lightly shuffle pan and reset in oven

forty-five minutes longer. Remove, take up bouquet, skim fat from surface of the ragout. Dress on a deep dish, sprinkle a little parsley over and serve.

DINNER

Clams (1457)
Celery (86) Olives
Potage, Togo
Cold Brook Trout, Sauce Siberienne
Sliced Cucumbers (340)
Entrecôtes, Bordelaise (1483) Spinach au Velouté (1763)
Roast Chicken with Cress (290)
Romaine Salad (214)
Raspberry Ice Cream (1978) Chocolate Macaroons (291)

2182. Potage, Togo

Cut half a boned fowl, quarter pound raw lean veal and quarter pound raw lean mutton in half-inch-square pieces. Place in a saucepan with one ounce butter and cook ten minutes, stirring once in a while; moisten with two and a half quarts water and one quart broth (No. 701); season with two teaspoons salt, half teaspoon pepper and half teaspoon curry powder. Thoroughly clean the other half fowl and add to the soup with two chopped onions, and two chopped seedless green peppers. Lightly mix and boil thirty-five minutes, then add two ounces raw rice and boil forty-five minutes more. Remove the half fowl, add one teaspoon freshly chopped parsley to the soup; boil five minutes longer. Skim fat from surface of soup, pour it into a tureen and serve.

2183. Cold Brook Trout, Sauce Siberienne

Cut off fins with scissors, draw and neatly wipe three medium brook trout, place in a frying pan with half-gill white wine, tablespoon vinegar, juice of half a sound lemon, two gills water, two branches parsley and half teaspoon salt. Cover fish with buttered paper and gently boil on the fire fifteen minutes. Remove and let cool off in the same pan. Dress trout on a cold dish with a folded napkin, decorate with six cleaned leaves fresh lettuce and serve with a Siberienne sauce, separately.

2184. Sauce Siberienne

Prepare a mayonnaise sauce (No. 70), adding—when made—half teaspoon anchovy essence and teaspoon very fine, freshly grated horseradish; place vessel on ice, briskly mix with a whisk until thoroughly cold, and serve as required.

Wednesday, First Week of August

BREAKFAST

Muskmelons (2056) Sago with Cream (1583)
Scrambled Eggs with Shrimps
Kingfish Sauté (773)
Broiled Ham (277) Potato Fritters

2185. Scrambled Eggs with Shrimps

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt and two saltspoons pepper. Sharply beat with fork one minute.

Shell twelve cooked shrimps and cut in third-of-an-inch pieces, place in a sauteuse with tablespoon melted butter and fry five minutes, tossing meanwhile. Sprinkle over two saltspoons salt and half teaspoon chopped parsley; lightly toss. Drop in the eggs and cook six minutes, briskly mixing occasionally. Dress on a hot dish. Arrange six heart-shaped bread croutons (No. 90) around the eggs and serve.

2186. Potato Fritters

Peel and grate into a bowl three medium, sound raw potatoes, add two tablespoons flour, two raw eggs, half teaspoon chopped parsley, half teaspoon salt, two saltspoons white pepper, one saltspoon grated nutmeg and one saltspoon baking powder. Sharply mix with wooden spoon until well amalgamated. Heat two tablespoons melted lard in a large black frying pan, then drop the preparation in the pan in twelve equal cake forms and slowly fry six minutes on each side. Remove, drain on a cloth, then dress on a hot dish and serve.

LUNCHEON

Crab Meat, Mayonnaise (2066)
Chicken Pot Pie, American (159)
Green Corn Sautés, Créole
Fresh Peaches with Rice

2187. Green Corn Sautés, Créole

Cut away stalks, remove leaves and silk from six fresh, sound white ears green corn. Then with back of a knife blade detach from the cobs. Heat a tablespoon oil in a frying pan, add one finely chopped seeded green pepper and one small chopped white onion. Nicely brown three minutes, add corn and fry eight minutes, occasionally tossing meanwhile; add two finely chopped peeled red tomatoes. Season with half teaspoon salt and half teaspoon sugar, toss well and cook eight minutes, lightly mixing meanwhile. Dress on a vegetable dish and serve.

2188. Fresh Peaches with Rice

Thoroughly wash and drain four ounces rice, place in a saucepan with one pint milk, four ounces sugar, one teaspoon vanilla essence and rind of a sound lemon; mix well and gently boil fifty minutes. Remove rind, add one egg yolk and two tablespoons cream; sharply mix while heating one minute. Remove and keep hot.

Carefully peel six good-sized sound sweet peaches, cut in halves, remove stones. Place in a saucepan two ounces sugar, two and a half gills water and two tablespoons maraschino, place on fire, and as soon as it begins to boil drop in peaches and cook five minutes. Dress rice on a dish, place peaches on top. Reduce syrup to half the quantity and pour over the peaches, and serve either hot or cold.

DINNER

Radishes (58) Salted Almonds (954)
Potage Printanier, Grenat
Salmon Steaks, Anchovy Butter
Potatoes, Nannette
Squab Turkey, Devilled, with Bacon
Tomato-Rice au Gratin
Ribs of Lamb, Mint Sauce (255)
Escarole Salad (100)
Darioles, Vanilla

2189. Potage Printanier, Grenat

Cut in small square pieces two medium carrots, one sound turnip, one medium onion, two branches celery and two leeks. Place these in a large saucepan with one and a half tablespoons melted butter and cook to a light brown, stirring once in a while. Then moisten with two quarts broth and half pint tomato juice, add one pound beef bones, season with teaspoon salt and half teaspoon pepper. Gently boil fifteen minutes, then add two ounces raw Italian rice, boil forty minutes more, then remove bones. Skin and cut in small square pieces three sound fresh tomatoes, add to the soup, skim fat from top, boil for five minutes, pour potage into a soup tureen and serve.

2190. Salmon Steaks, Anchovy Butter

Procure three pieces fresh salmon of three-quarters of a pound each. Mix on a plate a tablespoon of oil, teaspoon salt and half teaspoon paprika; repeatedly turn steaks in seasoning. Arrange on a broiler and broil six minutes on each side. Remove, dress on a hot dish. Spread an anchovy butter (No. 62) over. Decorate with a little parsley greens and six quarters of lemon and serve.

2191. Potatoes, Nannette

Heat one and a half tablespoons melted butter in a saucepan, adding two tablespoons flour; stir well and cook until a nice brown colour, stirring meanwhile. Moisten with a pint of broth (No. 701). Season with light teaspoon salt, three saltspoons pepper and one saltspoon grated nutmeg. Mix well till it comes to a boil. Drop in twelve new peeled potatoes, add two branches parsley and one bay leaf. Cover pan, set in oven forty-five minutes. Remove, take up parsley and bay leaf, pour potatoes into a deep dish and serve.

2192. Squab Turkey, Devilled, with Bacon

Singe, cut off head and feet from a tender squab turkey, split open through back without separating, draw, remove breast bone, neatly wipe, envelop it in a clean coarse towel and neatly flatten with a cleaver. Season it all over with a teaspoon salt and half teaspoon pepper. Rub all over with tablespoon oil. Arrange on a double broiler and broil on a light charcoal fire ten minutes on each side. Remove, evenly spread all over a devilled butter (No. 11), then broil again two minutes on each

side. Remove, dress on a hot dish. Place six thin slices freshly broiled crisp bacon over the bird and serve.

2193. Tomato-Rice au Gratin

Place six ounces rice in a saucepan with pint tomato sauce (No. 16), half pint broth, half teaspoon salt and three saltspoons pepper. Mix well and boil thirty-five minutes, stirring once in a while. Add two ounces grated Parmesan cheese with half ounce butter, mix well, then drop the tomato-rice into a baking dish. Sprinkle a little bread crumbs over, arrange a few small bits butter on top, set in oven to bake twelve minutes. Remove and serve.

2194. Darioles, Vanilla

Roll out on lightly floured table a quarter pound paste (No. 117) exceedingly thin, then line the inside of six individual pudding moulds. Place a little bit of butter at bottom of each mould. Crack two fresh eggs in a bowl, add one and a half ounces sugar, one and a half ounces flour, half teaspoon vanilla essence and three gills milk, and sharply mix with whisk two minutes. Strain the preparation through a cheese-cloth into the moulds, evenly divided, place on a pastry tin, set in oven thirty minutes. Remove, unmould on a dish with a folded napkin, sprinkle a little fine sugar over and serve.

Thursday, First Week of August

BREAKFAST

Raspberries in Cream (1846)
Oatmeal Porridge (2)
Eggs Molet, Finnoise
Perch Sauté, Fines Herbes (293)
Mutton Kidney, with Bacon (195)
Potatoes, Pont Neuf (647)
Scotch Scones (364)

2195. Eggs Molet, Finnoise

Boil twelve fresh eggs five minutes, take up, plunge in cold water for one minute, remove, shell, and place on a deep hot dish. Pour a Finnoise sauce (No. 251) over them and serve.

LUNCHEON

Cold Consomme in Cups (1901)
Coquilles of Bluefish, Italienne
Beefsteaks Rolled
Lima Beans, Stanford
Baked Apples (44)

2196. Coquilles of Bluefish, Italienne

Remove bones and skin of a two-and-a-half-pound fresh bluefish. Cut the meat in half-inch square pieces, place in a saucepan with gill

white wine, pint water, a tablespoon vinegar and half teaspoon salt. Cover pan and boil ten minutes. Remove, drain and save the broth.

Heat tablespoon melted butter in a saucepan, add six finely chopped shallots and lightly brown four minutes; add tablespoon flour and stir on fire until a light brown colour. Pour in half the quantity of the blue-fish liquor and three gills demi-glace (No. 122). Mix until it comes to a boiling point, then add twelve finely minced canned mushrooms and half teaspoon freshly chopped parsley. Mix well and boil fifteen minutes. Then add the fish and carefully mix. Divide it evenly in six table shells; place on a tin. Sprinkle a little Parmesan cheese over, arrange a few little bits butter on top, set in oven fifteen minutes, remove and serve.

2197. Beefsteaks, Rolled

Cut from a two-pound piece rump steak six equal slices, flatten them to quarter-inch thickness. Season all around with teaspoon salt and half teaspoon pepper, then roll up.

Finely chop one bean garlic, three shallots and four branches parsley, place these on a plate and lightly roll steaks in the mixture. Then envelop each steak in a thin slice of larding pork. Tie around with string. Heat two tablespoons melted lard in a sautoire, place steaks in the pan, one beside another, and fry ten minutes, frequently turning, then set in oven fifteen minutes. Remove, untie, dress on a hot dish. Remove all fat from pan, add a teaspoon flour; stir well, then pour in two tablespoons sherry, three tablespoons tomato catsup, a teaspoon Worcestershire sauce and half gill broth. Mix well, boil three minutes. Pour the sauce over the steaks and serve.

2198. Lima Beans, Stanford

Cut into small square pieces two ounces raw lean ham and three leeks, place in an enamelled pan with one ounce butter and gently fry to a nice brown colour; add a light tablespoon flour; stir well. Moisten with a pint broth, then add pint shelled lima beans. Season with half teaspoon salt, three saltspoons pepper and half saltspoon grated nutmeg; mix well, cover pan and cook on range on a slow fire thirty minutes. Remove, dress on a deep hot dish and serve.

DINNER

Clams (1457)
Celery (86) Olives
Consommé Brunoise with Barley
Striped Bass with Curry Potatoes, Château (208)
Guinea Hens, en Casserole, with Cream
Jerusalem Artichokes, Persillade
Roast Ribs of Beef (126)
Asparagus (canned), Vinaigrette
Coffee Ice Cream (1616) Lady-Fingers (150)

2199. Consommé Brunoise with Barley

Prepare, strain into another saucepan and keep simmering a consommé (No. 52). Boil two ounces barley in a pint of water with half a

teaspoon salt fifty minutes. Drain and wash in cold water, then add to the consommé. Cut a medium carrot, one turnip, one onion, one leek and a quarter of a very small cabbage in exceedingly small square pieces. Place in a small saucepan with half an ounce butter, three gills of the consommé, three saltspoons salt and three saltspoons sugar. Cover vegetables with lightly buttered paper, place lid on pan, then cook on range twenty minutes. Set in oven fifteen minutes. Remove, add vegetables to the consommé, boil five minutes. Pour the consommé into a soup tureen and serve.

2200. Striped Bass with Curry

Cut off head, scale and trim off fins of a three-pound fresh striped bass. Split open through the front without separating, remove spinal bone, lay fish on a buttered baking dish, cut side up. Season with half teaspoon salt, half teaspoon curry powder and three saltspoons pepper. Pour a gill white wine around the fish. Squeeze in juice of half a sound lemon, sprinkle three tablespoons bread croutons over the fish, place a few little bits butter over the surface. Set in oven to bake thirty-five minutes. Remove and serve.

2201. Guinea Hens, en Casserole, with Cream

Cut head and feet from two tender guinea hens. Neatly draw, wipe and truss. Cover breasts with thin slices larding pork. Place in an earthen casserole, baste with a little melted butter, then set in oven forty minutes, turning once in a while. Remove, lift up the lard, untruss, remove all fat from the pan.

Prepare a cream sauce (No. 736), adding to it one gill cream; mix well, pour sauce over birds in the pan, place pan on range, season with half teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg and one saltspoon ground allspice. Lightly mix, boil ten minutes, remove and serve in same pan.

2202. Jerusalem Artichokes, Persillade

Peel, wash and drain twenty-four fresh, sound, medium Jerusalem artichokes. Heat two tablespoons melted lard in a frying pan, place them in the pan and brown a nice colour all around. Sprinkle over a light teaspoon salt, two saltspoons white pepper, and set in oven twenty-five minutes. Remove, take all fat from pan, add half an ounce butter, with teaspoon chopped parsley and half teaspoon chopped chives. Dress the artichokes on a hot deep dish and serve.

2203. Asparagus, Vinaigrette

Carefully open two cans fine asparagus. Take from cans and carefully drop in boiling water two minutes. Remove with a skimmer, lay on a cloth and let get cold. Then place on a cold dish with a folded napkin, and send to table with six tablespoons dressing (No. 863) in a saucepan separately.

Friday, First Week of August

BREAKFAST

Pears in Cream (2034) Hominy (45)
Boiled Eggs, Hollandaise
Panfish, Maître d'Hôtel
Calfs' Liver, Minute (810)
Fried Sweet Potatoes (116) Buckwheat Cakes (330)

2204. Boiled Eggs, Hollandaise

Boil twelve fresh eggs eight minutes, remove and shell, cut in quarters, then place in a deep dish. Pour a Hollandaise sauce (No. 279) over the eggs and serve.

2205. Panfish, Maître d'Hôtel

Mix on a plate a tablespoon oil, a teaspoon salt and half teaspoon pepper. Roll six fresh, well-wiped panfish in the seasoning repeatedly, arrange on a broiler and broil on a brisk charcoal fire four minutes on each side. Remove, dress on a hot dish. Spread a maître d'hôtel (No. 7) over them and serve.

LUNCHEON

Fish Chowder (198) Lobster, Provençale
Cold Ribs of Beef with Jelly
Kirsch Omelette (468)

2206. Lobster, Provençale

Cut off heads from two live lobsters of two pounds each. Cut in twelve even pieces each. Heat two tablespoons oil in a large sautoire, adding one finely chopped onion and the lobster. Season with teaspoon salt and three saltspoons pepper, then briskly cook ten minutes. Pour in half pint white wine, add one teaspoon freshly chopped parsley, half teaspoon chopped chives and half a bean chopped garlic. Stir well, cover pan and cook ten minutes. Add one gill tomato sauce (No. 16), lightly mix and cook ten minutes longer. Dress lobsters and all the contents of pan on a large hot dish and serve.

2207. Cold Ribs of Beef with Jelly

Remove bones and neatly pare the roast beef left over from yesterday, then cut in exceedingly thin slices. Nicely dress slices on a large cold dish. Cut in small pieces four tablespoons jelly (No. 1879), arrange around beef with six lettuce leaves and twelve small vinegar pickles and serve.

DINNER

Radishes (58) Clams (1457) Caviare
Mulligatawney, Saigon
Weakfish, Hongroise Potatoes, Lorette (372)
Squabs Sauté, with Tarragon (890)
Oyster Plant, Italienne Spaghetti au Gratin (1508)
Saddle of Mutton, Currant Jelly (1977)
Tomato Salad (461)
Blackberry Pudding

2208. Mulligatawney, Saigon

Cut in very small squares two sound onions, three leeks, two seedless green peppers and four branches celery. Place vegetables in a saucepan with half ounce butter and brown ten minutes, stirring well, then add one light tablespoon curry powder; stir well while heating two minutes; moisten with two quarts broth (No. 701) and one pint pure tomato juice, let come to a boil, then add two ounces rice, two medium, peeled potatoes cut in small squares; season with half teaspoon salt and half light teaspoon pepper. Boil thirty minutes, add two peeled and cored apples cut in quarter-inch-square pieces, milk and grated white part of one sound fresh cocoanut and one ounce shredded, salt codfish. Lightly mix and gently boil thirty minutes. Remove, pour the soup into a tureen and serve.

2209. Weakfish, Hongroise

Scale, trim off fins and wipe a fresh three-pound weakfish, place in a large sautoire with half ounce butter, half gill white wine, one and a half gills water, juice of quarter of a lemon, two branches parsley, a light teaspoon salt and half teaspoon paprika. Cover fish with buttered paper, boil on range five minutes, then set in oven thirty-five minutes. Remove, lift up, dress on a hot dish and keep hot.

Mix in a small saucepan one and a half tablespoons melted butter with two light tablespoons flour, heat half a minute, stirring meanwhile. Strain fish liquor through a cheesecloth into this pan, add half gill milk, sharply mix until it comes to a boil, then cook ten minutes. Dilute one egg yolk in a tablespoon cream and add to the sauce. Sharply mix with a whisk while heating two minutes. Remove, pour sauce over the fish and serve.

2210. Oyster Plant, Italienne

Mix in a basin two ounces flour, half gill vinegar and two quarts water. Scrape and remove stalks from a large or two small branches sound oyster plant, then plunge in the prepared water and let stand fifteen minutes, take up and split in halves—the thick part only. Then cut in one-inch long pieces. Plunge in two quarts boiling water, add a sound lemon cut in quarters, and a heavy teaspoon salt; gently boil forty minutes. Drain on a sieve. Reduce in a small saucepan on the fire three-quarters of a pint tomato sauce (No. 16) to half the quantity, place the oyster plant in a black frying pan with a tablespoon melted butter. Season with half teaspoon salt and three saltspoons pepper and fry for ten minutes, or until a nice brown, then add to the tomato sauce with two tablespoons grated Parmesan cheese; mix well. Place in a hot vegetable dish and serve.

2211. Blackberry Pudding

Pick off stems from a pound of fresh, sound blackberries, place in a bowl with five ounces sugar and quarter gill brandy or rum, mix well in the seasoning and let infuse till required. Pick and remove fibres from a pound of beef suet, then chop very finely. Sift half a pound flour on a

table, make a little fountain in the centre, place in the suet with one and a half gills cold water and half teaspoon salt. Then briskly knead until well amalgamated and thoroughly firm. Roll out paste on a lightly floured table to thickness of quarter of an inch. Lightly butter a quart pudding bowl, then line with the paste. Place blackberries in the bowl, lightly egg edges of the paste. Roll out trimmings of the paste sufficiently to cover bowl. Press both edges together, so as to entirely enclose berries. Wrap bowl in a strong, buttered and floured cloth, place in saucepan with plenty boiling water and boil one hour. Remove, unwrap, turn on a dish and serve.

Saturday, First Week of August

BREAKFAST

Sliced Peaches in Cream (1828)
Pettijohn Food (170)
Poached Eggs, Saragosse
Whitebait, Farm Style (1373)
Tripe Sauté, Lyonnaise (981) Hashed Brown Potatoes (50)
Cornmeal Muffins (51)

2212. Poached Eggs, Saragosse

Cut in small square pieces half a Spanish onion and one sound green pepper, place in small saucepan with a tablespoon melted butter and lightly fry six minutes. Add three finely chopped, peeled, fresh red tomatoes and one gill tomato sauce. Season with three saltspoons salt, three saltspoons sugar and two saltspoons pepper, then boil ten minutes. Cut from a stale loaf of sandwich bread six quarter-inch-thick slices, cut each slice in two even square pieces, and toast them a nice golden colour. Lightly butter with a little anchovy butter. Arrange on a hot dish. Place twelve poached eggs (No. 106) on top, pour the sauce over and serve.

LUNCHEON

Soft Clams, Newburgh (529)
Smoked Beef Tongue aux Ravioli
Creamed Spinach (399)
Apricot Fritters (266)

2213. Smoked Beef Tongue aux Ravioli

Plunge a medium smoked beef tongue in one and a half gallons boiling water and boil two and a half hours. Remove, pare and remove the skin. Slice in quarter-inch slices. Mix in a bowl one ounce butter, three tablespoons bread crumbs, half teaspoon chopped parsley, half bean chopped garlic, four finely chopped shallots, one egg yolk, two saltspoons salt and saltspoon pepper; then spread the mixture at bottom of a baking dish, place slices over, one overlapping another, arrange a ravioli (No. 1127) on top of the tongue. Pour a sauce Italienne (No. 1244) over all. Sprinkle a little grated Parmesan cheese on top. Set in oven twenty-five minutes. Remove and serve.

DINNER

Olives Lyons Sausages (582)
Potage, Velouté au Riz
Timbales of Fish, Cream Sauce
Potatoes, Bohemienne (1314)
Lamb Steaks, Béarnaise (630) Eggplant, Turque
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Coffee Éclairs

2214. Potage, Velouté au Riz

Procure one pound raw chicken trimmings or bones, place in a large saucepan with one ounce butter and cook fifteen minutes, but not too brown, add one sliced carrot, one sliced onion, two leeks and two bay leaves; moisten with one quart broth and two quarts water; season with two teaspoons salt, two saltspoons cayenne pepper and saltspoon grated nutmeg; lightly mix and boil forty minutes, then add three ounces raw rice, continually simmer forty-five minutes more, remove, pass potage through sieve into a basin, then through a Chinese strainer into another saucepan, set on fire, let come to a boil; dilute two egg yolks with a gill cream and juice of half a lemon, add to soup with half ounce good butter, sharply mix with a whisk while heating four minutes, but do not allow to boil. Pour the soup into a tureen and serve with a plate of bread croutons (No. 23) separately.

2215. Timbales of Fish, Cream Sauce

Remove skin and bones from a pound and a half of either fresh halibut or codfish. Chop very fine, then place in a mortar with two egg yolks one light teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg and half teaspoon anchovy essence; then thoroughly pound to a smooth pulp, remove and press through a sieve into a bowl and place on ice.

Beat up one and a half gills cream to a stiff froth and gradually incorporate with the force, sharply mixing with a whisk while so doing. Lightly butter six individual pudding moulds, place a very thin slice of truffle at the bottom of each, fill with the preparation, place on a tin, pour hot water up to half their height, cover with lightly buttered paper and set in oven twenty minutes. Remove, unmould on a hot dish. Pour a cream sauce (No. 736) around and serve.

2216. Eggplant, Turque

Cut in two lengthwise three small sound eggplants, crisscross the meat inside, without cutting skin, then fry in boiling fat, cut side down, twelve minutes; lift up, lay on a cloth, cut side down, and let drain for ten minutes. With a teaspoon scoop out the meat, leaving the shells intact. Finely chop meat and keep on a plate. Heat two tablespoons oil in a saucepan, add one finely chopped white onion and gently brown five minutes, then add two ounces raw rice with half bean finely chopped garlic; lightly brown five minutes, stirring once in a while. Add egg-

plant meat with two gills tomato sauce (No. 16), half teaspoon salt, three saltspoons pepper and saltspoon nutmeg; mix well, cover pan, set in oven forty-five minutes. Remove, add two egg yolks, thoroughly mix, sprinkle half teaspoon salt in the eggplant shells, then fill with the preparation. Sprinkle a little bread crumbs over, place on a tin, arrange a few bits butter over each, set in oven fifteen minutes. Remove, dress on a dish with a folded napkin and serve.

2217. Coffee Éclairs

Prepare the éclairs exactly the same as chocolate éclairs (No. 1279), but adding one tablespoon very strong-made coffee to the crème patissière and substituting the glace au café for the glace au chocolate.

2218. Glace au Café

Place two ounces glazing sugar in a saucepan with five drops of vanilla essence and one tablespoon very strong-made coffee, place pan on range and sharply stir with wooden spoon until lukewarm, remove and use as required.

Sunday, First Week of August

BREAKFAST

Muskmelons (2056) Quaker Oats (105)
Eggs Cocotte with Sorrel
Fried Butterfish (636)
Spring Lamb Chops with Bacon (219)
Potatoes Sautées (135)
Flannel Cakes (136)

2219. Eggs Cocotte with Sorrel

Thoroughly wash one quart fresh sound sorrel leaves, plunge in a quart boiling water ten minutes. Thoroughly drain, then press sorrel through a wire sieve into a saucepan. Add teaspoon good butter, three saltspoons salt, three saltspoons sugar and saltspoon white pepper. Stir on fire while heating two minutes. Evenly divide the purée into six egg-cocotte dishes. Carefully crack two fresh eggs into each dish. Season evenly with half teaspoon salt and two saltspoons pepper, pour a tablespoon cream over eggs of each dish, place on a tin, set in oven for five minutes. Remove and serve.

LUNCHEON

Cold Chicken Broth (2006)
Fried Soft Shell Crabs, Devilled
Porterhouse Steak with Smothered Onions (1342)
Succotash (2090)
Cold Pudding, Maraschino (1772)

2220. Fried Soft Shell Crabs, Devilled

Remove spongy parts under the side points and aprons from twelve fresh soft shell crabs. Wash and thoroughly drain on cloth. Season

with one teaspoon salt and half teaspoon pepper. Evenly spread a devilled butter (No. 11) on both sides of crabs, lightly roll in flour, then place in a frying basket and fry in boiling fat six minutes. Remove, drain on a cloth, dress on hot dish with a folded napkin, decorate with a little fried parsley and six quarters lemon and serve.

DINNER

Celery (86) Clams (1457) Salted Walnuts (954)
Consommé, Magenta
Cold Brook Trout, Ravigote Sauce
Sliced Cucumbers (340)
Tournedos of Beef, Chasseur Tomatoes, Trévise
Escalopes of Sweetbreads with Peas
Punch, Stanley (1099)
Roast Capon (378) Chicory Salad (38)
Tutti-Frutti Ice Cream (726)

2221. Consommé, Magenta

Prepare, strain into another saucepan and keep simmering a consommé (No. 52). With a very small Parisian scoop, scoop out as many round pieces as you can from two medium carrots, two white turnips and two medium, sound, peeled raw potatoes; boil latter in a pint water with half teaspoon salt fifteen minutes, drain and keep hot. Add the carrots and turnips to the consommé with one gill green peas and half pint tomato sauce. Boil slowly forty-five minutes, then add potatoes with leaves from one branch parsley and one branch chervil, cook five minutes longer, remove, pour the consommé into a hot soup tureen and serve.

2222. Cold Brook Trout, Ravigote Sauce

Trim and wipe three medium, fresh brook trout. Place in a saucepan pint water, half gill white wine, two tablespoons vinegar, one sliced onion, one branch parsley, a sprig thyme, a bay leaf, one clove, teaspoon salt and half teaspoon pepper, then boil five minutes; remove pan to a table and let thoroughly cool off in the broth. Dress fish on a cold dish with a folded napkin over, decorate with a little parsley greens and serve with a cold Ravigote sauce (No. 1441) separately.

2223. Tournedos of Beef, Chasseur

Trim off a little of the fat from top of a two-pound piece tenderloin of beef, then cut in six equal pieces. Neatly flatten, place on a deep dish with teaspoon salt, half teaspoon pepper, a sliced onion, one branch parsley, cut in pieces, one sprig thyme, two bay leaves, one bean crushed garlic, juice of a sound lemon and three tablespoons oil, then let marinade one and a half hours. Drain them. Heat a tablespoon melted butter in a black frying pan, add the filets and briskly fry two minutes on each side. Remove and arrange on a dish over six small round, freshly prepared slices of toast. Pour a Chasseur sauce over and serve.

2224. Sauce, Chasseur

Place six finely chopped, sound shallots in a small saucepan with tablespoon melted butter and fry a nice light colour. Pour in one and a half gills white wine and let reduce until nearly dry, pour in one gill demi-glace (No. 122) and a gill tomato sauce (No. 16), add half teaspoon freshly chopped parsley, two saltspoons salt, one saltspoon pepper and twelve sliced canned mushrooms. Lightly mix, boil ten minutes, then use as directed.

2225. Tomatoes, Trévise

Cut six even-sized, large, fresh red tomatoes in halves crosswise. Squeeze out the liquor into a saucepan, keeping the shells; add one gill tomato sauce (No. 16), half gill claret, two ounces chopped cooked ham and half teaspoon finely chopped parsley. Place on fire and let reduce fifteen minutes, then add five tablespoons fresh bread crumbs; lightly mix. Remove from the fire, arrange tomatoes on a tin. Evenly season with half teaspoon salt, half teaspoon sugar and two saltspoons pepper. Evenly divide force in the twelve half tomatoes. Sprinkle a little grated Parmesan cheese over, arrange a few little bits butter on top, then set in oven twenty minutes. Remove, arrange on a hot dish and serve.

2226. Escalopes of Sweetbreads with Peas

Blanch and trim six sweetbreads (No. 33). Cut each in four even slices. Season with a teaspoon salt and half teaspoon white pepper, then lightly roll in flour. Heat two tablespoons melted butter in a frying pan, arrange in the slices, one beside another as much as possible, and gently fry for six minutes on each side. Remove, dress on a hot dish, one overlapping another, crown like. Spread a maître d'hôtel butter (No. 7) over. Place green peas (No. 1519) in the centre of the breads and serve.

Monday, Second Week of August

BREAKFAST

Stewed Prunes (1) Semolina (192)
Shirred Eggs, Lisbonnaise
Broiled Fresh Haddock
Hamburg Steaks with Fried Onions (108)
Fried Potatoes en Quartier (348)
Rice Cakes (229)

2227. Shirred Eggs, Lisbonnaise

Place four Spanish sweet peppers in a mortar and pound to a paste, then press through a wire sieve into a saucepan, add half teaspoon chopped tarragon and one and a half gills tomato sauce (No. 16), lightly mix and let reduce on fire ten minutes. Lightly butter six shirred-egg dishes, crack two fresh eggs into each dish. Season evenly with half teaspoon salt and two saltspoons pepper. Then divide sauce over the six dishes. Set in oven four minutes. Remove and serve.

2228. Broiled Fresh Haddock

Procure three fresh haddock steaks of three-quarters of a pound each. Mix on a plate a tablespoon oil with teaspoon salt and half teaspoon white pepper, then repeatedly turn steaks in the seasoning. Arrange on the broiler and broil six minutes on each side. Remove, dress on a hot dish, spread a maître d'hôtel butter (No. 7) over the steaks, decorate with six quarters lemon and serve.

LUNCHEON

Canapés, Madison
Curry of Veal, Pondichery
Green Corn (1864)
Charlotte Russe (939)

2229. Canapés, Madison

Plunge thirty-six freshly opened little neck clams in a quart boiling water and boil three minutes. Drain well on a sieve, then finely chop them. Place in a saucepan with one and a half gills milk, one gill cream half a bean crushed garlic, half teaspoon chopped parsley, half teaspoon chopped chives, saltspoon cayenne pepper and one saltspoon grated nutmeg. Mix well and boil fifteen minutes, lightly mixing meanwhile. Add four tablespoons bread crumbs and two egg yolks. Sharply mix with wooden spoon while heating five minutes. Remove, place in a deep dish and let cool off. Cut from a stale loaf of sandwich bread six quarter-inch slices, pare off the crusts, lightly butter and toast a nice golden. Broil six thin slices ham one minute on each side. Place a piece of ham on top of each toast; pare the ham to even size of the toast. Then evenly spread the preparation over them; nicely smooth the surface. Mix on a plate an ounce of butter with one tablespoon grated Parmesan cheese and evenly spread over the six canapés, place on a tin, set in oven to bake ten minutes. Remove, dress on a dish with a folded napkin, decorate with six quarters of lemon and serve.

2230. Curry of Veal, Pondichery

Cut three pounds breast of veal in one-and-a-half-inch-square pieces, place in a saucepan with two quarts water, let come to a boil, then drain on sieve, replace veal in the saucepan, with an onion with two cloves stuck in it, two each carrots and turnips cut in quarters, one branch celery, one bean chopped garlic. Tie in a bunch two leeks, two branches parsley, one bay leaf and a sprig thyme, and add to the pan. Season with teaspoon salt, half teaspoon crushed pepper corn and one saltspoon grated nutmeg. Cover pan and boil one and a half hours. Melt a good tablespoon butter in a saucepan, add one sliced sound apple with a teaspoon curry powder, nicely brown ten minutes, then add one tablespoon flour. Stir well one minute. Strain the veal broth into this pan, mix well and briskly boil fifteen minutes. Remove herbs and all the vegetables from pan, then strain sauce over the veal, lightly mix, cook ten minutes. Pour into a deep dish, arrange rice (No. 490) around the veal and serve.

DINNER

Radishes (58) Tunny (1597)
Vermicelli with Milk
Bluefish, Havannaise (1898)
Potatoes, Viennoise (165)
Leg of Mutton Braisé, Lyonnaise (270)
String Beans, Orleannaise
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Jelly, Crème de Cocoa (678)

2231. Vermicelli with Milk

Place two quarts milk in an enamelled pan with half teaspoon salt, saltspoon cayenne pepper, saltspoon grated nutmeg and one ounce butter; then as soon as it comes to a boil strew in four ounces vermicelli, lightly mixing while adding it, and slowly simmer fifteen minutes. Dilute a tablespoon of arrowroot in half a gill of cream and two egg yolks, and add to the soup; sharply mix while cooking two minutes. Pour into a soup tureen and serve.

2232. String Beans, Orleannaise

Carefully break both ends and pull off strings from a quart of fresh, tender string beans, cut in two, then plunge in two quarts boiling water with teaspoon salt and half gill good vinegar and boil forty minutes. Thoroughly drain. Heat an ounce butter in a black frying pan, add one exceedingly fine-chopped sound white onion and gently fry five minutes, tossing once in a while. Add the beans. Season with half teaspoon salt, two saltspoons white pepper and half teaspoon chopped chervil, toss well, and briskly brown five minutes, frequently tossing meanwhile. Then squeeze in juice of half a sound orange, toss well for a minute and serve.

Tuesday, Second Week of August

BREAKFAST

Gooseberries in Cream (2169)
Oatmeal Porridge (2)
Fried Eggs, Valencienne
Yarmouth Bloaters (311)
Chicken Livers en Brochette (600)
Lyonnaise Potatoes (78)
Wheat Cakes (9)

2233. Fried Eggs, Valencienne

Heat two tablespoons melted butter in a black frying pan. Carefully crack in twelve fresh eggs. Season with half teaspoon salt and two saltspoons white pepper; fry on range one minute, then set in oven five minutes. Remove, carefully slide them on a large hot dish. Prepare stewed tomatoes (No. 4), adding to them six sliced mushrooms and one sweet pepper cut in small squares, mix well five minutes, pour over the eggs and serve.

LUNCHEON

Cold Celery Broth (1985)
Shrimps, Marinière (1124)
Fritadelles of Turkey
New Carrots, Colbert (1264)
Tapioca Pudding (574)

2234. Fritadelles of Turkey

Detach the meat from the turkey left over from yesterday and cut in small pieces. Cut into small pieces also twelve canned mushrooms and one ounce cooked lean ham. Mix in a saucepan one and a half tablespoons melted butter with two tablespoons flour, heat half a minute, stirring meanwhile, then pour in three gills broth, continually mix until it comes to a boil, then add the turkey, ham and mushrooms. Season with half teaspoon salt, one saltspoon cayenne and saltspoon grated nutmeg; pour in two tablespoons sherry. Mix well, then slowly cook fifteen minutes. Add two egg yolks, sharply mix while heating one minute and cook five minutes. Transfer to a dish, lightly butter the surface of the force and let get thoroughly cold. Divide it in twelve even parts, roll out on a lightly floured table, giving them a nice round cake form, dip in beaten eggs, then lightly roll in bread crumbs, drop in boiling fat and fry eight minutes. Lift up, dredge a little salt over, dress on a hot dish with a folded napkin, and serve with a tartare sauce (No. 48) separately.

DINNER

Clams (1457)
Celery (86) Olives
Cream of Corn, New Orleans
Pampano, Meunière (1982)
Potatoes, Béarnaise (593)
Noix of Beef, Braisé Bourgeoise (1871)
Cauliflower au Gratin (1329)
Roast Squabs (831) Lettuce Salad (148)
Ice Cream, Souveraine (191)

2235. Cream of Corn, New Orleans

Remove leaves and silk from six fresh, sound ears of green corn. Detach grains from cobs and place in a saucepan with three ounces peeled, chopped almonds, one sliced onion, two sliced leeks, two branches celery, one branch chervil, one and a half quarts white broth (No. 701), a quart milk, one heavy teaspoon salt, a saltspoon cayenne pepper, one saltspoon grated nutmeg and one saltspoon ground cinnamon; lightly mix and boil twenty-five minutes. Add three ounces rice and cook fifty minutes more. Press the cream through a sieve into a basin, then through a Chinese strainer into a saucepan, add half ounce butter and a gill cream; mix well while heating two minutes. Pour into a soup tureen and serve with bread croutons (No. 23) separately.

Wednesday, Second Week of August

BREAKFAST

Apricots with Cream
Boiled Rice (275)
Omelette with Sausages
Picked-up Codfish (822)
Broiled Beefsteaks, Maitre d'Hôtel (172)
French Fried Potatoes (8)
Buckwheat Cakes (330)

2236. Apricots with Cream

Peel and cut eighteen fresh, sound ripe apricots in halves, remove stones, then slice and place on a compotier, sprinkle over two tablespoons powdered sugar, mix well; beat up one and a half gills cream until thick but not frothy, mix well, pour it over apricots and serve.

2237. Omelette with Sausages

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt and two saltspoons white pepper. Sharply beat with fork two minutes. Cut four skinned country sausages into quarter-inch pieces, place in a black frying pan with a tablespoon melted butter and fry five minutes, lightly tossing meanwhile, add half teaspoon freshly chopped parsley, pour in the eggs, sharply mix with a fork two minutes, let rest for half a minute; fold up the opposite sides to meet in centre, let rest for a minute. Turn upon a hot dish and serve.

LUNCHEON

Parsley Broth (1667)
Broiled Devilled Sardines (81)
Kaden Boutou, Mutton Croquettes with Rice
Fresh Okras in Cream
French Pancakes (17)

2238. Kaden Boutou, Mutton Croquettes with Rice

Place in a saucepan one small chopped onion, with half a sound, seeded green pepper and a tablespoon melted butter, and fry five minutes. Add two ounces rice with one peeled, crushed, red tomato, half pint broth, teaspoon salt and two saltspoons pepper; lightly mix, cover pan, then set in oven thirty-five minutes. Remove, finely chop one and a half pounds raw lean mutton, place in a large bowl, adding half teaspoon salt, saltspoon cayenne, saltspoon grated nutmeg, saltspoon ground mixed spices and two egg yolks. Sharply stir with spatula until well thickened, then add the rice with two eggs; sharply stir with wooden spoon for four minutes, let stand five minutes in a cool place. Roll preparation on a lightly floured table into twelve even, pear-shaped pieces. Plunge in boiling water and simmer ten minutes. Lift up with the skimmer, thoroughly drain, then dip in beaten egg, roll in bread crumbs, place in a frying basket and fry in boiling fat ten minutes.

Remove, dress on a dish with a folded napkin, decorate with parsley greens and serve with a Madeira sauce (No. 641) separately.

2239. Fresh Okras in Cream

Cut the stems from thirty-six medium, tender, sound okras and thoroughly wash in cold water; drain well, then place in a saucepan with a quart hot water, pint milk, a white onion with two cloves stuck in it and one teaspoon salt, and slowly boil thirty-five minutes. Carefully drain on a sieve, arrange on a vegetable dish. Pour a cream sauce (No. 36) over them and serve.

DINNER

Radishes (58) Canapés of Anchovies (141)
Cabbage Soup, Piedmontaise
Halibut, Parisienne Potatoes in Custard
Larded Sirloin of Beef, Stanley (305)
Spinach, Demi-Glace
Roast Chicken with Cress (290)
Chicory Salad (38)
Samaritain Cakes

2240. Cabbage Soup, Piedmontaise

Cut a small-sized, sound half cabbage in quarters, remove stale leaves and the core, then cut the cabbage in fine julienne strips. Place in a large saucepan with one ounce butter, one and a half teaspoons salt and three saltspoons pepper; mix a little and cook on moderate fire fifteen minutes, or until tender, stirring once in a while, then add three and a half quarts water, half pound raw, lean fresh pork, half pound raw, lean beef and two medium, scraped, peeled raw potatoes. Cover pan and simmer two hours. Lift up the pork and beef, cut in quarter-inch-square pieces and return to the pan. Pour the soup into a soup tureen and serve with two ounces of grated Parmesan cheese separately.

2241. Halibut, Parisienne

Procure three halibut steaks of three-quarters of a pound each. Slice white parts of three leeks exceedingly fine, place in a baking dish with a tablespoon butter, set on fire and slowly cook five minutes; place steaks on top. Peel and cut in quarters four sound red tomatoes, arrange them around fish and pour a gill white wine over. Season with light teaspoon salt, half teaspoon pepper, then spread an anchovy butter (No. 62) over, cover with lightly buttered paper, then set the fish in oven thirty-five minutes. Remove and serve in the same dish.

2242. Potatoes in Custard

Peel and finely slice twelve new medium potatoes and place in baking dish. Crack two fresh eggs, add yolks of two others, beat them up, then dilute with three-quarters of a pint of broth (No. 701). Season with teaspoon salt, half teaspoon white pepper and saltspoon grated nutmeg; sharply mix. Strain through a Chinese strainer over the pota-

toes, lightly mix, set in oven forty minutes. Remove and serve in the same dish.

2243. Spinach, Demi-Glace

Carefully trim three quarts fresh spinach, thoroughly wash in cold water, drain on sieve, plunge in a gallon boiling water with tablespoon salt and boil ten minutes. Drain, press out water with a skimmer. Finely chop, then place in a small saucepan with half ounce butter, half teaspoon salt and half teaspoon sugar, two saltspoons pepper and a saltspoon grated nutmeg; stir well. Reduce two gills demi-glace (No. 122) to a gill on the range, then pour over the spinach. Dress on a hot vegetable dish. Arrange six heart-shaped bread croutons (No. 90) around and serve.

2244. Samaritain Cakes

Crack four fresh eggs in a copper basin, add four ounces sugar and half teaspoon vanilla essence. Set basin on range and briskly beat ten minutes. Remove to a table, then add four ounces sifted flour, gently mix with skimmer, add three ounces melted butter, then mix a little more with the skimmer. Drop in a lightly buttered pastry tin, set to bake in oven fifteen minutes. Remove, let rest ten minutes. Turn the cake on a table, cut in twelve round pieces two inches in diameter. Then with inch pastry cutter cut out centre of six of them only. Press six preserved apricots through a sieve into a bowl, adding one gill whipped cream and one teaspoon rum, mix well, arrange the six rings on top of the six uncut cakes, then fill the centres with the cream and place a candied cherry on top of each. Pour into a cold dish a tablespoon Swiss kirsch, a tablespoon maraschino and one tablespoon rum, lightly mix, place cakes over the liquor, sprinkle over a little powdered sugar and serve.

Thursday, Second Week of August

BREAKFAST

Sliced Peaches and Cream (1828)
Cornmeal Mush (320)
Scrambled Eggs with Bacon, Country Style
Filet of Sole, Horly
Country Sausages Baked with Apples (834)
Rice Flannel Cakes (221)

2245. Scrambled Eggs with Bacon, Country Style

Cut a two-ounce piece lean raw bacon in very thin pieces, place in a sautoire with teaspoon melted butter and gently fry five minutes, stirring meanwhile. Carefully crack eight fresh eggs on the bacon, season with half teaspoon salt and two saltspoons pepper. Set in oven five minutes. Remove, then mix eggs and bacon well with a spoon. Dress on a deep hot dish and serve.

2246. Filet of Sole, Horly

Carefully lift the filets from a fresh three-pound flounder. Skin and cut each filet in three equal slanting pieces. Season all over with half teaspoon salt and two saltspoons white pepper, then lightly turn in flour, dip in beaten egg and gently roll in bread crumbs, plunge in boiling fat and fry ten minutes. Drain well, sprinkle a little salt over, dress on a hot dish with folded napkin, decorate with six quarters lemon and a little parsley greens, and serve with a gill hot tomato sauce (No. 16) separately.

LUNCHEON

Chicken Broth (578)
Clams en Coquilles, Philadelphia
Goulash, Hongroise (263)
Crème au .Caramel (480)

2247. Clams en Coquilles, Philadelphia

Plunge forty-eight small clams in boiling water, boil three minutes and drain on a sieve. Place in a saucepan six finely chopped shallots, half a chopped green pepper, a small stalk celery cut in small squares, and two ounces raw ham also cut in small pieces, with one ounce butter, and gently cook ten minutes, occasionally stirring meanwhile. Add two ounces flour, stir briskly while heating one minute, pour in two gills milk, one gill cream, half teaspoon salt, two saltspoons cayenne pepper and saltspoon grated nutmeg. Mix well until it comes to a boil, then boil fifteen minutes. Add clams with half teaspoon chopped chives, mix a little, cook one minute. Divide clams, etc., in six table shells, place in a tin, sprinkle a little grated Parmesan cheese over, arrange a few little bits butter on top, set in oven ten minutes, remove and serve.

DINNER

Clams (1457)
Radishes (58) Olives
Potage, Long Kingfish, Bercy
Potato Balls, Persillade
Patties of Lamb Sweetbreads (1462)
Green Peas with Butter 1519
Broiled Spring Turkey Escarole Salad (100)
Chocolate Ice Cream (523)

2248. Potage, Long

Prepare, strain and keep hot a consommé (No. 52).

Heat one tablespoon butter in a saucepan, add one chopped white onion and one seeded, chopped green pepper, and fry both six minutes, stirring once in a while; then add four ounces raw rice, cook five minutes, lightly stirring meanwhile. Moisten with a pint of the consommé, add four chicken livers freed from the gall bags and cut in four pieces each, and two medium peeled tomatoes cut in eight pieces each. Season with half teaspoon curry powder, half teaspoon salt and one saltspoon cayenne pepper, gently mix, cover pan, then set in oven forty minutes. Remove, add to the prepared consommé, let boil five minutes, pour potage into a hot soup tureen and serve.

2249. Kingfish, Bercy

Scale, trim off fins, cut heads off and split in two through back and remove spinal bone from two very fresh kingfish of one and a half pounds each. Lightly butter a baking dish, strew half a finely chopped, sound onion in the dish, lay the fish over, one beside another, squeeze juice of a sound lemon over fish and keep aside till required. Place trimmings of fish in a saucepan with three-quarters of a pint water and boil ten minutes. Place in another small saucepan half a medium, sliced carrot, half ditto onion, branch parsley, branch chervil, one sprig thyme, one bay leaf, one clove and a tablespoon melted butter, then briskly fry five minutes. Pour in a gill white wine, let it reduce nearly to a glaze, strain half of the fish broth into the glaze, lightly mix and reduce again until nearly dry. Then strain in the rest of the fish broth, lightly mix and boil six minutes more. Place fish on the fire five minutes, strain sauce over the fish, season with half teaspoon salt and two saltspoons pepper; boil five minutes. Set in oven twenty minutes. Remove, sprinkle a little chopped parsley over and serve.

2250. Potato Balls, Persillade

Boil six neatly peeled, medium potatoes in two quarts water with a teaspoon salt for thirty minutes. Drain well. Press through a potato masher into a bowl, add half teaspoon chopped parsley, half teaspoon chopped chervil, two egg yolks, half ounce butter, half teaspoon salt, two saltspoons pepper and saltspoon grated nutmeg. Briskly stir with wooden spoon two minutes. Roll out the purée on a lightly floured table to twelve even balls. Dip in beaten egg, lightly roll in bread crumbs, place in a frying basket and fry in boiling fat six minutes. Take up, arrange on a hot dish with a folded napkin and serve.

2251. Broiled Spring Turkey

Singe, cut the head and feet from a tender spring turkey, split open through back without separating, draw and neatly wipe, remove breast and spinal bones, envelop it in a coarse towel and flatten nicely with a cleaver. Season all around with teaspoon salt and half teaspoon pepper, rub well with a tablespoon of oil, arrange on a double broiler and slowly broil twelve minutes on each side. Remove, arrange six freshly prepared slices of buttered toast on a large hot dish, place the turkey over the toast, spread a maître d'hôtel butter (No. 7) over the bird and serve.

Friday, Second Week of August

BREAKFAST

Blackberries (1925) Wheatena (1298)
Moulded Eggs on Toast
Boiled Salt Mackerel in Milk (1231)
English Mutton Chops (261)
Sweet Lyonnaise Potatoes (1092)
Small Brioches (878)

2252. Moulded Eggs on Toast

Lightly butter twelve individual pudding moulds. Crack one fresh egg into each, evenly season with half teaspoon salt and two saltspoons white pepper, lay on a tin, pour hot water in the tin up to half the height of moulds. Set in oven five minutes. Remove, have six freshly prepared slices of buttered toast arranged on a large hot dish. Unmould the eggs, place two on each slice of toast and serve.

LUNCHEON

Boston Clam Stew
Stuffed Devilled Lobster (1250)
Veal Cutlets, Oswald (1533)
Braised Lettuce
Plum Pie (456)

2253. Boston Clam Stew

Open forty-eight medium, fresh clams, place in a saucepan with their liquor, one quart cold water, two saltspoons cayenne pepper and four branches celery. Set pan on fire and as soon as it comes to a boil skim scum from surface and remove celery. Add a pint hot milk and two ounces butter, mix well, pour into a soup tureen and serve with six lightly buttered slices of toasts separately.

2254. Braised Lettuce

Remove stale leaves from six very small heads fresh lettuce, plunge in boiling water five minutes. Take up with a skimmer, drop in cold water for a few minutes, drain and press out all the water.

Place in a sautoire a few trimmings of larding pork, then place lettuce over, add four branches parsley and two medium onions with two cloves stuck in. Season with teaspoon salt. Cover lettuce with slices of larding pork, moisten with half gill white wine, a gill broth (No. 701) and half gill pure tomato juice. Cover pan and set in oven thirty minutes. Remove, lift up lettuce, place on a sieve, lightly squeeze and give nice forms. Dress on a hot vegetable dish, crown-like, with six heart-shaped croutons (No. 90) alternately. Skim fat from gravy, press through a Chinese strainer into a saucepan, boil five minutes. Mix on a plate a teaspoon butter with teaspoon flour, mix well, add it to sauce and sharply mix. Pour sauce over the lettuce and serve.

DINNER

Clams (1457)
Sardines (1148) Radishes (58)
Fish Broth with Sago
Porgies, Dominicaine Potatoes, Colbert (2093)
Beef à la Mode (534)
Tomatoes en Ragout (881) Fondue-Suisse (479)
Roast Duckling, Apple Sauce (187)
Romaine Salad (214)
Ginger Pudding (394)

2255. Fish Broth with Sago

Finely slice one medium peeled carrot, one onion, two leeks and two branches celery; place these in a large saucepan with three quarts water; add two branches parsley, one branch chervil, one sprig thyme, one sprig marjoram, one blade mace, one bay leaf and one clove; season with two teaspoons salt and half teaspoon pepper. Boil forty minutes, then add two pounds clean whitefish bones and gently simmer forty-five minutes. Remove, strain broth through a double cheesecloth into another saucepan, reset on fire and as soon as it comes to a boil dredge in three ounces well-washed and completely drained sago; lightly mix with spoon while adding it, then slowly boil twenty minutes, mixing once in a while. Remove, pour the soup into a soup tureen and serve.

2256. Porgies, Dominicaine

Scale, trim off fins and cut heads from six medium, very fresh porgies, split in two, remove spinal bones, place in a sautoire with half gill white wine, two gills water, half ounce butter and half teaspoon salt, and boil five minutes. Lift up with a skimmer and keep on a dish. Plunge eighteen freshly opened oysters in boiling water for two minutes, drain and cut in small square pieces. Reduce fish liquor on range to half the quantity, then add oysters to the fish broth, with half teaspoon anchovy essence. Mix on a plate half tablespoon butter with tablespoon flour, add to pan with an egg yolk, and gently mix until well thickened. Remove and let cool off. Have six pieces white paper fifteen inches square, fold in two, and with a scissors cut each piece in semi-heart shape; lightly oil on both sides, then place half a porgie in centre of each half paper, spread a little of the sauce over, then place the other porgie on top. Spread a little more sauce over, fold up papers, twist edges of paper around; when all finished place on a tin, set in oven fifteen minutes. Remove, dress on a hot dish and serve.

Saturday, Second Week of August

BREAKFAST

Muskmelons (2056)
Farina (74)
Eggs, Sullivan
Broiled Fresh Mackerel (388)
Fried Calves' Brains with Brown Butter
Garfield Potatoes (1843)
Flannel Cakes (136)

2257. Eggs, Sullivan

Plunge six even-sized sound green peppers in boiling water six minutes, take up and with a coarse towel remove skins, place on a tin and set in oven five minutes. Remove, cut off stems, then cut away a piece from stem side a quarter-inch thick to serve as a cover. Remove all seeds.

Carefully crack eight fresh eggs in a bowl, add one small truffle cut in exceedingly small square pieces, one tablespoon sherry, half gill sweet cream, half teaspoon salt, one saltspoon cayenne and half saltspoon grated nutmeg. Beat with a whisk one minute. Heat an ounce good fresh butter in a sautoire, add eggs and cook for six minutes, frequently and briskly stirring them meanwhile. Remove and fill inside of the peppers. Place cover on each. Place six round slices of toast on a hot dish, place the green peppers on top. Pour a gill of hot tomato sauce (No. 16) over them and serve.

2258. Fried Calves' Brains with Brown Butter

Soak three calves' brains in cold water one hour. Take up, remove sinews, then place in a saucepan with three tablespoons vinegar, one sliced onion, two branches parsley, one sprig thyme, one bay leaf and enough cold water to cover. Season with teaspoon salt and three saltspoons pepper, then let slowly come to a boil and boil two minutes. Remove and let stand aside ten minutes. Lift with a skimmer, then separate each brain in two. Arrange on a hot dish, strew over a tablespoon capers and half teaspoon freshly chopped parsley. Place an ounce butter in a black frying pan, shuffle the pan on fire until butter obtains a nice light brown, then pour in one tablespoon good vinegar, toss a little, pour butter over the brains and serve.

LUNCHEON

Veal Broth in Cups (1538)
Soft Shell Crabs, Olympia
Steaks, Tartare
Vanilla Soufflé (758)

2259. Soft Shell Crabs, Olympia

Remove spongy parts and aprons from twelve medium, fresh soft shell crabs. Wash, thoroughly drain on a cloth and place in a deep dish. Cover with cold milk, then let infuse thirty minutes. Drain well, place six fresh slices of toast at bottom of a baking dish and arrange crabs on top of the toast. Season with half teaspoon salt and half teaspoon paprika, then arrange six very thin slices raw lean bacon over crabs, divide in very small bits a maître d'hôtel butter (No. 7) over the slices of bacon. Sprinkle two tablespoons bread crumbs over all. Set in very brisk oven fifteen minutes. Remove, and send to table in same dish.

2260. Steaks, Tartare

Pass twice through a chopping machine two pounds lean filet or tender sirloin of raw beef, place on a plate. Season with teaspoon salt and half teaspoon pepper, then mix well. Divide in six even parts and roll each part into oval shape, place on a large cold dish. Make a little fountain in centre of each on top and carefully place in an egg yolk.

Thoroughly clean twelve even leaves lettuce, then divide a medium finely chopped onion over three leaves. Place a teaspoon capers over

three other leaves, garnish three other leaves with teaspoon finely chopped vinegar pickles and then evenly divide tablespoon finely chopped parsley over last three leaves. Neatly arrange alternately around dish and send to table.

DINNER

Olives Salted Peanuts (954)
Lettuce with Peas
Baked Perch, Soubise Potatoes, Duchesse (304)
Leg of Mutton, Londonderry
Beignets of Cauliflower (1161)
Roast Squabs (831) Sliced Tomatoes (461)
Frankfort Pudding, Cherry Sauce

2261. Lettuce with Peas

Detach leaves from two large heads lettuce, thoroughly wash them in different changes fresh water, then drain on a cloth. Heat one and a half tablespoons melted butter in a saucepan, add lettuce with a teaspoon salt and one teaspoon sugar and cook ten minutes, occasionally stirring meanwhile; pour in two tablespoons flour, stir well while heating two minutes, moisten with two and a half quarts broth (No. 701), add one pint freshly shelled peas and half teaspoon pepper. Tie in a bunch two branches parsley, one branch chervil, two leeks, one sprig thyme and one bay leaf; add this bouquet to soup, cover pan and gently boil forty-five minutes. Lift up bouquet, pour soup into an earthen soup tureen, arrange six slices toasted French bread over soup, sprinkle two tablespoons grated Parmesan cheese on top, set in oven ten minutes. Remove and serve.

2262. Baked Perch, Soubise

Trim off fins, scale and wipe six fresh perch. Arrange on a lightly buttered tin. Season with half teaspoon salt, three saltspoons pepper and squeeze in juice of half a sound lemon. Set in oven twenty minutes. Remove, pour a Soubise sauce (No. 94) over, sprinkle a little grated Parmesan cheese on top, reset in oven eight minutes. Remove and serve.

2263. Leg of Mutton, Londonderry

Entirely bone a tender leg of mutton. Season all over with good teaspoon salt, half teaspoon pepper and two saltspoons grated nutmeg. Tie it well all around, giving its former shape. Heat two tablespoons melted lard in a braising pan, lay mutton in pan and brown on fire fifteen minutes, turning over once in a while. Place a mirepoix (No. 271) around the leg and brown five minutes more. Add four tablespoons currant jelly, half gill port wine, two tablespoons brandy, two gills demi-glace (No. 122) and two gills tomato sauce (No. 16). Tightly cover pan, then set in oven one hour, turning and basting once in a while. Remove, dress on a hot dish. Skim fat from surface of gravy, then reduce sauce to half quantity. Strain sauce through a Chinese strainer over the mutton and serve.

N. B. Keep the left-over mutton for Monday's luncheon.

2264. Frankfort Pudding

Place in a bowl four ounces butter and sharply work it with a wooden spoon until well lightened, then add, one by one, four egg yolks, and sharply stir with the spoon while adding them; add two ounces finely chopped, peeled almonds,two ounces sugar, two ounces rye bread crumbs, one ounce chopped candied lemon peel, half teaspoon vanilla essence, one saltspoon ground cinnamon, half saltspoon salt, and sharply stir five minutes. Beat the whites of the four eggs to a stiff froth and add to the preparation, gently mix, then drop preparation into a quart pudding mould. Set the mould in the oven thirty minutes. Remove, unmould on a large dish, pour a cherry sauce over and serve.

2265. Cherry Sauce

Cut fifteen candied cherries in quarters, place in a saucepan with two ounces sugar, two tablespoons currant jelly and one and a half gills water; boil eight minutes, then pour in tablespoon maraschino and tablespoon kirsch, lightly mix and use as required.

Sunday, Second Week of August

BREAKFAST

Stewed Rhubarb (73) Cero-Fruto (1610)
Poached Eggs, Béarnaise
Fried Whitebait (1123)
Broiled Spring Chicken with Bacon (12)
Stewed Potatoes in Cream (110)
Curry Cakes (1112)

2266. Poached Eggs, Béarnaise

Poach twelve fresh eggs in three quarts boiling water with tablespoon salt and two tablespoons vinegar for three minutes. Carefully lift up with skimmer, trim neatly, and place on six freshly prepared slices of toast placed on a hot dish. Evenly pour a hot Béarnaise sauce (No. 34) over and serve.

LUNCHEON

Cold Celery Broth (1985)
Crab Meat, Suédoise
Boudins of Chicken, Richelieu
Rice, Créole
Pancakes, Georgette (517)

2267. Crab Meat, Suédoise

Place one and a half pounds crab-meat flakes in a bowl. Season with four tablespoons dressing (No. 863); gently mix. Place six fine, well cleaned and drained large lettuce leaves on a large cold dish, then divide the crab meat on the lettuce. Spread a mayonnaise sauce (No. 70) over meat, sprinkle over a finely chopped, hard-boiled egg and half teaspoon finely chopped parsley. Twist six small anchovies in oil, ring-like, and arrange one on top of each and serve.

2268. Boudins of Chicken, Richelieu

Soak three ounces bread crumbs in cold milk five minutes, then squeeze out all milk, place bread in a mortar with three egg yolks and pound to a smooth paste. Skin and bone a tender raw chicken of one and a half pounds, then cut meat in very small square pieces. Heat two tablespoons melted butter in a saucepan, add one small, finely chopped onion and fry three minutes without browning, then add two light tablespoons flour; stir well, pour in one and a half gills cream, gill milk and two tablespoons sherry; mix until it comes to a boil. Add chicken, one small truffle cut in small squares, six canned mushrooms cut same way, half teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg. Mix well and cook fifteen minutes, occasionally stirring meanwhile. Add the pulp, sharply stir till well amalgamated. Transfer to a vessel and let cool off. Divide preparation into twelve even parts, roll out each piece on a lightly floured table to sausage form, dip in beaten eggs and roll in bread crumbs. Heat two tablespoons melted butter in a frying pan, arrange in the boudins one beside another, and fry to a nice golden colour. Pour a Madeira sauce (No. 641) on a dish, place the boudins over and serve.

2269. Rice, Créole

Place in a saucepan one medium, chopped onion and one chopped, seeded green pepper, pour in one tablespoon melted butter and fry six minutes, stirring meanwhile. Add six ounces raw rice and cook on range five minutes, stirring meanwhile. Add three peeled and finely chopped red tomatoes and one pint broth (No. 701). Season with teaspoon salt, mix well. Cover pan, and as soon as it comes to a boil set in oven thirty-five minutes. Remove, dress rice on a hot dish and serve.

DINNER

Clams (1457)
Celery (86) Olives
Consommé, Montmorency
Cold Trout, Lombardi, St. Gothard Sauce
Sliced Cucumbers (340)
Filet of Beef, Larded, with Fresh Mushrooms
Sweetbreads, Root (1357)
Fresh Peas, Viellemode (1959)
Punch, Violette (474)
Roast Guinea Fowls (1335)
Biscuits, Tortoni (1521)

2270. Consommé, Montmorency

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Plunge six large lettuce leaves in boiling water five minutes. Lift up, drain and carefully flatten on a cloth. Finely chop two ounces lean raw veal, place in a mortar and pound to a pulp; add two egg yolks, two saltspoons salt, saltspoon cayenne and saltspoon grated nutmeg; pound well again, then press through a sieve into a bowl, add two tablespoons cream, and sharply mix. Then spread the

force over the leaves evenly, neatly roll up and lay in a small sautoire, with tablespoon butter two tablespoons consommé, cover with lightly buttered paper, and set in oven five minutes. Remove, lift up with a skimmer and cut in half-inch pieces. Place in a soup tureen with two ounces cooked macaroni cut same shape, then pour the consommé over and serve.

2271. Cold Trout, Lombardi

Trim off fins, draw by the gills and neatly wipe three very fresh brook trout. Place in a sautoire with half ounce butter, two tablespoons vinegar, one small branch tarragon, one branch parsley, half gill white wine, teaspoon salt and two saltspoons white pepper, place on fire and let slowly come to a boil. Remove to a table and keep fish in the seasoning until cold. Then dress on a cold dish with a folded napkin over, decorate with a little parsley greens and serve with a St. Gotthard sauce separately.

2272. St. Gotthard Sauce

Press through a sieve into a bowl the yolks of two hard-boiled eggs, then set bowl on ice, add half a teaspoon French mustard, six chopped tarragon leaves, one finely chopped mint leaf, half a teaspoon freshly chopped parsley, three saltspoons salt, half a saltspoon cayenne and two tablespoons vinegar. Sharply mix with whisk one minute, then pour in, drop by drop, three-quarters gill good cold olive oil, sharply whisking while adding it. Add tablespoon of capers, gently mix. Pour into a sauce bowl and serve.

2273. Filet of Beef, Larded, with Fresh Mushrooms

Neatly trim off fat and skin from a two-and-a-half-pound piece filet of beef. Cut an ounce larding pork in small strips one inch long and with a larding needle lard top of the filet. Place a mirepoix (No. 271) in a roasting pan, lay filet on top, season with a teaspoon salt and half teaspoon pepper, spread tablespoon melted butter over the filet, then set in hot oven thirty-five minutes, turning once in a while. Remove, dress filet on a hot dish and keep hot.

Peel, clean thoroughly, wash and dry half a pound of fresh sound mushrooms. Place in a sautoire with a tablespoon butter and half teaspoon salt, and cook ten minutes. Arrange around the filet. Pour a gill of demi-glace (No. 122) in the mirepoix pan, boil for five minutes. Strain it through a Chinese strainer over the filet and serve.

Monday, Third Week of August

BREAKFAST

Sliced Peaches (1828) Wheaten Grits (131)
Eggs Cocotte, Mrs. Bigelow
Fish Cakes (5)
Chicken Livers, Sauté, with Bacon (1856)
Baked Potatoes (683)
English Muffins (528)

2274. Eggs, Cocotte, Mrs. Bigelow

Finely chop a small truffle, place in a small saucepan with a gill demi-glace (No. 122) and tablespoon sherry, boil five minutes, then pour sauce into six cocotte-egg dishes evenly divided. Crack two fresh eggs into each dish. Finely chop or grate one ounce cooked ham, sprinkle over eggs with half a teaspoon salt and two saltspoons white pepper, pour tablespoon sweet cream over eggs of each dish, lay cocottes on a tin then set in oven five minutes. Remove and serve.

LUNCHEON

Lobster en Brochette (282)
Mutton, Shabeloff
Spaghetti, Italienne (15)
Golden Toast with Peaches

2275. Mutton, Shabeloff

Cut the mutton left over from Saturday in half-inch pieces and place in a sautoire. Season with half teaspoon salt, half teaspoon paprika, pour in half gill sherry, lightly mix, cover pan and cook five minutes. Pour in a cream sauce (No. 736). Mix well and cook fifteen minutes, then add tablespoon freshly grated horseradish; mix well two minutes. Pour in hot dish and serve.

2276. Golden Toast with Peaches

Peel six medium, sound peaches, cut from the stones in quarter-inch slices, place in a bowl with an ounce fine sugar, two tablespoons maraschino, tablespoon rum and three tablespoons raspberry syrup, gently mix and let infuse in a cold place till required.

Crack a fresh egg in a bowl, add tablespoon sugar, half teaspoon vanilla essence and one and a half gills milk. Sharply beat with whisk one minute. Cut from a stale French loaf six slices quarter-inch thick, soak pieces in the bowl preparation, then heat tablespoon melted butter in a black frying pan, add the toast, one slice beside another, and nicely fry two minutes on each side. Remove, arrange on a hot dish, place the peaches and liquor on top of the toast and serve.

DINNER

Radishes (58) Olives
Ox-cheek, Anglaise
Pompano, Maitre d'Hôtel (221)
Potatoes, Hollandaise (26)
Lamb Steaks, Bretonne (1352)
Eggplants, Sacramento (1778)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Roly-Poly Pudding

2277. Ox-cheek, Anglaise

Steep an ox-cheek in cold water one hour, wash well, then place in a soup pot with a pound shin of veal, one beef marrowbone and two ounces

raw ham. Season with two teaspoons salt, pour in five quarts water, then let slowly come to a boil. Skim scum from surface, add one carrot, cut in quarters, one white turnip, cut same way, one stalk celery, one white onion with two cloves stuck in, six peppercorns, a small branch parsley, a sprig thyme, a bay leaf, one sprig sage, a blade marjoram, a blade mace and teaspoon allspice. Cover pan and let slowly boil one hour. Take up the cheek, place between two boards with a six-pound weight on top. Add a gill white wine to the broth and slowly boil two hours longer. Cut one medium carrot, one white turnip and one stalk celery in small square pieces, place in a saucepan with an ounce butter and brown on fire fifteen minutes, stirring frequently. Strain the broth through a cheesecloth into the vegetables, add two tablespoons tomato catsup, a tablespoon Worcestershire sauce and a quarter gill sherry. Cut cheek in half-inch-square pieces, add to soup, then boil fifteen minutes, skim fat from surface, pour into a soup tureen and serve.

2278. Roly-Poly Pudding

Remove sinews from five ounces fresh beef suet and chop very finely, place in a mortar with an ounce butter and thoroughly pound. Sift an ounce flour on corner of a table, make a small fountain in centre, pour in it two gills water, half teaspoon vanilla essence, then the pounded suet. Knead the whole well together, then roll out batter on the floured corner of table to quarter-inch thickness. Spread over it evenly half pound any kind marmalade. Roll up, then wrap in a cloth. Tie it all around, plunge in boiling water and boil two hours. Remove, unwrap, place on a dish and serve with a Sabayon sauce (No. 102).

Tuesday, Third Week of August

BREAKFAST

Huckleberries (1913)
Barley in Cream (1068)
Shirred Eggs, Swiss
Yarmouth Bloaters (311)
Broiled Pigs' Feet (434)
Potatoes, Pont Neuf (647)
Cocoanut Cakes (423)

2279. Shirred Eggs, Swiss

Heat a tablespoon melted butter in saucepan, add one light tablespoon flour, stir well while heating one minute, then pour in one and a half gills milk. Season with three saltspoons salt, saltspoon cayenne and half saltspoon grated nutmeg. Mix with wooden spoon until it comes to a boil. Then add two tablespoons grated Swiss cheese, mix well and cook two minutes more. Evenly divide sauce into six shirred-egg dishes. Crack two fresh eggs into each dish. Season with half teaspoon salt and two saltspoons white pepper, then set in oven three minutes. Remove, place an ounce butter in a black frying pan, toss on fire until a good brown colour, pour in one tablespoon vinegar, shuffle pan, then pour butter over the eggs evenly and serve.

LUNCHEON

Okra Broth (2115)
Marinaded Fresh Mackerel, Fennel Sauce
Turkey Hash* au Gratin (637)
Sweet Potatoes Soufflés (1157)
Savarins, Chantilly (842)

2280. Marinaded Fresh Mackerel

Cut head off and remove fins of a three-pound fresh mackerel. Split in two through back, remove spinal bone and thoroughly wipe. Place in a sautoire, with enough water to cover, two tablespoons vinegar, one teaspoon salt, and boil fifteen minutes. Remove, place fish in a deep dish and cover with vinegar, adding half teaspoon salt, a branch tarragon, a sprig thyme, a sprig bay leaf, two cloves, teaspoon whole black pepper and one sliced onion, then let the mackerel infuse ten hours. Remove, dress on a dish with a folded napkin, decorate with parsley greens and serve with a fennel sauce separately.

2281. Fennel Sauce

Prepare a mayonnaise sauce (No. 70) adding half teaspoon finely chopped fennel, mix well with a wooden spoon one minute, then serve as required.

DINNER

Olives Clams (1457) Tomatoes (765)
Bisque, Bonne Bouche
Sheepshead, Hongroise (1424) Potatoes, Marquise (1044)
Chicken Sauté, Parmentier
Succotash (2090)
Roast Ribs of Beef (126) Romaine Salad (214)
Vanilla Ice Cream (42) Macaroons (43)

2282. Bisque, Bonne Bouche

Cut half a medium raw fowl in very small pieces (meat and bones), place in a large saucepan with half a sliced carrot, a sliced onion, two sliced leeks, a sliced branch celery and two ounces butter. Set pan on brisk fire and brown fifteen minutes, then add two ounces flour, stir well and lightly brown six minutes more, lightly stirring meanwhile. Pour in a quart white broth (No. 701), one pint of demi-glace (No. 122), one pint pure tomato juice, and add two branches parsley, one branch chervil, one bay leaf and one clove. Season with teaspoon salt, two saltspoons cayenne and a saltspoon grated nutmeg, mix well and simmer one hour. Skim off fat once in a while. Place six fresh chicken livers in a small saucepan with tablespoon melted butter, the scraped red part of a carrot, three chopped shallots, one crushed bay leaf, saltspoon thyme, and gently brown on brisk fire five minutes. Pour in half gill sherry. Cover pan and cook ten minutes. Transfer the whole to a mortar and pound to a pulp, then add the pulp, little by little, to the soup, mix

*Use turkey left over from yesterday

while boiling five minutes. Add an ounce butter in little bits; mix well. Pass the soup through a sieve into a basin, then through a cheesecloth into a tureen and serve with croutons, separately.

2283. Chicken Sauté, Parmentier

Singe, cut head and feet off a tender two-and-a-half-pound chicken, draw, neatly wipe and cut in twelve even pieces. Heat two tablespoons melted butter in a sautoire, arrange in the chicken, season with teaspoon salt and half teaspoon pepper, and gently brown ten minutes on each side. Add one ounce ham cut in small squares, six small chopped shallots, and brown five minutes. Remove butter from bottom (and save it). Pour a gill white wine on the chicken and let reduce on fire until nearly dry, then add two gills demi-glace (No. 122), six sliced, canned mushrooms, juice of quarter of a lemon, half a bean sound, chopped garlic, half teaspoon finely chopped parsley and half teaspoon chopped chives. Mix well. Cover sautoire and cook for fifteen minutes. Dress chicken on a large dish, pour sauce over, arrange a potato noisette (No. 321) around the chicken and serve.

Wednesday, Third Week of August

BREAKFAST

Muskmelons (2056)
Cracked Wheat (656)
Eggs, Tripe
Fried Fresh Haddock, Tartare Sauce
Broiled Devilled Ham (451)
French Fried Potatoes (8)
Buckwheat Cakes (330)

2284. Eggs, Tripe

Heat one and a half tablespoons melted butter in a saucepan, add one finely sliced onion and nicely fry five minutes, occasionally stirring meanwhile; add one tablespoon flour, stir well, then pour in one gill milk and one gill cream. Mix until it comes to a boil. Add eight sliced hard-boiled eggs, half teaspoon salt, one saltspoon cayenne and saltspoon grated nutmeg. Mix well, cook two minutes, pour into a hot deep dish and serve.

2285. Fried Fresh Haddock, Tartare Sauce

Remove skin and bone from a two-pound piece of fresh haddock, then cut six equal thin filets. Season with teaspoon salt and half teaspoon pepper, then roll in flour, dip in beaten egg and roll in bread crumbs, arrange in a frying basket and fry in boiling fat ten minutes. Lift up, sprinkle over a very little salt, dress on a dish with a folded napkin, decorate with a little parsley greens, and serve with a tartare sauce (No. 48) separately.

LUNCHEON

Cold Consommé (1901)
Broiled Soft Shell Crabs (1727)
Cold Roast Beef* with Jelly (2207)
Macaroni au Gratin (160)
Beignets, Caramel (462)

DINNER

Salted Almonds (954) Olives
Mulligatawney, Mah Hla Byaw
Striped Bass, Conti Potatoes, Brioches (91)
Saddle of Lamb, Braisé aux Racines
Spinach, Martha (1534)
Roast Duckling, Apple Sauce (187)
Lettuce Salad (148)
Augusta Cakes

2286. Mulligatawney, Mah Hla Byaw (of Burmah)

Cut in small square pieces one carrot, one green pepper, one onion, one branch celery, one ounce lean raw ham and half a boned raw fowl. Place these in a large saucepan with one and a half tablespoons melted butter and gently brown ten minutes; add one good tablespoon curry powder. Stir well and brown five minutes. Moisten with one and a half quarts broth (No. 701) and one and a half quarts hot water. Season with a good teaspoon salt and half teaspoon pepper, then add bones of the half fowl; slowly simmer one and a half hours, skimming off fat once in a while; add milk and grated white part of two fresh cocoanuts, mix a little and cook five minutes, then add half ounce good butter; mix well, pour soup into a soup tureen and serve with boiled rice (No. 490) separately.

2287. Striped Bass, Conti

Scale, cut off fins, wash and neatly wipe a three-pound fresh striped bass. Make a few small incisions on both sides of skin, place fish in an oval baking dish with three tablespoons best sweet oil, six finely chopped shallots, a small bunch parsley, half gill white wine, one and a half gills broth and juice of half a sound lemon. Season with a light teaspoon salt and half teaspoon pepper. Cover fish with buttered paper, set in oven forty-five minutes, being careful to baste with its own gravy once in a while. Remove, dress fish on a hot dish, pour sauce into a saucepan, add two gills demi-glace (No. 122) and let reduce on fire to half quantity. Strain sauce over the fish and serve.

2288. Saddle of Lamb, Braisé au Racines (Roots)

Season a small saddle of lamb with teaspoon salt and half teaspoon pepper. Cover saddle with thin slices of larding pork. Tie with string. Heat two tablespoons lard in a braising pan, lay in the saddle and cook on range to a nice golden colour all around. With a small Parisian potato scoop take out all you can from three peeled carrots and three

*Use beef left over from yesterday

white turnips and add to the saddle with twelve small peeled white onions; brown ten minutes, add half pint broth, one gill of demi-glace (No. 122), one gill of tomato sauce, and half gill white wine. Tie in a bunch two branches parsley, one branch chervil, two branches celery, one sprig thyme, one bay leaf, two cloves, and add to the lamb. Cover pan, set in oven forty minutes. Scoop out as much as you can from three medium peeled raw potatoes, plunge in boiling fat until a nice golden colour, drain and add to the saddle. Reset in oven twenty minutes more. Remove, dress saddle on a hot dish, remove strings and lard. Skim fat from surface of gravy, remove herbs. Pour contents of the pan over lamb and send to table.

2289. Augusta Cakes

Place in a copper basin four egg yolks with two ounces sugar, half teaspoon vanilla essence and one ounce peeled and finely chopped almonds. Sharply stir with wooden spoon five minutes. Beat up the whites of the four eggs to a stiff froth and add to the yolks, gently mix with skimmer, add one ounce sifted flour, one ounce melted butter, and stir until well amalgamated. Divide the preparation in six individual tartlet moulds, then bake in oven fifteen minutes. Remove and let cool off. Place in a bowl two ounces sugar, half teaspoon vanilla essence and two ounces butter, set bowl on ice and sharply stir with wooden spoon six minutes. Evenly spread this butter over the cakes. Sprinkle a little sugar over and serve.

Thursday, Third Week of August

BREAKFAST

Oranges (104) Hominy (45)
Omelette with Curry
Whitebait, Devilled
Broiled Beefsteaks (172)
Potatoes, Allumettes (196)
Rice Flannel Cakes (221)

2290. Omelette with Curry

Break eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, half teaspoon curry powder and two saltspoons pepper; sharply beat up with fork two minutes. Heat a tablespoon butter in a pan, drop in eggs, briskly stir with fork two minutes, let rest a half minute, fold up two opposite sides, let rest one minute. Turn on a hot dish and serve.

2291. Whitebait, Devilled

Dip one pound fresh, well cleaned and wiped whitebait in cold milk, then drain on sieve, dredge over six tablespoons cornmeal flour, shake well, then sprinkle over a teaspoon English mustard in powder, shake well again, lay in a frying basket and fry in boiling fat two minutes. Remove, sprinkle over while in the basket a teaspoon salt and two saltspoons cayenne pepper; shake well again. Dress on a dish with a

folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

LUNCHEON

Parsley Broth in Cups (1667)
Canapés of Shrimps (466)
Chicken Terrine, Bruxelloise
Old-fashioned Rice Pudding (140)

2292. Chicken Terrine, Bruxelloise

Singe, cut head, wings and legs from a three-pound tender chicken. Carefully remove skin, beginning at back and carefully avoiding cutting it. Lift up breast and cut each filet in three lengthwise equal pieces. Finely chop all the dark meat with one and a half pounds raw, lean white veal; place and pound these two articles in a mortar to a fine pulp. Add a bread panade (No. 1795), pound again, then rub the force through fine sieve into a bowl, set bowl on ice, then add two egg yolks, a light teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg, one saltspoon ground mixed spice, two tablespoons sherry, one gill cream, and sharply mix with spatula five minutes. Spread out the chicken skin on a table, then carefully spread one-third of the force over the skin and arrange three pieces of breast over the force; spread another third of the force over the chicken, arrange the balance of the filets over the force. Then neatly spread balance of the force over all. Fold up sides so as to entirely envelop it. Place in an oval earthen tureen, arrange a piece larding pork on top. Pour in one-half gill sherry and one-quarter gill brandy. Cover tureen, place in a small roasting tin, pour in hot water up to one-third of the height of the tureen, set in oven for one and a half hours. Remove, place an oval board on top of the tureen, lay a pound weight on top of board, then keep in a cool place until thoroughly cold. Turn out on a cold dish, remove the lard. Cut four tablespoons of jelly (No. 1879) in small squares, sprinkle it around the chicken, place a few lettuce leaves around and serve.

DINNER

Clams (1457) Radishes (58) Anchovies (141)
Grecian Mutton Broth
Broiled Bluefish, Maitre d'Hôtel (326)
Potato Croquettes (390)
Tenderloin Cutlets, Leishman
Stuffed Tomatoes, Swiss
Roast Capon (378) Chicory Salad (38)
Méringue Panachés

2293. Grecian Mutton Broth

Cut a pound lean raw mutton in small squares, place in a saucepan, add two seeded, chopped green peppers, two chopped onions and three chopped leeks, pour in one and one-half tablespoons melted butter, Set pan on a fire and lightly brown ten minutes. Moisten with two

quarts broth (No. 701) and one quart water. Season with teaspoon salt. Tie in a bunch a branch fresh mint, two branches chervil and one branch parsley, add to soup, then boil forty minutes, add three ounces raw rice and boil thirty minutes longer. Add one ounce peeled almonds cut in half, one ounce well-picked Corinth raisins and two gills tomato sauce (No. 16), then boil ten minutes more. Lift up bouquet, skim fat from surface, pour into a soup tureen and serve.

2294. Tenderloin Cutlets, Leishman

Remove fat and skin from a two-pound piece tenderloin of beef, then finely chop with two ounces raw beef marrow, place in a bowl, add one finely chopped truffle, twelve chopped, canned mushrooms, one egg yolk and a gill cream. Season with light teaspoon salt, half teaspoon pepper and saltspoon grated nutmeg. Stir briskly with wooden spoon five minutes. Then divide into twelve equal parts and roll out to nice cutlet forms. Finely chop three shallots, two branches parsley and two branches chervil, then lightly roll cutlets in these herbs, dip in beaten egg and roll in rye-bread crumbs. Heat two tablespoons butter in a frying pan, place cutlets in pan, one beside another, and fry four minutes on each side. Remove, dress on a hot dish, one overlapping another, crown-like, adjust a paper frill at end of each, pour a Colbert sauce (as per No. 121) around the cutlets and serve.

2295. Stuffed Tomatoes, Swiss

Neatly wipe six even, fresh, ripe red tomatoes, then cut a cover from the top of each and with a spoon carefully scoop out the meat without disturbing the shells. Season the interior with half teaspoon salt, half teaspoon sugar and two saltspoons white pepper, then keep on a plate with their covers till required. Heat a tablespoon melted butter in a frying pan, add two ounces of calf's liver cut in small pieces, one ounce finely chopped or grated raw ham, two chopped shallots, half a bean garlic, half teaspoon chopped parsley. Season with two saltspoons salt, one saltspoon cayenne and saltspoon ground mixed spices; fry on brisk fire five minutes, stirring meanwhile. Place in mortar, add tablespoon grated Swiss cheese and two tablespoons sherry, thoroughly pound until a pulp, then press through sieve into a bowl. Fill the tomatoes with this preparation, place covers on, lay on a tin, place a bit butter on top of each. Set in oven twenty minutes. Remove, dress on a hot dish and serve.

N. B. Place the meat of the tomatoes in the demi-glace pan (No. 122).

2296. Méringue Panachés

Prepare a pint only of vanilla ice cream (No. 42). Place two gills thick cream in a copper basin, set basin on ice and whisk the cream to a stiff froth, then add ounce powdered sugar and six drops vanilla essence; whisk again one minute. Divide the vanilla ice cream in twelve méringue shells, join the two together and place on six saucers. Slide a fancy

tube at the bottom of a pastry bag, then drop in the whipped cream and with it evenly decorate the méringues.

2297. Méringue Shells

Place whites of six eggs in a copper basin with half saltspoon salt, place basin on ice, and with a clean wire whip begin to beat it, slowly at first but gradually increasing in briskness until a stiff froth. Add three-quarters pound powdered sugar and gently mix with the froth. Then flavor with six drops vanilla essence and gently mix again. Slide a plain tube half an inch in diameter at bottom of a pastry bag, drop the méringue preparation into the bag. Lay a piece of white paper over a pastry sheet and press the méringue on the paper in egg-shaped forms, two and a half inches long by one inch high. Sprinkle powdered sugar liberally over, set in oven twenty-five minutes. Remove, let rest ten minutes. Lift up paper and place on a lightly wet table for two minutes, detach méringues from the paper, then with an egg gently press down the flat side of the shells to give a perfect form and keep in a dry place till required.

Friday, Third Week of August

BREAKFAST

Sliced Peaches (1828) Oatmeal Porridge (2)
Scrambled Eggs with Soft Shell Crabs
Kippered Herrings (153)
Broiled Lamb Fries, Tartare Sauce
Delmonico Potatoes (718)
Flannel Cakes (130)

2298. Scrambled Eggs with Soft-shell Crabs

Carefully crack eight fresh eggs in a bowl, add half gill cream, half teaspoon salt and two saltspoons white pepper. Sharply beat with fork one minute. Remove spongy parts under the side points of three medium raw soft shell crabs. Thoroughly wash and drain, remove the small claws, then cut in eight even pieces. Heat two tablespoons melted butter in a sautoire, add the crabs, sprinkle half teaspoon salt over and fry five minutes, lightly tossing meanwhile. Drop in the beaten eggs and cook six minutes, briskly stirring meanwhile. Transfer to a deep dish and serve.

2299. Broiled Lamb Fries, Tartare Sauce

Cut twelve very fresh lamb fries in halves, skin, scald in boiling water three minutes, remove and drain. Season with half teaspoon salt and three saltspoons pepper, lightly roll in melted butter or oil, then slightly roll in bread crumbs, arrange on a double broiler and broil

three minutes on each side. Dress on a hot dish, decorate with a little parsley, and serve with a tartare sauce (No. 48) separately.

LUNCHEON

Radish Broth (2164)
Soft Clams, Boniface
Calf's Head, Vinaigrette Sauce (591A)
Eggs in Jelly
Jesuites

2300. Soft Clams, Boniface

Carefully open thirty-six medium, fresh soft clams, remove all sandy parts, keeping nothing but the perfect bodies. Neatly clean thirty-six half shells, place one clam in each half shell and lay in a tin. Heat two tablespoons melted butter in a small saucepan, add four chopped branches celery and gently cook ten minutes. Then add two tablespoons flour, stir well while heating one minute, then pour in two gills milk and briskly mix until it comes to a boil; add half teaspoon salt, saltspoon cayenne pepper, one egg yolk and two tablespoons grated Parmesan cheese. Sharply mix while cooking two minutes, then with a teaspoon evenly pour the sauce over the clams. Sprinkle a little grated Parmesan cheese over, divide an anchovy butter (No. 62) over the sauce, set in oven fifteen minutes. Remove, squeeze juice of half a sound lemon over. Dress on a dish with a little parsley greens and serve.

2301. Eggs in Jelly

Have three quarts boiling water in a saucepan with two tablespoons vinegar and a light tablespoon salt. Carefully crack in six fresh eggs, and poach three minutes, lift up with a skimmer, drop in cold water five minutes. Remove and neatly trim, arrange on a cloth and let drain five minutes. Lightly melt in a saucepan two gills jelly (No. 1879), then place the eggs in six paper cases and cover with the jelly, place in the ice box and let thoroughly set. Remove and serve.

2302. Jesuites

Roll out on a lightly floured table half pound feuilletage (No. 756) as thin as possible, then cut in twelve even triangular pieces, two inches base and three inches in height. Prepare a crème patissiere (No. 1290) and divide evenly in the centre of six of the triangular pieces, lightly wet the edges, cover with the other six pieces, press the edges together so as to entirely enclose the cream. Make a light incision on top of each, then place on a lightly wetted pastry sheet. Pour in a bowl two ounces granulated sugar, six drops vanilla essence and the white of a small egg. Sharply stir with wooden spoon three minutes. Spread the sugar over the six cakes. Sprinkle over an ounce peeled, chopped almonds, set in oven twenty minutes. Remove, sprinkle a little vanilla sugar over them and serve.

DINNER

Radishes (58) Clams (1457) Olives
Balank Tsorbassi (Fish Soup)
Cold Salmon, Mayonnaise Sliced Cucumbers (340)
Lamb Chop Sautées, Minute
Stuffed Eggplant with Anchovies
Lobster Soufflés (879)
Roast Squabs (831) Romaine Salad (214)
Madeleine Commercy
Glace à l'Orange

2303. Balank Tsorbassi (Fish Soup)

Procure a head of either salmon or bass (fresh) and place in a saucepan with a sliced carrot, a sliced onion, two sliced branches celery, two branches parsley, one branch chervil, one bay leaf, a sprig thyme and a clove. Moisten with three quarts water. Season with two teaspoons salt, half teaspoon pepper, one teaspoon curry powder and gently boil one and a half hours. Strain the soup through a cheesecloth into another saucepan, add three ounces raw rice and gently boil fifteen minutes. Finely chop one bean garlic, one leek, one branch parsley and four sound shallots, add to the soup, lightly mix and boil five minutes longer. Remove the skin and bone (if any) from a pound of fresh halibut, then cut in half-inch-square pieces, add to soup and simmer fifteen minutes. Dilute an egg yoke in a gill cream and juice of half a sound lemon, add to soup, carefully mix with wooden spoon while cooking two minutes, but do not allow to boil. Pour soup into a tureen and serve.

2304. Cold Salmon, Mayonnaise

Procure three slices of salmon, three-quarters of a pound each, place in a sautoire with an ounce of butter, one-half gill white wine, two gills water, two tablespoons vinegar, half a sliced onion, a branch parsley, a sprig thyme, a bay leaf and a teaspoon salt, then let slowly come to a boil and boil five minutes. Set pan on a table in a cool place and let get cold. Remove the salmon, place on a cold dish with a folded napkin, decorate with lettuce leaves and serve with a mayonnaise (No. 70) separately.

2305. Lamb Chop Sautées, Minute

Neatly pare six tender, well-flattened lamb chops, season all around with half teaspoon salt and three saltspoons pepper. Heat one and a half tablespoons melted butter in a sautoire, arrange chops in the pan one beside another, and briskly cook three minutes on each side. Remove and dress on a hot dish, alternately, with six heart-shaped croutons (No. 90). Remove the butter from the pan and save it; thoroughly heat the sautoire, pour in half gill water, half gill demi-glace (No. 122), juice of half a sound lemon and half a teaspoon chopped parsley, briskly stir at bottom and cook for four minutes. Pour it over the chops and serve.

2306. Stuffed Eggplant with Anchovies

Cut in two lengthwise three small, very sound, fresh eggplants. Criss-cross the meat of the plant without spoiling the skin, then plunge in boiling fat, cut side downward, and fry ten minutes. Remove and place on a cloth, cut side downward, and drain ten minutes. Scoop out meat from them, remove the seed and chop the meat very fine.

Heat a tablespoon melted butter in a saucepan, add one finely chopped onion, lightly brown five minutes, then add the chopped eggplant, twelve small anchovies cut in small pieces, half bean chopped garlic, half teaspoon finely chopped parsley, half teaspoon chopped chervil, half teaspoon salt and three saltspoons pepper. Sharply stir and then cook ten minutes, stirring meanwhile; add six tablespoons bread crumbs and two egg yolks; mix well and cook five minutes more. Then with this preparation fill the six half shells. Smooth the surface, sprinkle a little bread crumbs over, place a few little bits butter on top of each, place on a tin, then set in oven fifteen minutes. Remove, dress on a hot dish and serve.

2307. Madeleine Commercy

Place in a copper basin three eggs, four ounces sugar, six drops vanilla essence and one teaspoon orange-flower water; beat with a whisk ten minutes, add four ounces sifted flour, gently mix with skimmer, then add four ounces melted butter and gently mix again until well amalgamated. Line bottom of a small pastry pan with a sheet buttered paper, drop in preparation, neatly smooth surface, then set in oven twenty minutes. Remove, let rest five minutes. Turn the madeleine on a pastry grating, lift up paper. Spread three tablespoons of orange marmalade glaze over the surface with a glace à l'orange, sprinkle one-half ounce peeled, chopped pistachio over all, let rest five minutes. Then cut in twelve even pieces, dress on a dish with a napkin and serve.

2308. Glace à l'Orange

Place in a small saucepan the chopped rind of a good-sized, sound, juicy orange, also the juice of same, with one ounce sugar and half gill water. Boil on fire five minutes. Place in a bowl and let infuse ten minutes. Place two ounces glazed sugar in a saucepan, strain infusion into this pan, sharply stir on fire until lukewarm, then use as directed.

Saturday, Third Week of August

BREAKFAST

Pears in Cream (2034)
Force (970)
Eggs Molet, Espagnole
Whitebait, Virginia (1421)
Lamb Kidneys with Mushrooms (1361)
German Fried Potatoes (242)
Fried Corn eal Cakes (1585)

2309. Eggs Molet, Espagnole

Prepare a Créole sauce (No. 507), adding two Spanish sweet peppers cut in julienne strips, gently mix and keep hot. Plunge twelve fresh eggs in boiling water five minutes, take up, drop in cold water one minute, remove and shell, then place on a hot deep dish, pour the sauce over and serve.

LUNCHEON

Veal Broth in Cups (1538)
Broiled Devilled Sardines (81)
Shoulder of Lamb, Turquoise
Apples with Butter, Vanille (421)

2310. Shoulder of Lamb, Turquoise

Remove blade bone from a tender shoulder of lamb, then shorten end bone. Season shoulder all over with teaspoon salt and half teaspoon pepper. Heat two tablespoons melted butter in a braising pan, lay in the shoulder and fry ten minutes on each side. Cut in very small square pieces one medium carrot, one medium onion, one green seeded pepper and one pound raw liver of lamb and add to the shoulder, then lightly brown five minutes. Moisten with three-quarters pint broth, two gills demi-glace (No. 122), and two gills tomato sauce (No. 16). Cover pan and cook fifteen minutes. Add four ounces rice. Dilute one saltspoon saffron in tablespoon lukewarm water, strain and add to the saucepan; mix well, re-cover pan, set in oven for forty-five minutes. Remove, dress rice, etc., on a large hot dish, place the shoulder over and serve.

DINNER

Canapés of Ham (301) Olives
Potage, Armenonville
Weakfish, Vert-Pré (183) Potatoes, Parisienne (711)
Boiled Fowl, Celery Sauce
Green Corn on Cob (1864)
Leg of Lamb, Mint Sauce (392)
Tomato Salad (461)
College Pudding (619)

2311. Potage, Armenonville

Boil a pint of split green peas in boiling water five minutes, drain on a sieve, then replace in saucepan with a sliced carrot, a sliced onion, two sliced leeks, two sliced branches celery, two ounces salt pork cut in small square pieces and two ounces raw lean ham cut same way. Moisten with two and a half quarts water. Season with light teaspoon salt and half teaspoon pepper, then slowly simmer two hours. Strain soup through a sieve into a basin, then through a Chinese strainer into a saucepan and keep hot.

Cut a carrot, an onion and two branches celery in exceedingly small square pieces and place in a small saucepan with an ounce butter and one teaspoon sugar, and gently fry fifteen minutes. Pour in a half gill white wine and let reduce until nearly dry, then add to soup. Boil two ounces

tapioca pearls in pint boiling water with half teaspoon salt forty minutes, drain on sieve and thoroughly wash in cold water, then add to the soup, mix well, boil for five minutes. Pour into a soup tureen and serve.

2312. Boiled Fowl, Celery Sauce

Singe, cut off head and feet from a tender fowl of three and a half pounds, draw, wipe and truss; place in a saucepan with one carrot, one onion with two cloves stuck in it, two leeks, two branches parsley, one sprig thyme and a bay leaf; pour in sufficient water to cover fowl. Season with tablespoon salt, cover pan and slowly boil two hours. Take up fowl, dress on a large hot dish, untruss. Pour a celery sauce (No. 745) over the chicken and serve.

N. B. Strain the broth of the fowl and use as for white broth (No. 701).

Sunday, Third Week of August

BREAKFAST

Muskmelons (2056) Malta Vita (1592)
Eggs, Britain
Fried Butter Fish (636)
Broiled Squabs with Bacon (1693)
Julienne Potatoes (799)
Buckwheat Cakes (330)

2313. Eggs, Britain

Lightly butter six shirred-egg dishes. Crack two fresh eggs into each dish. Evenly season with half teaspoon salt and two saltspoons white pepper. Cut twelve anchovies in small pieces, place in a small saucepan with one gill demi-glace and two tablespoons sherry and boil five minutes. Arrange a thin slice truffle on top of each egg yolk, evenly pour sauce over the eggs, then set in oven five minutes. Remove and serve.

LUNCHEON

Chicken Broth with Rice (800)
Cold Lobster, Mayonnaise (1471)
Brochettes of Lamb with Mushrooms
Lima Beans with Fines Herbes
Cocoanut Pie (1546)

2314. Brochettes of Lamb with Mushrooms

Cut one and a half pounds very lean lamb in one-inch squares and quarter-inch thick. Cut same number pieces of well-cleaned fresh mushrooms. Plunge mushrooms in boiling water five minutes, drain well. Then arrange lamb and mushrooms alternately on six skewers. Season with a teaspoon salt and half teaspoon pepper, lightly turn in oil, then in bread crumbs, arrange on a double broiler and broil six minutes on each side. Remove, dress on a dish, spread a maître d'hôtel butter (No. 7) over them and send to table.

2315. Lima Beans with Fines Herbes

Boil a pint shelled lima beans in a quart boiling water with teaspoon salt twenty-five minutes. Drain on sieve, then place in a sautoire with ounce good butter. Season with half teaspoon salt and two saltspoons pepper. Finely chop together two branches parsley, one branch chervil, ten branches chives and six tarragon leaves. Add this hash to the beans, toss well in pan and cook five minutes, frequently tossing meanwhile. Transfer beans into a vegetable dish and serve.

DINNER

Clams (1457) Olives
Russian Rissolettes (162)
Consommé, Bourdaloue
Brook Trout, Biarritz New Potatoes, Rissolées (2121)
Filet of Beef Larded, Bercy (559)
Stuffed Green Peppers (818)
Sweetbreads, Espagnole
Green Peas with Tarragon (1749)
Kümmel Punch (1031)
Roast Chicken (290)
Lettuce Salad (148)
Suzanne (1297)

2316. Consommé, Bourdaloue

Prepare a consommé (No. 52). Strain into another saucepan and keep simmering. Cut in short julienne strips one medium carrot, one turnip and the green parts of two leeks, place in a small saucepan with half ounce butter, half teaspoon sugar, three saltspoons salt and a gill water; cover the vegetables with lightly buttered paper, place lid on pan, cook five minutes on range, then set in oven thirty minutes. Remove, drain vegetables and add them to the consommé. Crack one fresh egg in a bowl, add one yolk, then sharply beat with a whisk, add one and a half gills cream. Season with two saltspoons salt, half saltspoon cayenne, and half saltspoon grated nutmeg. Sharply whisk for a minute. Strain this through a cheesecloth into three buttered, individual pudding moulds, lay them on a tin, pour hot water up to half their height, set in oven with the door open ten minutes. Remove and let cool off, unmould, cut into quarter-inch-square pieces, add them to consommé. Pour the consommé into a soup tureen and serve.

2317. Brook Trout, Biarritz

Remove fins, draw by the gills and neatly wipe three very fresh brook trout. Make a spiral incision from head to tail on both sides of each fish. Place in a sautoire, spread a maître d'hôtel butter (No. 7) and half a teaspoon of anchovy essence over, season with half teaspoon salt, three saltspoons pepper, moisten with half gill white wine. Cover with buttered paper, then set in oven thirty minutes, occasionally basting meanwhile. Remove, lift them with a skimmer, dress on a dish. Prepare a Hollandaise sauce (No. 26). Pour into the sauce a tablespoon

of the fish liquor; mix well. Pour sauce over the trout. Sprinkle a very little chopped truffle over and serve.

2318. Sweetbreads, Espagnole

Soak six fresh heart sweetbreads in cold water two hours, plunge in boiling water five minutes. Remove and drop in cold water to thoroughly cool off, remove and neatly trim. Place in a sautoire half a sliced carrot one sliced onion and one ounce larding pork, cut in small pieces. Lay the breads on top. Season with half teaspoon salt and three saltspoons pepper. Lightly baste surface of breads with very little melted butter. Moisten with two gills broth, then let reduce on fire until nearly dry. Pour in two gills demi-glace (No. 122). Cover with buttered paper, set in oven thirty-five minutes. Remove, arrange six freshly prepared round pieces of toast, two inches in diameter, on a hot dish; place breads on top of the toast. Skim fat from surface of sauce, strain sauce over the breads and serve.

Monday, Fourth Week of August

BREAKFAST

Peaches and Cream (1823)
Boiled Grits (131) Eggs, Bertschmann
Broiled Bluefish (326)
Mutton Chops (49)
Baked Sweet Potatoes (14)
Puffs (314)

2319. Eggs, Bertschmann

Cut three fresh red tomatoes in four slices each. Season with half teaspoon salt, half teaspoon sugar, three saltspoons pepper and lightly roll in flour. Heat two tablespoons melted butter in a black frying pan, place tomatoes on the pan and briskly fry two minutes on each side. Remove, dress on a dish.

Have three quarts boiling water in a saucepan with two tablespoons vinegar and level tablespoon salt. Carefully crack in six fresh eggs and poach three minutes. Lift up with a skimmer, neatly trim, arrange on the tomatoes; prepare six more in same way, place them on the other tomatoes. Broil six very thin slices bacon two minutes on each side, place them over the eggs and serve.

LUNCHEON

Canapés Lorenzo (538)
Corned Beef and Cabbage (438)
Barcelone Salad
Crème au Caramel (480)

2320. Barcelone Salad

Thoroughly wipe three nice, good-sized, red tomatoes, then cut each one in eight even sections, place in a salad bowl, add one sliced and

seeded sound green pepper. Remove outer leaves, wash well and thoroughly drain on a cloth a fresh head of chicory, detach leaves from the root and cut in two-inch pieces, add to the bowl with two cold, hard-boiled eggs cut in quarters. Season with four tablespoons dressing (No. 863). Mix all well together and serve.

DINNER

Radishes (58) Salted Peanuts (954)
Purée of Green Squash
Pickerel, Niçoise Potato Croquettes (390)
Grilled Breast of Lamb
Green Corn in Cream
Roast Turkey, Cranberry Sauce (67)]
Watercress Salad (419)
Bouchées Italienne

2321. Purée of Green Squash

Peel and cut in pieces one fresh, medium squash; place in a saucepan with a sliced carrot, one onion, two leeks, one branch parsley, one bean crushed garlic, a sprig thyme, one bay leaf and one clove; add one ounce butter and cook on fire fifteen minutes. Moisten with two and a half quarts broth, one pint of milk, and add two peeled sliced raw potatoes. Season with teaspoon salt and half teaspoon pepper. Mix well. Cover pan and simmer one and a half hours. Press through sieve into a basin, then through Chinese strainer into a soup tureen, drop in bread croutons (No. 23) and serve.

2322. Pickerel, Niçoise

Remove head and fins from a three-pound fresh pickerel, split in two through back, remove spinal bone, wipe well and place in a baking dish. Peel and finely chop two sound red tomatoes, remove the stones and finely slice twelve large olives and add both to the fish. Moisten with half gill white wine and squeeze in juice of half a sound lemon. Mix on a plate half ounce of butter, half teaspoon anchovy butter, half teaspoon anchovy essence, half teaspoon chopped parsley and a teaspoon flour. Divide this in small bits over the fish. Season with half teaspoon salt and three saltspoons pepper. Cover fish with buttered paper and set in oven forty-five minutes. Remove, lift up paper and serve in same dish.

2323. Grilled Breast of Lamb

Procure a breast of lamb, break bones with a cleaver, then cut the skin crisscross. Season with teaspoon salt and half teaspoon pepper, rub it over with tablespoon oil, arrange on a double broiler and broil over a slow fire twelve minutes on each side. Remove, then with a small feather brush butter it lightly all over, lightly turn it in bread crumbs and broil again two minutes on each side. Remove, dress on a hot dish, pour a little maître d'hôtel butter over and serve.

2324. Green Corn in Cream

Cut off stems, remove leaves and silk from six fine, sound, fresh ears of green corn, place in a saucepan with two quarts boiling water, one gill milk and a teaspoon salt, and boil twenty-five minutes. Lift up, then with back of a knife blade detach grains from cobs, place in a small saucepan with one and a half gills cream, half teaspoon salt, three saltspoons white pepper, half saltspoon grated nutmeg, and cook five minutes. Knead on a saucer one ounce butter with tablespoon flour and add to the corn. Mix until well thickened, let cook for three minutes more, pour in a vegetable dish and serve.

2325. Bouchées Italienne

Place in a bowl four egg yolks with two ounces sugar; sharply beat with whisk five minutes. Carefully beat up the four egg whites to a stiff froth and add to the yolks, with one and a half ounces sifted flour, one teaspoon rum, and gently mix with skimmer until well amalgamated. Lightly butter six round tartlet moulds and fill with the preparation. Set in oven fifteen minutes. Remove, let rest for five minutes and unmould. Beat up the whites of three eggs to a stiff froth, add tablespoon powdered sugar and four drops vanilla essence, then evenly divide this preparation over the six bouchées, giving them dome-shaped forms; sprinkle a little powdered sugar over, place on a tin, set in a brisk oven two minutes. Remove, dress on a dish with a folded napkin and serve.

Tuesday, Fourth Week of August

BREAKFAST

Gooseberries in Cream (2169)
Rice Flour (464)
Eggs, Vanderbilt
Boiled Salt Mackerel (107)
Salisbury Steaks (347)
Hashed Brown Potatoes (50)
Wheat Griddle Cakes (136)

2326. Eggs, Vanderbilt

Pour two gills double cream in a large, round, silver baking dish, adding two tablespoons sherry, three saltspoons salt, saltspoon cayenne pepper and half saltspoon grated nutmeg. Finely chop six medium, well peeled and cleaned fresh mushrooms, place in a frying pan with a teaspoon butter and cook five minutes, tossing them well meanwhile, then add to the cream and mix well. Carefully crack twelve fresh eggs into the dish. Season eggs evenly with half teaspoon salt and two saltspoons pepper, then set in oven six minutes. Remove, pour half the quantity of a Perigueux sauce (No. 677) over the eggs and serve.

LUNCHEON

Beetroot Broth (2171)
Frogs' Legs with Parmesan Cheese
Coquilles of Chicken (or Turkey*) au Gratin (1848)
Okra, Créole (1531)
Apple Pancakes (1587)

2327. Frogs' Legs with Parmesan Cheese

Cut off claws from a pound and a half fresh frogs' legs, place in a stone jar with a sliced onion, a sprig thyme, two crushed bay leaves, two branches parsley, half gill white wine, half gill vinegar, two tablespoons good oil, light teaspoon salt and half teaspoon pepper; mix well, and let marinade one hour. Drain, lightly roll in flour, dip in beaten egg, and lastly roll in grated Parmesan cheese. Place in a frying basket and fry in boiling fat eight minutes. Lift up, drain well, sprinkle with a little salt, shake well, dress on dish with a folded napkin and serve with a tartare sauce (No. 48) separately.

DINNER

Clams (1457) Olives
Lyons Sausage (582)
Garbure, Claremont
Filet of Sea Bass, Ravigote
Potatoes Noisettes (321)
Patties of Lamb Sweetbreads (1462)
Cauliflower Sauté with Butter (631)
Roast Capon (378)
Romaine Salad (214) Pistachio Ice Cream (645)

2328. Garbure, Claremont

Cut two small Bermuda onions in thin rings and place in a saucepan with one-half ounce butter and gently fry fifteen minutes, frequently stirring meanwhile, then add ounce flour, stir well, moisten with two quarts broth (No. 701), one quart water, and lightly mix. Tie in a bunch two leeks, two branches celery, two branches parsley and one branch chervil; add to soup and add also one pound raw shin of beef and a beef marrowbone. Season with teaspoon salt and half teaspoon pepper. Cover pan and gently simmer one and a half hours. Cut from a loaf of stale French bread six slices a quarter-inch thick, place on a tin. Skim fat from surface of soup and pour over bread. Set in oven six minutes. Remove the tin, take up beef, bone and bouquet from soup, then pour it into a soup tureen, add bread. Sprinkle a half teaspoon chopped chives over and serve with a little grated Parmesan or Swiss cheese separately.

2329. Filet of Sea Bass, Ravigote

Cut off fins and scale a three-pound fresh sea bass. Cut head off and split in two through back. Remove spinal bone, tear off skin from filets, then cut each filet in three slanting, equal pieces. Season with half

*Use the turkey left over from yesterday

teaspoon salt and three saltspoons pepper, then lightly roll in flour, dip in beaten egg, roll in bread crumbs, arrange in a frying basket, plunge in boiling fat and fry ten minutes. Lift up, drain on a cloth, sprinkle a little salt over. Dress on a hot dish with a folded napkin, decorate with a little parsley and six quarters lemon and serve with a ravigote sauce (No. 1441) separately.

Wednesday, Fourth Week of August

BREAKFAST

Muskmelons (2056) Grape-Nuts (1371)
Shirred Eggs, Demi-Glace
Filet of Sole, Meunière (565)
Broiled Pigs' Feet on Toast (434)
Saratoga Potatoes (156)
English Muffins (528)

2330. Shirred Eggs, Demi-Glace

Lightly butter six egg dishes. Crack two fresh eggs in each dish. Season evenly with half teaspoon salt and three saltspoons white pepper. Set in oven five minutes. Remove, pour evenly one gill hot demi-glace (No. 122) over them and serve.

LUNCHEON

Consommé in Cups (52)
Broiled Devilled Sardines (81)
Highlander (1734)
Tomatoes with Mayonnaise
Peach Tartlets

2331. Tomatoes with Mayonnaise

Plunge six fresh, sound, good-sized red tomatoes in boiling water one minute, remove, peel and let get cold. Then cut in quarters, place in a salad bowl, pour over them two tablespoons dressing (No. 863). Mix gently, then spread a mayonnaise sauce (No. 70) over them, and at the last moment gently mix and immediately serve.

2332. Peach Tartlets

Roll half pound feuilletage (No. 756) on a lightly floured table to the thickness of a sixth of an inch. Then with a three-inch pastry cutter cut out six even pieces. Arrange on six scalloped tartlet forms, then with the thumb carefully press down the paste at the bottom and sides of the moulds. Place a teaspoon currant jelly at bottom of each mould. Peel, cut in halves and remove stones of six good-sized, sound, ripe peaches, then cut each half in three slices. Arrange six slices over each tartlet, sprinkle over, evenly divided, two ounces powdered sugar. Lay on a baking sheet, set in oven fifteen minutes. Bring them to the oven door, sprinkle a little more sugar around edges of the tartlets, reset in oven three minutes more. Remove, spread a teaspoon currant jelly over each tartlet, take them from the moulds and serve.

DINNER

Walnuts (954) Olives
Cream of Lentils, Major Domo
Bluefish, Diaz Potatoes Persillade (63)
Terrine of Chicken and Ham
Asparagus, Hollandaise (342)
Roast Ribs of Beef (126) Escarole Salad (100)
Geraldine Pudding (548)

2333. Cream of Lentils, Major Domo

Soak a pint lentils in cold water four hours, drain on sieve and put in a saucepan with two and a half quarts water, one sliced carrot, a sliced onion, two sliced leeks, two sliced branches celery, one branch parsley, two ounces salt pork, one sliced, peeled, raw potato and the bones from a chicken or duck either cooked or raw. Season with teaspoon salt and half teaspoon pepper. Cover pan and slowly boil one and a half hours. Remove, rub it through a sieve into a basin, then strain through a Chinese strainer into another saucepan; place on fire, and as soon as it comes to a boil pour in two gills cream and half ounce butter, mix well while boiling two minutes. Pour the soup into a soup tureen and serve with bread croutons (No. 23) separately.

2334. Bluefish, Diaz

Procure half a very fresh bluefish of about three pounds. Neatly trim and remove the bones. Pound in a mortar four sweet red peppers, then rub through a sieve into a bowl, add one teaspoon anchovy essence, juice of half a sound lemon, half teaspoon salt and half teaspoon paprika. Thoroughly mix. Make a few light incisions on skin of the bluefish, then sharply rub fish all around with the pulp. Lay in a baking dish and let infuse one hour. Pour over half gill white wine.

Peel, wash and carefully drain six sound, fresh mushrooms, slice very fine and arrange on top of the fish; divide one-half ounce butter in small bits all over the fish, then set in oven forty-five minutes, being very careful to baste once in a while. Remove, sprinkle a little chopped parsley over and serve.

2335. Terrine of Chicken and Ham

Finely chop half pound lean raw veal with half pound fresh fat pork and place in a mortar with two egg yolks, two tablespoons sherry, one teaspoon rum, half teaspoon salt, one saltspoon cayenne, saltspoon grated nutmeg and one saltspoon ground mixed allspice, thoroughly pound five minutes, then press through a sieve and keep on a plate. Tear off breast and legs from a two-pound tender chicken, then with a keen knife carefully bone the breast and legs. Season meat with half teaspoon salt, three saltspoons pepper and saltspoon grated nutmeg. Have three slices quarter-inch-thick cooked ham. Line the interior of an oval earthen cocotte terrine dish with thin slices larding pork. Arrange a layer of the preparation at bottom and sides of the terrine, quarter of an inch thick. Lay a slice of ham at bottom of the terrine, then spread a

little force over ham, arrange a leg and breast of chicken on top, a little more force, another slice of ham, another layer of force, then the balance of the chicken; cover with a little more force, the last slice of ham, and finish to cover with the force. Place a bay leaf on top, cover with thin slices larding pork, pour over half gill sherry. Cover terrine, place in small braising pan, pour in hot water to half the height of the terrine in the pan, then set in oven one hour. Bring terrine to the oven door, remove cover, pour in two tablespoons brandy, re-cover, reset in oven and bake thirty minutes. Remove, place in a cool place, lay an oval-shaped board of same size as the terrine on top of the pâté, place a pound weight on top and keep in such position until thoroughly cold. Lift up board, remove fat from top, pass a clean knife all around edges, so as to easily detach it. Turn it on a cold dish with a folded napkin, remove lard from top and all around. Cut into quarter-inch pieces four tablespoons jelly (No. 1879). Arrange jelly around the terrine. Place a thin slice truffle in centre of the terrine on top, arrange clean, dry leaves of lettuce around and serve.

Thursday, Fourth Week of August

BREAKFAST

Baked Apples (44) Hominy (75)
Fried Eggs, Mouquin
Perch Sauté, Fines Herbes (293)
Beef Sauté, Lyonnaise Julienne Potatoes (799)
Orange Griddle Cakes (1984)

2336. Fried Eggs, Mouquin

Cut from a Virginia ham six thin slices, arrange on a broiler and broil on a charcoal fire one minute on each side. Remove and keep on a plate. Cut from a stale loaf of sandwich bread six slices one-third of an inch in thickness; then cut them two inches in diameter, lightly baste with a little good melted butter, place on a tin, set in oven six minutes, or till a nice golden colour. Remove, dress on a hot dish. Cut ham same size as the slices of toast and arrange the pieces on top of the toast.

Lightly butter a small black frying pan, crack in one fresh egg. Season with a very little salt and pepper, and fry three minutes, slide the egg on top of one piece of ham. Prepare five more in a similar way. Pour half the quantity of a Bordelaise sauce (No. 28) over the eggs and serve.

2337. Beef Sauté, Lyonnaise

Cut all the meat from the roast beef left over from yesterday in half-inch-square pieces. Heat two tablespoons melted butter or lard in a black frying pan, add two finely sliced onions and lightly fry five minutes, then add the beef. Season with a light teaspoon salt and half teaspoon pepper. Cook ten minutes, tossing once in a while, then add half teaspoon freshly chopped parsley, sprinkle over a tablespoon flour.

Stir well, then pour in two tablespoons vinegar and two gills broth (No. 701). Mix well and cook ten minutes, mixing quite frequently meanwhile. Pour in a deep dish and serve.

LUNCHEON

Cold Celery Broth (1985)
Soft Clams, Vaudeville (932)
Devilled Lamb Steaks (910)
Georgia Salad
Old-fashioned Rice Pudding (140)

2338. Georgia Salad

Cut in inch julienne shape two cold, boiled potatoes, two cooked, cold beetroots, one small sound onion and two peeled and cored sound apples. Place in a salad bowl, adding three tablespoons cooked, cold string beans, cut in inch pieces. Remove skin and bones from a small smoked herring, then cut in very small square pieces and add to the rest. Pour in four tablespoons dressing (No. 863). Carefully mix and serve.

DINNER

Clams (1457) Radishes (58) Olives
Potage, Balmord
Fresh Mackerel with Gooseberries
Potatoes, Châteaubriand (872)
Roulade of Lamb Braisé with Carrots
Lima Beans, Bonne Femme
Roast Duckling, Apple Sauce (187)
Lettuce Salad (148)
Coupes, Floradora

2339. Potage, Balmord

Cut in small squares three sound, seeded green peppers and the white parts of three leeks, place in a saucepan with an ounce butter, and cook on range for ten minutes, lightly stirring meanwhile. Moisten with two quarts of broth, one quart of water, and add two pounds raw veal or beef bones. Season with a heavy teaspoon salt and half a teaspoon pepper, let boil for fifty-five minutes.

Break three ounces of spaghetti into half-inch pieces and add them to the soup, then cook for fifteen minutes. Cut two medium, peeled, raw potatoes into quarter-inch squares and add to the soup and let simmer for fifteen minutes Add the leaves from two branches chervil and boil five minutes. Remove bones, skim fat from surface. Pour soup into a soup tureen, and serve with a little grated Parmesan cheese, separately.

2340. Fresh Mackerel with Gooseberries

Cut off head and fins from a very fresh three-pound mackerel. Split in two through the back, remove the spinal bone. Season with teaspoon salt and half teaspoon pepper, and place it on a lightly buttered baking dish. Spread a maitre d'hotel butter (No. 7) over the fish, then set in oven for thirty-five minutes. Remove, dress on a dish, pour gooseberry sauce over and serve.

2341. Gooseberry Sauce

Heat one and a half tablespoons melted butter in small saucepan, add two light tablespoons flour, stir well while heating for half minute and moisten with two gills hot milk. Season with half teaspoon salt, one saltspoon cayenne and half saltspoon grated nutmeg, then continually mix until it comes to a boil. Add, little by little, one-half ounce good butter and the juice of quarter of a lemon, mix well, strain through Chinese strainer into another saucepan, add half teaspoon freshly chopped parsley and keep warm. Pick off stems from a pint of fresh, sound gooseberries, then plunge them in quart of boiling water and boil two minutes. Drain on sieve and add to sauce, lightly mix and use as required.

2342. Roulade of Lamb Braisé with Carrots

Procure a tender shoulder of lamb, remove blade bone as well as shank bones. Season inside with teaspoon salt, three saltspoons pepper, one saltspoon grated nutmeg and half teaspoon ground mixed spice. Finely chop two ounces raw, lean veal, place it in mortar with two tablespoons bread crumbs, half bean chopped garlic, half teaspoon chopped parsley, one egg yolk. Season with three saltspoons salt and one saltspoon pepper, then thoroughly pound to a smooth pulp. Moisten with two tablespoons cream, mix well, then evenly spread this force all over inside of shoulder. Roll up and firmly tie around with string. Heat two tablespoons lard in braising pan, add the roulade and cook on fire until a light brown all around. Add eighteen scraped, raw, new carrots, one onion with two cloves stuck in it. Tie in a bunch two branches parsley, one branch chervil, a sprig thyme and a bay leaf, add to the pan, pour in one gill white wine and let reduce until nearly dry, then pour in one pint broth (No. 701) and two gills demi-glace (No. 122). Season with half teaspoon salt and three saltspoons pepper. Cover pan, boil for ten minutes, then set in oven for one hour. Remove, dress lamb on a dish and untie it. Lift up bouquet and onion, skim fat from surface of gravy, boil ten minutes. Pour the contents of pan over the roulade and serve.

2343. Lima Beans, Bonne Femme

Place in an enamelled pan one finely chopped onion, two ounces lean raw ham cut in small squares, and one tablespoon melted butter, and nicely fry five minutes, stirring meanwhile. Add one pint fresh, shelled lima beans, one-half pint of broth (No. 701). Tie together a very small head of lettuce and two branches parsley, and add to the beans. Season with a half teaspoon salt, three saltspoons pepper, half saltspoon grated nutmeg, and lightly mix. Cover pan and let gently boil thirty-five minutes, then lift up the lettuce, etc. Knead on a saucer one ounce butter with a light tablespoon flour and add to the beans, gently mix without mashing and cook for two minutes more. Pour them into a vegetable dish and serve.

2344. Coupes, Floradora

Prepare a pint only of peach ice cream (No. 1047). Peel and cut in slices two sound, ripe, sweet peaches and place in a bowl. Peel and detach in sections one sound, juicy orange, then cut each section in two, remove seeds and place with peaches, adding a peeled and finely sliced banana. Add an ounce sugar, two tablespoons rum, turn well in seasoning, then evenly divide the fruit into six coupés or champagne glasses. Divide the pint of ice cream over the six glasses, neatly smooth top to dome-shaped form, place a maraschino cherry on top of each and serve.

Friday, Fourth Week of August

BREAKFAST

Grape Fruit (130) Pettijohn Food (170)
Omelette with Whitebait Fish Cakes (5)
Calves' Brains, Brown Butter (2258)
Potatoes, Anna (84) Cornmeal Dodgers

2345. Omelette with Whitebait

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons pepper, and sharply beat up with fork for two minutes. Cut off heads and tails of three ounces fresh whitebait, wash and thoroughly drain on a cloth. Thoroughly heat a tablespoon melted butter in a frying pan, drop in the whitebait and briskly fry for five minutes, tossing them meanwhile. Sprinkle over two saltspoons salt, then add the eggs, briskly stir for two minutes with fork and let rest for half a minute; fold up the opposite sides to meet in the centre, let rest for one minute, turn on a hot dish and serve.

2346. Cornmeal Dodgers

Place a pint of milk in a saucepan with three saltspoons salt, set on fire, and as soon as it comes to a boil dredge in half pound Indian cornmeal, briskly mixing while adding, then let boil six minutes, lightly stirring at the bottom once in a while. Add one ounce butter, one egg yolk and half saltspoon grated nutmeg, sharply mix for one minute, remove, drop the preparation in a dish and let cool off. Divide the batter into twelve even parts, give them oval-shape forms, place in a lightly buttered baking sheet, lightly baste with a little melted butter and set in a slack oven for twenty minutes. Remove, split them open without detaching, spread a little good butter into each, dress on a dish enveloped in a napkin and serve.

LUNCHEON

Vermicelli, Indian Style
Devilled Shrimps
Sausages with Fried Bananas (1058)
Salade Orpheline
Peach Shortcakes (2016)

2347. Vermicelli, Indian Style

Place in a saucepan one sliced carrot, one sliced onion, two branches parsley, one branch chervil, one sprig thyme, two bay leaves, one clove, one nutmeg leaf, a sprig marjoram, four crushed tomatoes, five pints water and two pounds fresh heads of fish bones, then let slowly boil for one hour. Strain the broth through a double cheesecloth into another saucepan and let again come to a boil. Add three ounces crushed vermicelli, a teaspoon salt, one teaspoon curry powder and three saltspoons pepper, lightly mix and boil for twenty minutes. Pour into a soup tureen and serve.

2348. Devilled Shrimps

Shell one and a half pounds fresh-cooked shrimps, cut them in small pieces and place in a bowl; add four tablespoons bread crumbs, one-half ounce of butter, the juice of half a sound lemon, half teaspoon salt, half teaspoon French mustard, one tablespoon Worcestershire sauce, two saltspoons cayenne pepper, two beaten eggs and one gill cream. Mix well and place the whole in a baking dish, sprinkle a little bread crumbs over, then set in the oven for fifteen minutes. Remove and serve.

2349. Salade Orpheline

Skin, bone and cut six good-sized sardines into quarter-inch pieces, place in a bowl, adding six cold, hard-boiled eggs cut in quarters, one good-sized peeled apple cored and cut in thin slices, and three peeled, boiled potatoes cut into thin slices. Season with four tablespoons salad dressing (No. 863) adding half a teaspoon freshly chopped chives. Mix all well, and serve.

DINNER

Caviare (59) Clams (1457) Olives
Cream of Green Wheat
Halibut, Egyptienne Potatoes Chassepot (123)
Fried Chicken, Maryland (444) Green Peas (1519)
Plain Baked Lobster (952)
Saddle of Mutton, Currant Jelly (1957)
Tomatoes, Mayonnaise (2331)
Genoise au Confitures (129)

2350. Cream of Green Wheat

Place in a saucepan one pound raw chicken bones, one pound shin of veal, one carrot cut in small pieces, a sliced onion, two leeks, two branches celery and one branch parsley. Moisten with three quarts water. Season with two teaspoons salt, and let slowly boil two hours. Mix in another saucepan two ounces butter with two ounces flour. Strain the broth through a strainer into this pan, mix with wooden spoon until it comes to a boil, then add one pint green wheat or oatmeal, half pint milk, two saltspoons cayenne pepper and a saltspoon grated nutmeg; mix well and let slowly cook forty-five minutes, occasionally mixing meanwhile. Then add one gill cream, half ounce fresh butter, and

mix well while heating for two minutes. Press it through sieve into a basin, then through strainer into a soup tureen, and serve with bread croutons (No. 23) separately.

2351. Halibut, Egyptienne

Procure a three-pound piece fresh halibut, cut in three equal slices, place them in a saucepan with a pint of water, two tablespoons vinegar, one sliced onion, two branches parsley, the juice of half a sound lemon and one teaspoon salt, then let gently boil for twenty minutes. Lift the fish up with a skimmer, place in baking dish, remove the spinal bones. Lightly egg the surface of the fish. Sprinkle a little bit of butter on top, then set in the oven for ten minutes. Remove, decorate with a little parsley greens and serve.

Fried Chicken, Maryland

Same as No. 444, but for corn fritters use cooked fresh corn instead of the canned.

Saturday, Fourth Week of August

BREAKFAST

Blackberries in Cream (1925) Quaker Oats (105)
Scrambled Eggs with Rice
Broiled Weakfish, Maître d'Hôtel (927)
Salisbury Steaks (347) Potatoes, Pont Neuf (647)
Saffron Cakes (1644)

2352. Scrambled Eggs with Rice

Place an ounce of rice in a small saucepan with two gills milk, two saltspoons salt, one saltspoon white pepper, lightly mix, boil for thirty-five minutes and keep hot. Carefully crack eight fresh eggs in a bowl, season with teaspoon salt and two saltspoons white pepper, then briskly beat up with fork one minute. Heat a tablespoon of melted butter in sautoire, drop in the eggs, then cook six minutes, frequently stirring at the bottom once in a while, then add the rice, gently mix, pour in a deep dish and serve.

LUNCHEON

Cold Clam Broth (1916)
Crab Meat Fritters (1539)
Hochepot Gantoise (1422)
Apple-Jam Pie

2353. Apple-Jam Pie

Peel and core six medium apples, cut them in halves then finely slice and place them in a bowl with an ounce of sugar and half teaspoon vanilla essence, turn them well in the seasoning. Roll out on lightly-floured table a quarter-pound pie paste (No. 117) very thin. Line the inside of buttered pie plate with paste, spread four tablespoons rasp-

berry marmalade on the bottom of plate, neatly arrange the apples over. Egg the edges, cover the pie with a layer of paste, press edges together, trim superfluous paste around the border, make a few incisions on top, lightly egg the surface, then set in oven for thirty minutes. Remove, sprinkle a little powdered sugar over, and serve.

DINNER

Radishes (58) Olives
Potage, Alsacienne
Filet of Blackfish, Equatorial Potatoes Foultées (1789)
Ham Braisé, Josselyn Spinach au Velouté (1763)
Roast Squabs (831)
Escarole Salad (100)
American Pudding (236)

2354. Potage, Alsacienne

Cut half a very small cabbage in quarters, remove the core and stale leaves, then cut cabbage into exceedingly thin julienne strips, place in a saucepan with one ounce butter, one teaspoon salt and half teaspoon pepper, lightly mix. Cover the pan and let steam until all the moisture evaporates. Cut one-fourth of a pound of lean salt pork into quarter-inch pieces, place in a frying pan with a teaspoon of melted butter, fry until a nice golden colour, drain and add to cabbage. Peel, wash and cut two medium, raw potatoes into half-inch squares and add to the pan. Moisten with two and a half quarts of white broth (No. 701) and let slowly boil for one hour. Skim fat from the surface, pour into a soup tureen and serve.

2355. Filet of Blackfish, Equatorial

Pare off fins and scale two blackfish of one and a half pounds each. Cut off the heads, split them in two through the back, remove the spinal bones and skin, cut each half in two lengthwise pieces. Season with a light teaspoon salt and half teaspoon of paprika. Roll them in flour, dip in beaten egg, then roll them in finely shredded cocoanut. Arrange in a frying basket, plunge in boiling fat to fry for eight minutes. Lift them up, drain, sprinkle a very little salt over and dress on a hot dish, one overlapping another crown-like. Fill the centre with fried parsley, decorate with six quarters of lemon and serve with one gill of tomato sauce (No. 16) separately.

2356. Ham Braisé, Josselyn

Soak a four-pound piece of ham in cold water for six hours. Remove and place it in an earthen pot, adding one sliced carrot, one sliced onion, a bean garlic, one branch parsley, a branch chervil, a small branch tarragon, a sprig thyme, a sprig marjoram, one bay leaf, one clove, half teaspoon salt, half teaspoon pepper, half teaspoon curry powder, a pint cider, a gill claret, quarter gill sherry, two tablespoons vinegar and one calf's foot cut in pieces. Mix well, cover the pot and let marinade in a cool place for six hours. Then place pot in a moderate oven for

two and a half hours, basting it once in a while. Take up the ham, neatly trim, dress on a large hot dish and keep hot. Knead in a saucepan a half ounce butter with one ounce flour, then add it little by little to the sauce in the pot, mix well and boil for two minutes, gently mixing once in a while. Pick off the stems from a pound of white California grapes, place them in a frying pan with tablespoon melted butter, and briskly fry until a nice golden colour, tossing them meanwhile. Arrange them around the ham. Strain a third of the sauce through a Chinese strainer over the ham, the rest into a saucebowl, and serve.

Sunday, Fourth Week of August

BREAKFAST

Sliced Peaches and Cream **(1828)**
Semolina (192)
Eggs Molet with Sorrel
Whitebait with Bacon (1305)
Corned Beef, American Style **(241)**
Small Brioches (878)

2357. Eggs Molet with Sorrel

Prepare a sorrel purée (No. 654) and dress on a hot dish, dome-like. Plunge twelve fresh eggs in boiling water for five minutes, take up and plunge them in cold water one minute, remove and shell them, then place them around the sorrel. Pour a gill of hot demi-glace (No. 122) over and serve.

LUNCHEON

Chicken Broth with Rice (800)
Toasted Lobster, Mrs. Potter
Appétizing Lamb Chops (1091)
Combination of Vegetables
Cold Pudding, Maraschino (1772)

2358. Toasted Lobster, Mrs. Potter

Plunge two live lobsters of one and a half pounds each in one and a half gallons of boiling water, with a tablespoon of salt, and boil for twenty minutes. Remove and let cool off. Carefully crack all the shells, claws and tails, then with a fork pick out all the meat. Finely chop all the meat up, and place it in a bowl. Season with half teaspoon salt, a saltspoon cayenne pepper and a teaspoon French mustard, adding half a bean finely chopped, sound garlic, half teaspoon finely chopped parsley, half teaspoon finely chopped chervil and one raw egg. Sharply mix the whole together for two minutes with a wooden spoon. Then evenly spread the mixture over six lightly buttered toasts a quarter of an inch thick and two and a half inches square. Heat in a small saucepan one ounce of melted butter, add four medium, peeled and thoroughly washed, dried and finely chopped mushrooms, and slowly cook them

for five minutes, then mix in two tablespoons flour and gently stir while heating for one minute. Pour in one gill hot milk and one gill cold cream. Season with two saltspoons salt, a saltspoon paprika and half a saltspoon ground nutmeg. Sharply mix with a whisk for half minute, add one egg yolk, immediately stir for half minute more, then carefully spread the cream sauce evenly over the lobster of the six toasts. Dredge a tablespoon grated Parmesan cheese over them, equally divided, and place on a tin, set in oven to bake for ten minutes, or until a nice golden colour. Remove from the oven, dress the toasts on a hot dish with a folded napkin over it, nicely decorate with parsley greens and serve.

2359. Combination of Vegetables

Remove the stalks, leaves and silk from three sound ears of green corn, place in a saucepan with a quart of water, a gill of milk and a teaspoon of salt, and boil for twenty-five minutes, then drain; with the back of a knife-blade detach the grains from the cobs, avoiding as much as possible the fibres, and keep them on a plate. Add half pint of cooked green peas to the corn with three Spanish sweet peppers cut in small squares, and place with the rest.

Heat an ounce of bctter in a frying pan, add the three articles; season with half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg, then fry for ten minutes, lightly tossing them once in a while, then add half teaspoon chopped chives. Toss well while heating for two minutes. Dress on a vegetable dish, and serve.

DINNER

Clams (1457)
Celery Westphalia Ham
Consommé, Colombo
Salmon, Périgord Potatoes, Dauphine (415)
Sirloin of Beef en Casserole (1286)
String Beans, Polonaise (1143) Cromesky of Sweetbreads
Punch Cardinal (96)
Roast Guinea Fowl (1535) Lettuce Salad (148)
Parfait au Chocolat (1496)

2360. Westphalia Ham for Side Dish

Procure six very tin slices of Westphalia ham, cut each in two slanting slices, twist each piece into cornet-like shape, arrange a little parsley greens in each cornet, place them on a side dish and serve.

2361. Consommé, Colombo

Prepare a consommé (No. 52), strain it into another saucepan and keep simmering. Lightly butter four individual pudding moulds. Break two fresh eggs in a bowl, add the yolk of another, thoroughly beat them with a whisk, then pour in one and one-half gills of cream. Season with three saltspoons salt, one saltspoon cayenne pepper and half a saltspoon grated nutmeg, and sharply mix until well thickened. Then

strain half of the preparation into two moulds. Reduce a gill of tomato sauce (No. 16) in a saucepan, to the quantity of a tablespoon and add to the bowl. Mix well. then strain this into the other two moulds. Place the four moulds on a small tin, pour hot water in the tin up to half the height of the moulds, set them in the oven with the door open for ten minutes. Remove, let slightly cool off, unmould, cut them in slices and place in a soup tureen. Pour the consommé over. Sprinkle the leaves from two branches of chervil over and serve.

2362. Salmon, Périgord

Place three slices fresh salmon of three-quarters of a pound each in a small sautoire with half ounce butter, one branch parsley and a gill of white wine. Set on a brisk fire and let reduce until nearly dry, then pour in one and one-half gills demi-glace (No. 122) and one medium slice of truffle, lightly mix, cover the salmon with a buttered paper, then set in the oven for fifteen minutes. Remove, dress the salmon on a hot dish, pour the sauce over. Arrange six heart-shaped bread croutons around fish and serve.

2363. Cromesky of Sweetbreads

Soak six sweetbreads in cold water for two hours. Remove and plunge them in boiling water for five minutes. Drain, then neatly trim all around and place them in a saucepan with a sliced carrot, a sliced onion, half an ounce lard cut into small pieces, one-half gill white wine and one pint broth (No. 701). Season with a teaspoon salt, cover the pan and let slowly boil for twenty minutes. Lift up the breads with a skimmer and cut them into quarter-inch-square pieces, and keep them on a plate until required.

Mix in a saucepan one ounce butter with two ounces flour. Skim fat from the surface of the bread broth, then strain it through a Chinese strainer into this roux. Mix well and let reduce to one-half the quantity, frequently mixing meanwhile. Add six finely chopped canned mushrooms, one saltspoon cayenne, half a saltspoon grated nutmeg, two tablespoons sherry, three tablespoons cream and two egg yolks. Sharply mix with a whisk while cooking for two minutes. Add the breads, gently mix, then cook for two minutes. Transfer to a dish and let cool off.

Divide the force into twelve even parts, roll each part in fresh bread crumbs and give them nice cork-shaped forms. Have a frying batter (No. 204), roll each croquette into the batter and gently drop them into boiling fat and fry for ten minutes, turning them with the skimmer once in a while, lift up, drain on a cloth and trim them well. Arrange on hot dish with a folded napkin, decorate with a little parsley greens and serve with one gill tomato sauce (No. 16) separately.

N. B. After the force has been divided into twelve parts each part should be enveloped in pancakes of same size instead of rolling them in bread crumbs, but it would cause considerable additional work and the result would be about the same.

Monday, Fifth Week of August

BREAKFAST

Muskmelons (2056)
Oatmeal Porridge (2)
Eggs with Clams in Cream
Kippered Herrings (153)
Calf's Liver, Sauté Minute (810)
Stewed Potatoes in Cream (110)
Flannel Cakes (136)

2364. Eggs with Clams in Cream

Have half a pint of boiling water in a small saucepan, plunge in eighteen freshly opened little neck clams and boil for three minutes. Drain on a sieve, then cut them in small square pieces. Place them in a small saucepan with one and a half gills cream. Season with two light saltspoons salt, a light saltspoon cayenne pepper and half a saltspoon grated nutmeg, add two teaspoons butter, gently mix, then let boil for five minutes. Divide the preparation evenly into six cocotte-egg dishes. Then crack two fresh eggs into each dish, season the eggs evenly with half a light teaspoon salt and two saltspoons white pepper, lay them on a tin, set in the oven for five minutes. Remove, and serve.

LUNCHEON

Cold Salmon Patty (1972)
Lambs' Feet, Poulette
Spaghetti, Italienne (15)
Méringue, Chantilly

2365. Lambs' Feet, Poulette

Plunge twenty-four lambs' feet in boiling water for five minutes, drain on a sieve, carefully remove all the wool adhering to them and thoroughly clean them. Place in a stone pot, add one quart and a half water, one-half gill white wine, two tablespoons vinegar, an onion with two cloves stuck in it, half a sound lemon and one small branch parsley. Season with teaspoon salt and three saltspoons pepper, lightly mix, cover the pan and let boil thirty minutes. Mix in a saucepan an ounce of butter with one and a half ounces flour. Strain the feet broth through a cheesecloth into this pan, mix well until it comes to a boil, add ten finely sliced, canned mushrooms, half a teaspoon chopped chives and half a saltspoon grated nutmeg. Mix well, then let boil fifteen minutes. Dilute two egg yolks with two tablespoons cream, add to the sauce. Sharply mix while heating two minutes. Place the feet in the sauce, shuffle a little, transfer into a deep hot dish and serve.

2366. Méringue, Chantilly

Prepare twelve méringue shells (No. 2297). Place two gills of cream in a copper basin, set it on the ice, and beat up to a stiff froth, let rest for thirty minutes on the ice. Lift up the cream with a skimmer and place it in a bowl, add two ounces sugar, ten drops vanilla essence,

Briskly beat up for two minutes. Fill in the cavity of the shells with the cream, join two together. Arrange them on six saucers. Drop the balance of the cream into a pastry bag with a fancy dentilated tube at the bottom, and with it decorate the méringues nicely and serve.

DINNER

Radishes (58) Olives
Calves' Tails, Berlin Style
Broiled Bluefish, Maître d'Hôtel (320) Potatoes, Macaire (859)
Broiled Leg of Mutton, Caper Sauce (1246)
Glazed Turnips, Demi-Glace
Roast Chicken (290) Romaine Salad (214)
Pudding Ménagère (1192)

2367. Calves' Tails, Berlin Style

Clip off a little at both ends of three fresh calves' tails, then cut them into half-inch pieces, place in a saucepan with a carrot cut in quarters, one turnip cut same way, one onion with two cloves stuck in and one small stalk celery. Tie together two leeks, two branches parsley, one branch chervil, a sprig thyme, a sprig marjoram and two bay leaves, and add to the soup. Moisten with three quarts water. Season with two teaspoons salt and half a teaspoon pepper. Cover the pan, and let slowly boil one and a half hours. Place one ounce butter and two ounces flour in a saucepan, briskly stir on the fire while heating two minutes. Skim the fat from the surface of the broth, then strain it through a cheesecloth into this pan, add a gill Rhine wine and mix well until it comes to a boil. Add the calves' tails with half a teaspoon chopped parsley, boil ten minutes. Pour into a soup tureen and serve.

2368. Glazed Turnips, Demi-Glace

Peel twelve small, sound white turnips, then cut them in quarters lengthwise. Round each piece into bean-of-garlic-like shape, place in a small saucepan with half an ounce butter, a teaspoon sugar, half a teaspoon salt and two saltspoons pepper. Moisten with two gills of broth and let reduce to half the quantity, then pour in one gill of demi-glace (No. 122), lightly mix. Cover the pan and set in the oven thirty-five minutes. Remove, dress on a hot, deep dish and serve.

Tuesday, Fifth Week of August

BREAKFAST

Grapes in Cream
Boiled Rice and Milk (275)
Eggs, Mrs. Drapper
Kingfish Sauté, Colbert (120)
Lamb Fries, Tartare Sauce (2299)
Lyonnaise Potatoes (78)
Scotch Scones (364)

2369. Grapes in Cream

Procure one and a half pounds of ripe, sweet grapes. Detach the grapes from the stems, thoroughly wash in cold water and drain well on a cloth. Place them on a compotier. Dredge an ounce powdered sugar over them. Mix well. Beat up one and one-half gills cream until thick, but not frothy, add one ounce sugar, mix well, pour over the grapes and serve.

2370. Eggs, Mrs. Drapper

Peel three sound, medium, fresh red tomatoes, then cut them in small pieces and place them in a small saucepan with half an ounce butter, half a teaspoon salt, three saltspoons sugar and a saltspoon white pepper; mix well and let cook eight minutes. Knead on saucer a half ounce butter with a light teaspoon of flour and add to the tomatoes. Sharply mix until well thickened. Cut eight hard-boiled eggs in thin slices. Season with half teaspoon salt and two saltspoons pepper. Lightly butter a baking dish, pour in half a gill very thick cream, then arrange a third of the eggs over, half of the tomatoes well spread over, then sprinkle a tablespoon of grated Parmesan or Swiss cheese over the tomatoes, then another third of the eggs, the balance of the tomatoes over the eggs, then the rest of the eggs, pour over half a gill of cream, sprinkle another tablespoon grated Parmesan cheese, arrange a few little bits of butter on top, set in the oven ten minutes. Remove and serve.

LUNCHEON

Parsley Broth (1667)
Minced Clams au Gratin
Cold Mutton, Mayonnaise
Macaroni Sauveterre (1023)
Vanilla Custard (1345)

2371. Minced Clams au Gratin

Open forty-eight medium, fresh clams and place in a saucepan with their own liquor and one pint water, then boil five minutes. Drain on a sieve and finely slice them. Mix in a small saucepan one ounce butter with two ounces flour and heat half a minute, then pour in two gills hot milk, sharply mix with a whisk until it comes to a boil and boil five minutes. Add the clams, with two saltspoons salt, one saltspoon cayenne and one saltspoon grated nutmeg. Mix well and let cook five minutes. Pour the clams in a baking dish, sprinkle a little grated Parmesan cheese over, divide half an ounce of butter in little bits on top, set in the oven ten minutes. Remove, and serve.

2372. Cold Mutton, Mayonnaise

Cut all the meat of the mutton left over from yesterday into very thin slices. Dress them on a cold dish, arrange twelve lettuce leaves and a few vinegar pickles around. Sprinkle a little chopped jelly around and serve with a mayonnaise sauce (No. 70) separately.

N. B. Left over roast lamb can be utilised in the same way.

DINNER

Clams (1457)
Celery (86) Caviare (59)
Purée of Sorrel with Peas
Baked Weakfish with Bacon (1845) Potatoes, Christiana
Sweetbreads Braisé, Macédoine
Stuffed Lettuce
Roast Turkey, Cranberry Sauce (67)
Chicory Salad (38)
Cantaloup Surprise

2373. Purée of Sorrel with Peas

Thoroughly wash and drain two quarts fresh sorrel, then slice them finely, place in a large saucepan with an ounce butter and cook on the fire fifteen minutes, or till the moisture is nearly evaporated, stirring once in a while. Then add pint of shelled green peas, three good-sized, peeled, sliced, raw potatoes, one sliced onion, one bean crushed garlic, two branches chervil and a pound piece of lean salt pork. Moisten with three quarts water. Season with a teaspoon salt, one teaspoon sugar and half teaspoon pepper. Mix well, cover the pan and let slowly boil two hours, mixing a little once in a while. Lift up the pork and save it for later use. Add two gills milk, mix well, then boil five minutes. Press the puree through a sieve into a basin, then through a Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

2374. Potatoes, Christiana

Boil six peeled, good-sized, sound potatoes in two quarts boiling water with a teaspoon salt thirty minutes. Thoroughly drain them, then press them through a potato masher into a sauteuse, add six medium anchovies in oil cut in short pieces, half a teaspoon chopped parsley, half teaspoon French mustard, half a teaspoon salt, two saltspoons white pepper and half a saltspoon grated nutmeg; add two egg yolks, and half an ounce of butter, place the pan on the fire and sharply stir with the spatula while cooking five minutes. Remove from the fire. Divide the purée into twelve even parts, roll them out on a lightly floured table to apple-like shapes, dip them in beaten eggs, then lightly roll in bread crumbs; arrange them in a frying basket and fry in boiling fat until of a nice golden colour. Drain on a cloth, dress on a hot dish with a folded napkin and serve.

2375. Sweetbreads Braisé, Macédoine

Soak six heart sweetbreads in water for two hours. Remove and plunge in two quarts boiling water with a teaspoon salt for five minutes. Drain on a sieve and neatly trim them. Place in a sauteuse one finely sliced medium carrot and small onion, one ounce larding pork cut in small pieces, and place the breads on top. Season with half teaspoon salt and three saltspoons pepper, adding tablespoon melted butter, place on the fire and cook five minutes. Moisten with three-

fourths of a pint of broth (No. 701) and briskly boil five minutes, then set them in the oven thirty minutes. Remove, arrange six round pieces freshly prepared toasts two inches in diameter on a hot dish. Place the breads on top, neatly arranged crown-like. Dress a macédoine, prepared as per No. 233 in the centre. Skim fat from surface of the gravy, then let reduce on open fire eight minutes, strain it through a Chinese strainer over the breads and serve.

2376. Stuffed Lettuce

Clip off the stalks and pick off the stale leaves from six very small, sound heads of lettuce, plunge them in two quarts boiling water with teaspoon salt and boil five minutes. Lift up with a skimmer and let cool off in cold water, then carefully press out all the water. Split them in two. Skin three country sausages, place the meat on a plate, add a little chopped parsley and three chopped canned mushrooms, mix well. Divide the force in the lettuce, give their former shape, then tie them around with a string. Place in a sautoire half a sliced carrot, half a sliced onion, one branch parsley, one bay-leaf and one clove, place the lettuce over them. Season with a light teaspoon salt and three saltspoons pepper. Arrange a thin slice of pork on top of each lettuce, then moisten with two gills broth, two tablespoons sherry and one gill demiglace (No. 122). Boil five minutes, set in the oven forty minutes. Remove, untie, dress on a hot dish, skim fat from the surface of gravy and let the gravy reduce eight minutes on the range, then strain through a Chinese strainer over the lettuce, arrange six heart shape bread croutons (No. 90) around and serve.

2377. Cantaloup, Surprise

Prepare a pint only of vanilla ice cream (No. 42). Cut three small or medium ice-cold muskmelons in halves lengthwise, pick out the seeds and spongy parts, then scoop out the meat, cut it into very small pieces, and place in a bowl with an ounce sugar and two tablespoons curaçao. Mix well, then replace in the six half-melon shells. Evenly divide the vanilla ice cream over them. Neatly smooth the surface to dome-like shapes. Pour a tablespoon raspberry syrup and sprinkle a little finely shredded cocoanut over each, dress on dish with a folded napkin and serve.

Wednesday, Fifth Week of August

BREAKFAST

Gooseberries and Cream (2169)
Malta Vita (1592)
Eggs en Coquilles Yarmouth Bloaters (311)
Grilled Mutton Chops with Bacon (845)
Garfield Potatoes (1843)
Raisin Cakes (1719)

2378. Eggs en Coquilles

Cut eight hard-boiled eggs in eight pieces each and keep on a plate. Heat one and a half tablespoons melted butter in a frying pan, add one finely minced onion, and gently brown over a brisk fire five minutes, stirring lightly meanwhile. Add one tablespoon flour. Stir well while heating a minute, then moisten with one and a half gills of milk and a half gill of cream, and continually mix until it comes to a boil. Add the eggs. Season with half a teaspoon salt, a saltspoon cayenne pepper and half a saltspoon grated nutmeg. Carefully mix, cook for two minutes. Divide it into six table shells, sprinkle a little grated Parmesan cheese over, then set in the oven eight minutes. Remove and serve.

LUNCHEON

Consommé in Cups (52)
Lobster Salad, Taft
Émincèe of Turkey, Ancienne
Fried Oyster Plant (968)
Peach Pie (412)

2379. Lobster Salad, Taft

Boil two live lobsters of two pounds each in a gallon of boiling water with a tablespoon salt twenty minutes. Take them up, and let thoroughly cool off. Crack the shells from the tails and claws and carefully pick out all the meat from them, then cut in even, small square pieces and place in a salad bowl. Add three cold, hard-boiled eggs cut same as the lobster. Finely chop two small, sound, peeled shallots, half a seeded, finely chopped, sound green pepper, and add to the lobster.

Cut a stalk of well-pared white celery in small square pieces and place with the rest, add also half teaspoon finely chopped parsley and half teaspoon of finely chopped chives. Season with four tablespoons dressing (No. 863) and gently but thoroughly mix. Then spread a mayonnaise sauce (No. 70) over, and just a second before serving briskly mix in the mayonnaise and serve.

2380. Émincèe of Turkey, Ancienne

Detach the meat from the turkey left over from yesterday, then cut it in half inch pieces and keep till required. Cut the carcass in pieces and place all the bones in saucepan, add half the piece of pork left over from yesterday, one carrot cut in quarters, two peeled, sound, raw potatoes and twelve small, peeled white onions. Moisten with a pint and a half of water. Season with teaspoon salt, cover the pan and let boil forty minutes.

Place in a saucepan one ounce butter with one and a half ounces flour, stir well on the fire one minute, then strain the broth through a cheesecloth into the pan, sharply mix with a whisk until it comes to a boil. Cut the potatoes and pork in half-inch-square pieces and add them to the sauce with the twelve onions and turkey. Season with saltspoon

cayenne and half teaspoon chopped parsley. Carefully mix, then cook five minutes. Transfer into a hot dish and serve.

DINNER

Olives Tunny (1597)
Chicken Soup, Australian
Eels en Matelote (1417) Potatoes, Chassepot (123)
Mignons of Beef, Bordelaise (27) Stuffed Tomatoes (30)
Roast Duckling, Apple Sauce (187)
Lettuce Salad (148)
Darioles, Vanilla (2194)

2381. Chicken Soup, Australian

Singe, cut off the head and feet from a small, tender fowl. Draw, detach the breast and legs from the body, cut off all the meat from the bones and cut it in half inch pieces. Heat two tablespoons melted butter in a saucepan, add the meat and gently brown ten minutes, slightly stirring meanwhile. Moisten with three quarts water, add all the bones. Tie in a bunch two leeks, two branches celery, two branches parsley and one branch chervil, and add to the soup. Season with two teaspoons salt and half teaspoon pepper and let boil one hour. Add three ounces raw rice, then let boil forty minutes more. Remove the bones and bouquet. Skim fat from the surface of the broth. Heat in a saucepan one half ounce butter, add one and a half ounces flour, stir well, then pour the soup into this pan, mix well, and let boil ten minutes. Add half teaspoon curry powder, mix well, pour the soup in a tureen and serve.

Thursday, First Week of September

BREAKFAST

Muskmelons (2056) Wheatena (1298)
Shirred Eggs, Demi-Deuil
Panfish Meunière Broiled Calves' Kidneys
French Fried Potatoes (8)
Cornmeal Pancakes (659)

2382. Shirred Eggs, Demi-Deuil

Lightly butter six shirred-egg dishes, then crack two fresh eggs into each dish. Pour a tablespoon fresh cream over the eggs in each dish. Evenly season them with half teaspoon salt and three saltspoons white pepper. Sprinkle a small, finely chopped truffle over them, then set in the oven for five minutes. Remove and serve.

2383. Panfish, Meunière

Neatly wipe six medium, even-sized, fresh panfish. Season with a teaspoon salt and half teaspoon pepper, lightly baste them with milk, then gently roll in flour. Heat two tablespoons melted butter in a fry-

ing pan. Arrange fish in the pan, one beside another, and nicely fry them five minutes on each side. Lift them with a skimmer, dress on a hot dish, sprinkle half teaspoon freshly chopped parsley over and also the juice of half a sound lemon. Add half ounce butter to the pan, shuffle the pan on the fire until the butter has attained a nice brown, pour it over the fish and serve.

2384. Broiled Calves' Kidneys

Neatly trim off the fat and skin from three very fresh calves' kidneys and split them in two. Mix on a plate a tablespoon of oil with teaspoon salt and half teaspoon pepper. Repeatedly turn the kidneys in the seasoning, arrange them on a double broiler and broil for four minutes on each side. Dress them on a hot dish. Spread a maître d'hôtel butter (No. 7) over them and serve.

LUNCHEON

Okra Broth (2115)
Coquilles of Salmon, Siberienne
Squab Turkey with Bacon (1701)
Roast Green Corn
Rice, Imperatrice (1234)

2385. Coquilles of Salmon, Siberienne

Place a two-pound piece of salmon in a narrow saucepan with a sliced carrot, a sliced onion, a sprig of thyme, a bay leaf, a clove and two branches parsley. Moisten with half gill white wine, two tablespoons vinegar and sufficient cold water to cover the fish. Season with teaspoon salt, then let slowly come to a boil and let simmer ten minutes. Remove the pan to a cool place and let cool off in its broth.

Lift up the salmon, carefully remove the skin and bones, then divide the meat into small pieces and place them in a bowl. Season with four tablespoons salad dressing (No. 863). Carefully mix without breaking the pieces. Arrange six large, thoroughly cleaned lettuce leaves in six table shells. Then evenly divide the fish over the lettuce. Prepare and divide a mayonnaise (No. 70) on top of the fish, neatly spreading it over. Have six small (heart) lettuce leaves, arrange half teaspoon caviare over each piece of lettuce, then carefully lay one over each prepared coquille. Sprinkle a very freshly chopped hard-boiled egg over all, then serve.

2386. Roast Green Corn

Cut off the stalks, remove the leaves and silk from six ears of fresh, sound green corn, place them in a saucepan with two quarts water, one gill of milk and teaspoon salt, and boil twenty minutes only. Lift up with a skimmer, drain on a cloth, then place them on a tin, lightly baste with a little melted butter, then set them in a brisk oven until a nice, golden colour being careful to turn them once in a while. Remove, dress on a hot dish, envelope in a napkin and serve.

DINNER

Oysters (18)
Radishes (58) Olives
Cream of Chicory
Spanish Mackerel, Colbert Potatoes, Vauban (946)
Chicken, Scheveningen
String Beans, Polonaise (1143)
Roast Ribs of Beef (126) Escarole Salad (100)
Neapolitan Ice Cream (381)
Langues de Chats (890)

2387. Cream of Chicory

Remove the stale leaves, if any, then detach the leaves from the roots of three heads of sound, fresh chicory; wash in cold water, drain on a sieve and scald them in boiling water five minutes; drain on a sieve, place in a large saucepan with an ounce of butter and cook on the range ten minutes, occasionally stirring meanwhile. Moisten with two quarts of broth (No. 701), add an onion with two cloves stuck in it. Tie together one branch chervil, two branches parsley, one bay leaf, and add to the soup. Season with teaspoon salt and one tablespoon sugar, then boil one hour. Add half pint hot milk, two saltspoons cayenne pepper and one saltspoon grated nutmeg. Place in a bowl two ounces rice flour, two gills cream and the juice of quarter of a lemon. Sharply mix until well thickened and add to the soup. Mix with a wooden spoon while boiling five minutes, add half ounce butter, mix well. Press the cream through a sieve into a basin, then through a cheesecloth into a soup tureen, then serve with a plate of bread croutons (No. 23) separately.

2388. Spanish Mackerel, Colbert

Trim off the fins and cut off the head from a three-pound fresh Spanish mackerel. Split in two through the back, remove the spinal bone. Mix on a plate a teaspoon of oil, teaspoon salt and half teaspoon paprika, then repeatedly turn the fish in the seasoning. Arrange them on a broiler and broil six minutes on each side. Remove, dress on a hot dish. Pour a Colbert sauce (No. 121) over and serve.

2389. Chicken, Scheveningen

Singe, cut off the head and feet, draw and wipe a two-and-a-half pound tender chicken. Season the interior with half teaspoon salt and half teaspoon pepper. Place it in an earthen pot. Have three medium carrots and three turnips cut in small dice pieces, twelve small white onions, four small shallots, one bean garlic, having the shallots and garlic finely hashed together, one bay leaf, sprig of thyme, one clove and one ounce raw lean bacon cut in small dices; then add all these ingredients to the chicken. Moisten with two gills broth (No. 701), two gills cider and one gill tomato sauce (No. 16). Season with a light teaspoon salt, half teaspoon pepper, two saltspoons grated nutmeg, and add half teaspoon finely chopped parsley and one ounce butter. Place the lid on the pan. Prepare a little dough with a little flour and water,

and carefully arrange it around the lid to prevent evaporation from escaping. Place the pot in the oven two hours. Remove, detach the crust, place the pot on a round dish and send to the table without uncovering.

Friday, First Week of September

BREAKFAST

Peaches and Cream (1828)
Wheaten Grits (131) Fried Eggs, Lamontagne
Broiled Porgies (876) Country Sausages (134)
Grilled Sweet Potatoes (820)
Buckwheat Cakes (330)

2390. Fried Eggs, Lamontagne

Thoroughly wipe four fresh, red tomatoes, then cut them in slices. Finely chop three branches parsley, one branch chervil, three shallots and half a bean of garlic; place the four articles in a corner of a clean cloth and squeeze out the juice, then place the herbs on a plate, adding to them two tablespoons fresh bread crumbs. Mix them well. Season with half teaspoon salt, three saltspoons sugar and two saltspoons pepper, then turn the slices of tomatoes in the herbs. Heat a tablespoon of melted butter in a frying pan, arrange the tomatoes in pan, one beside another, and briskly fry them for one and a half minutes on each side. Lift them up with a skimmer. Dress on a hot dish and keep hot. Prepare twelve fried eggs turned over (No. 432), then carefully glide the eggs over the tomatoes. Pour a gill of hot tomato sauce (No. 16) over all and serve.

LUNCHEON

Oyster Stew, Française
Shrimp Coquettes
Beef, Roumanienne
Rum Omelette (1291)

2391. Oyster Stew, Française

Open thirty-six medium, fresh oysters, place in a stew pan with their liquor and one gill white wine, pint and a half of water, four branches celery, two branches chervil, light teaspoon salt, and three saltspoons white pepper. Set the pan on the fire, let come to a boil, skim scum from the surface, add a pint hot milk, boil two minutes more, remove the celery and chervil, skim off scum again. Pour the stew into a soup tureen and serve with six slices of toasted French bread.

2392. Shrimp Croquettes

Shell a pint of cooked shrimps, then cut them into small pieces. Peel and thoroughly wash three medium, raw potatoes, boil them in a quart of water with teaspoon salt forty minutes. Drain, then press through a potato masher into a sauteuse, add the shrimps with an ounce of butter, two egg yolks, one light teaspoon salt, three saltspoons white

pepper and a saltspoon grated nutmeg; stir with the spatula until well amalgamated, then stir on the fire while cooking five minutes. Remove, place in a vessel and let cool a little. Then divide it into twelve even parts, roll them out on a lightly floured table to croquette shape. Lightly dip in beaten egg, then roll them in bread crumbs, arrange in a frying basket and fry in boiling fat eight minutes. Lift them up, drain. Place on a dish in the folds of a napkin, decorate with a little parsley and serve.

2393. Beef, Roumanienne

Remove all the meat from the beef left over from yesterday and cut in half-inch pieces. Heat two tablespoons melted lard in a saucepan, add one finely chopped onion and one seeded, chopped, green pepper, gently brown three minutes, lightly stirring meanwhile. Cut three ounces raw calf's liver into quarter-inch-square pieces, add to the pan and fry three minutes, again stirring meanwhile. Add two ounces raw rice and lightly brown three minutes. Moisten with a pint of water and a gill of tomato juice, and let boil five minutes, then add the beef. Season with light teaspoon salt and half teaspoon paprika, mix well, cover the pan. Set in the oven forty-five minutes. Remove, transfer the beef into a baking dish. Cut half a medium, peeled egg-plant into exceedingly thin slices. Season with half teaspoon salt, arrange the egg plant over the beef. Sprinkle two tablespoons of bread crumbs over, add one half ounce butter in very little bits on top of all, set in the oven twenty minutes. Remove and serve.

DINNER

Clams (1457)
Radishes (58) Olives
Oukha of Pickerel
Planked Perch, Italienne
Chicken Vol au Vent, Hay (755)
Fresh Peas, Avignonnaise (2078) Mousse of Lobster
Ribs of Lamb, Mint Sauce (255)
Tomato Salad (461)
Pudding, Suédoise (449)

2394. Oukha of Pickerel

Split in two through the back a two-and-a-half-pound pickerel, bone it and mince it fine, place in a mortar with tablespoon oil and pound to a fine pulp. Add bread panade (No. 1795) and two egg yolks. Season with teaspoon salt, two saltspoons cayenne pepper and teaspoon freshly grated horseradish, then pound again until well amalgamated. Remove, place on a dish, then make into little balls the size of cranberries and keep on a plate. Place the bones and head of the fish in a saucepan with two sliced onions, three bay leaves, one heaping teaspoon salt, two and a half quarts water and set to boil forty-five minutes. Strain the broth through a cheesecloth into another saucepan, add the fishballs, twelve stoned, sliced olives, and let it simmer five minutes. Pour the soup into a soup tureen, sprinkle a little chopped parsley over and serve.

2395. Planked Perch, Italienne

Scale, cut off fins, and neatly wipe six fresh, medium perch. Season them all around with teaspoon salt and half teaspoon pepper. Lightly roll them in flour. Heat two tablespoons of oil in frying pan, arrange the perch in the pan and briskly fry for two minutes on each side. Lightly oil the top of a planed oak board, as for shad, and place perch on top.

Prepare a potato brioche preparation (No. 91), place it in a pastry bag with a fancy tube at the bottom, then press down the potatoes around the edges of the plank. Pour Italienne sauce (No. 1244) over the fish. Sprinkle a tablespoon of Parmesan cheese over, then set in the oven fifteen minutes. Remove and serve.

2396. Mousse of Lobster.

Crack the shells from two live fresh lobsters of two pounds each, then pick out all the meat and pound it in a mortar to a pulp, then rub it through a sieve into a bowl. Place in a small saucepan one gill white wine, one gill water and half ounce butter, then let it come to a boil, strew in four ounces sifted flour and sharply mix with the spatula for two minutes. Remove and place it in the mortar, then add the lobster pulp. Season with light teaspoon salt, two saltspoons cayenne and saltspoon grated nutmeg. Add one by one three egg yolks, and sharply pound while adding them. Beat up the whites of the three eggs to a stiff froth and add to the mortar with gill of thick cream, gently mix with spatula until well amalgamated. Lightly butter a plain quart pudding mould. Sprinkle a very little finely chopped truffle at the bottom, drop in the force, place the mould in a pan, pour in hot water up to half the height of the mould, set in the oven thirty minutes or until thoroughly firm. Remove, unmould on a hot dish. Pour cream sauce (No. 736) around and serve.

Saturday, First Week of September

BREAKFAST

Oranges (104) Rye Mush
Omelette with Tarragon
Broiled Bluefish (326)
Pork Chops with Fried Apples (760)
German Fried Potatoes (242)
Cornmeal Pones (990)

2397. Rye Mush

Place pint and a half water and half pint milk in a thick-bottomed saucepan, add half teaspoon salt, and as soon as it comes to a boil strew in three-quarters of teacup sifted rye flour, constantly mix with a wooden spoon until it comes to a boil, then let slowly cook one and a half hours, being careful to stir at the bottom quite frequently meanwhile to prevent burning. Pour into a deep dish and serve with cream and sugar separately.

2398. Omelette with Tarragon

Crack eight fresh eggs in a bowl, add five fresh tarragon leaves, half gill milk, half teaspoon salt and two saltspoons pepper. Sharply beat up with the fork two minutes.

Heat an ounce of butter in a frying pan, drop in the eggs, thoroughly mix with the fork two minutes, let rest half a minute; fold on the opposite sides to meet in the centre, let rest one minute. Turn on a hot dish and serve.

LUNCHEON

Veal Broth in Cups (1538)
Fish Salad, Parisienne
Veal Paupiettes, Stockholm
String Beans, Paloise (2059)
Apples au Madère

2399. Fish Salad, Parisienne

Place a two-pound piece of fresh halibut in a narrow saucepan with a sliced carrot, a sliced onion, sprig thyme, bay leaf, one clove, one half gill white wine, two tablespoons vinegar, enough water to cover the fish and teaspoon salt, then let slowly come to a boil and let boil five minutes. Set the pan in a cool place and let stand until thoroughly cold. Take up the fish, remove the bones and skin, then cut the fish into one-inch slices. Place in a bowl.

Prepare a plain macédoine garnishing (No. 233), wash it in cold water, drain and add to the fish. Cut two cold, boiled potatoes in quarter-inch-square pieces, add to the bowl. Season with four tablespoons salad dressing (No. 863). Sprinkle over half teaspoon chopped parsley, carefully mix. Wipe the sides of the bowl and serve.

N. B. Whenever any cold, left-over fish is on hand use it for the salad in place of the fresh.

2400. Veal Paupiettes, Stockholm

Procure six slices of veal from the round, quarter inch thick and of three ounces each. Neatly flatten them to even size. Season all around with teaspoon salt and half teaspoon pepper. Mix in bowl an ounce of butter, three tablespoons bread crumbs, half teaspoon chopped parsley, two saltspoons salt and saltspoon grated nutmeg, then evenly spread this preparation over the slices of veal, roll them up, tie them around with a string. Place in a braising pan a few thin slices of larding pork, lay the paupiettes over and brown on the fire to a nice golden colour. Take them up, remove the lard from the pan. Add two tablespoons flour to the pan, stir well. Moisten with pint of broth, add two branches parsley, one branch chervil and a tablespoon vinegar, then mix well until it comes to a boil. Place the paupiettes in the pan. Season with half teaspoon salt and saltspoon cayenne, place the lid on and set in the oven thirty minutes. Remove, lift up the paupiettes, untie, dress on a dish. Briskly boil the sauce ten minutes, strain it through a Chinese strainer over the veal and serve.

2401. Apples au Madère

Core and neatly wipe six good-sized, sound apples. Place them on a round baking dish just large enough to hold the apples.

Knead on a plate one ounce fresh butter, three ounces sugar and half teaspoon vanilla essence, and with it fill up the cavities of the apples. Pour over a gill of Madeira wine (sherry). Set in oven for forty-five minutes, basting them quite frequently meanwhile. Remove, place the dish in another dish and serve, either hot or cold.

DINNER

Canapés of Caviare (59) Olives
Potage of Lamb, Piedmontaise
Bass, Bordelaise Potatoes, Voisin (995)
Sirloin Steaks, Cabaret (245)
Cauliflower au Gratin (1329)
Roast Turkey*, Cranberry Sauce (67)
Romaine Salad (214)
Gateau, Germaine

2402. Potage of Lamb, Piedmontaise

Cut a pound of raw lean lamb from the shoulder into small dice pieces; place them in a saucepan with two sound onions cut in small pieces, three ditto leeks, one ditto seeded green pepper and two ounces raw lean ham, all cut in small pieces. Add two tablespoons melted butter and cook on a brisk fire ten minutes, occasionally stirring meanwhile. Moisten with two quarts of broth or hot water, add one pound raw beef bones. Season with teaspoon salt and three saltspoons pepper. Cover the pan and let slowly boil thirty minutes. Break two ounces Italian macaroni in half-inch pieces, add to the soup with two ounces raw rice and boil forty minutes more. Take up the bones, add two gills tomato sauce (No. 16). Boil five minutes, skim fat from the surface, strew in two ounces grated Parmesan cheese, mix well, pour the soup in a soup tureen and serve.

2403. Bass, Bordelaise

Scale and trim off fins from a three pound sea bass, place it in a baking dish, pour in one and a half gills claret, one light teaspoon salt and three saltspoons pepper. Sprinkle over teaspoon finely chopped shallot. Cover the fish with sheet of buttered paper and set to bake in the oven thirty minutes. Remove, dress the fish on a hot dish. Transfer the gravy to a saucepan, add the juice of quarter of a sound lemon, one gill demi-glace (No. 122), six sliced canned mushrooms, and half bean of finely chopped garlic, lightly mix, boil ten minutes. Pour the sauce over the bass and serve.

2404. Gateau, Germaine

Lightly butter a deep pie plate, and line it with thin layer puff paste (No. 756). Neatly trim all around the edges, line the inside of the plate

* Save wings, neck, gizzard and heart (uncooked) for Monday's soup.

with a sheet of paper, then fill up with dried beans, set in the oven for twenty minutes. Remove, take up the beans and paper.

Peel and skin three sound, juicy oranges, divide in sections, and place them in a bowl, add two ounces glazed sugar and two tablespoons curaçao, mix well, and arrange them on a plate. Spread three tablespoons currant jelly over them. Place two egg yolks in a bowl, add two gills cream, two tablespoons sugar and six drops vanilla essence, and briskly beat up with a whisk two minutes. Sprinkle a little powdered sugar over, then set in the oven twenty minutes. Remove, let rest ten minutes. Lift it up from the plate, dress on a dish with a folded napkin and serve.

Sunday, First Week of September

BREAKFAST

Muskmelons (2056) Oatmeal Porridge (2)
Scrambled Eggs with Calf's Brains
Broiled Devilled Sardines (81)
Lamb Chops with Bacon (219)
Hashed Potatoes in Cream (220)
Rice Flannel Cakes (221)

2405. SCRAMBLED EGGS WITH CALF'S BRAINS.

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt and two saltspoons white pepper. Beat up with a fork one minute. Plunge one fresh calf's brain in cold water fifteen minutes. Remove the blood sinews, then place it in a saucepan with pint of boiling water, two tablespoons vinegar and half teaspoon salt, and let slowly boil five minutes. Drain, then cut each half in two lengthwise and lightly roll in flour. Thoroughly heat a tablespoon melted butter in frying pan, add brains and briskly cook them two minutes on each side. Lift them up with a skimmer, then cut them in half-inch pieces. Heat a tablespoon of melted butter in a sauteuse, drop in the eggs and cook for six minutes, briskly and frequently stirring meanwhile; then add the brains, gently mix, dress on a hot deep dish and serve.

LUNCHEON

Chicken Broth (578)
Broiled Lobster, Chili Sauce (1320)
Boned Squabs with Jelly (2025)
Cauliflower Salad (2132)
Cold Maraschino Pudding (1772)

DINNER

Oysters (18) Celery (86) Salted Almonds
Consommé, Renaissance
Filet of Sole, Higgins (1354) Duchesse Potatoes (304)
Tournedos Imperial (1550) Broiled Tomatoes (1636)
Escalopes of Sweetbreads, Villeroi
Fresh Peas with Mint
Punch aux Roses (377)
Roast Capon (378) Chicory Salad (38)
Paradise Ice Cream

2406. Consommé, Renaissance

Prepare a consommé (No. 52), strain it into another saucepan and keep simmering. Prepare half the quantity of pâte-à-choux (No. 336). Drop it into a paper cornet, cut away an opening at the bottom, then press the paste in a clean baking sheet in little heaps of the size of cranberries. Set in the oven eight minutes. Remove and place them in a soup tureen, add four tablespoons cooked green peas and six finely sliced canned mushrooms. Pour the consommé over and serve.

2407. Escalopes of Sweetbreads, Villeroi

Soak six heart sweetbreads in cold water two hours, remove and plunge them in boiling water five minutes, lift them up, and neatly trim all around; cut them crosswise in pieces a quarter inch thick. Season with half teaspoon salt and quarter teaspoon of pepper.

Prepare Villeroi sauce (No. 1460), then dip each piece in the sauce; lay the pieces on a lightly buttered tin and let cool off. Plunge them once more in the sauce, and let cool off again, lightly roll them in flour, then lightly dip them in beaten egg; roll in bread crumbs. Arrange them in a frying basket and fry in hot, but not boiling, fat ten minutes. Take up, drain thoroughly, sprinkle a little salt over them, dress on a dish with a folded napkin, decorate with a little parsley greens and send to the table with one gill hot tomato sauce (No. 16) separately.

2408. Fresh Peas with Mint

Plunge a pint of fresh, tender peas in quart boiling water with half teaspoon salt and boil forty minutes. Drain on a sieve, then place in a sauteuse with half teaspoon freshly chopped mint leaves, one ounce butter, two saltspoons salt, three saltspoons sugar and one saltspoon white pepper, toss them until well thickened. Dress on a vegetable dish and serve.

2409. Paradise Ice Cream

Thoroughly wash two ounces raw rice, drain it and place it in a saucepan with pint of milk, two ounces sugar, half teaspoon vanilla essence and a tablespoon orange-flower water, lightly mix and let slowly cook fifty minutes, occasionally stirring meanwhile. Press through a sieve into a saucepan. Add six egg yolks, four ounces of sugar and sharply whisk two minutes. Pour in one and a half pints milk and two gills cream, set pan on the fire, and constantly and briskly stir until thoroughly hot, but not boiling. Take from the fire, lay on a table and let cool off. Strain through a Chinese strainer into an ice-cream freezer, as in Vanilla (No. 42), pour in two tablespoons Jamaica rum, then proceed to freeze and serve same as vanilla.

Monday, First Week of September

BREAKFAST

Sliced Peaches Barley and Cream (1058)
Egg Molet, Bermuda
Broiled Salt Mackerel (511)
Pig's Feet (434) Baked Potatoes (683)
Buckwheat Cakes (330)

2410. Egg Molet, Bermuda

Finely slice two small Bermuda onions, place in a small saucepan with one ounce butter and fry ten minutes, frequently stirring meanwhile; add one ounce flour, stir well, then pour in two gills milk and one tablespoon sherry, add two finely sliced, peeled, raw potatoes. Season with half teaspoon salt two saltspoons pepper and mix well. Cover the pan and let cook thirty minutes, occasionally stirring meanwhile. Press them through a sieve and arrange the purée on a hot dish. Plunge twelve fresh eggs in boiling water for five minutes, take up, drop in cold water, remove and shell them. Arrange them nicely over the purée and serve.

LUNCHEON

Cold Consommé in Cups (1901)
Soft Shell Crabs au Cerfeuil (2036)
Chicken Croquettes, Sauce Périgueux (1600)
Spaghetti, Italienne (15)
Pear Pie (354)

DINNER

Radishes (58) Olives
Giblets, Française Sheepshead, Lobster Sauce
Potato Croquettes with Spinach
Leg of Lamb, Boulangére
Stuffed Eggplant, Provençale (306)
Roast Squabs with Cress (831)
Escarole Salad (100)
English Bread Pudding (2120)

2411. Giblets, Française

Cut into half-inch pieces the neck, wings, gizzard and heart left over from Saturday night, and place in a saucepan with one finely chopped onion and one ounce butter and cook on the fire ten minutes, or until a light brown, occasionally stirring meanwhile. Add three leeks cut into small squares, and one stalk well cleaned celery, cut in same way. Moisten with two pints white broth (No. 701) and three pints of water. Tie together three branches parsley, sprig thyme, sprig marjoram and one bay leaf, and add to the soup. Season with one and a half teaspoons salt and half teaspoon pepper, then let slowly boil thirty minutes. Add two ounces raw rice and boil forty minutes more. Remove the bunch of herbs, skim fat from the surface of broth. Pour into a soup tureen and serve.

2412. Sheepshead, Lobster Sauce

Procure a three-pound piece of sheepshead, neatly trim, remove bones and thoroughly wipe. Place in a saucepan one sliced carrot, a sliced onion, sprig thyme, one bay leaf, two cloves, half gill vinegar, half a sound lemon, two quarts cold water, two branches parsley and a level tablespoon salt, then let boil fifteen minutes. Lay in the fish and let slowly boil twenty-five minutes. Lift up the fish with the skimmer, place on a hot dish. Pour lobster sauce (No. 2413) over it and serve.

2413. Lobster Sauce

Plunge a one pound live lobster in boiling water with teaspoon salt, and boil for twenty minutes, remove, let slightly cool off, crack the shells of tails and claws, pick out all the meat, cut it in small square pieces and keep on a plate, then cut off head. Place all the shells in a mortar with one and a half ounces butter and pound to a perfect pulp, then rub through sieve on a plate. Mix in a small saucepan one half ounce butter with an ounce flour, heat for half a minute, then pour in one and a half gills milk and half gill cream, season with half teaspoon salt, a saltspoon cayenne and half teaspoon grated nutmeg, mix until it comes to a boil, boil for five minutes. Add, little by little, the lobster pulp, briskly mixing while adding it. Now add the cut-up lobster, cook for five minutes, frequently mixing meanwhile, and use as required.

2414. Potato Croquettes with Spinach

Boil four good-sized, peeled potatoes in two quarts water with teaspoon salt for thirty minutes, drain, then press them through a potato masher into a saucepan, add two egg yolks, half ounce butter, half teaspoon salt, three saltspoons pepper, and sharply stir on the fire for two minutes. Pick off the stalks and any stale leaves adhering to a pint of fresh, very green spinach, thoroughly wash in running water, drain on a sieve, plunge them in quart of boiling water in a small saucepan with half teaspoon salt and boil for ten minutes, place on a sieve and press them with a skimmer to press out all the water, finely chop and add to the potatoes and briskly stir for one minute. Roll out the preparation on a lightly floured table in twelve equal, cork-shaped pieces, lightly dip in beaten egg, then roll them in bread crumbs. Arrange in a frying basket and fry in boiling fat for eight minutes, remove, drain, dress on a folded napkin and serve.

2415. Leg of Lamb, Boulangére

With a cleaver lightly beat a medium leg of lamb all around, insert a small piece of sound garlic under the meat of the handle bone, season it all over with a tespoon of salt well rubbed in, half teaspoon pepper, and lay the leg in a small roasting pan. Place around it twelve small, raw peeled potatoes and twelve small, peeled white onions, lightly baste with melted butter, pour half gill water into the pan, set in the oven to roast for one hour, turning leg, potatoes and onions once in a while. Remove, dress leg on a hot dish, arrange the garnishing around. Pour

half gill white wine into pan, boil on the range for five minutes, pour it over the lamb, sprinkle a half teaspoon chopped parsley over and serve.

Tuesday, First Week of September

BREAKFAST

Watermelon (2080) Force (979)
Eggs, Pauvre Femme White Perch, Tartare
Lamb Hash, Espagnole
Cinnamon Griddle Cakes (1195)

2416. Eggs, Pauvre Femme

Lightly butter a large baking dish, carefully crack in twelve fresh eggs, season with half teaspoon salt and two saltspoons pepper. Cut two ounces stale sandwich bread in quarter-inch-square pieces, place in a black frying pan with an ounce of butter, shuffle the pan on the fire until the bread attains a nice brown colour, then pour them over the eggs, set in the oven for five minutes, remove, pour half gill hot demi-glace (No. 122) over them and serve.

2417. White Perch, Tartare

Scale and wipe six very fresh white perch, season with teaspoon salt and three saltspoons pepper, lightly baste them with a little cold milk, roll them in flour, dip in beaten egg, and then roll in bread crumbs. Arrange in a frying basket and fry in boiling fat for ten minutes, lift up, drain, sprinkle a little salt over them, dress on a dish, decorate with six quarters of lemon and parsley greens, then serve with tartare sauce (No. 48) separately.

2418. Lamb Hash, Espagnole

Cut in small dice pieces all the meat from leg of lamb left over from yesterday's dinner and two medium, cold, boiled potatoes. Heat a tablespoon butter in saucepan, add one finely chopped, seeded, green pepper and one medium, chopped white onion, brown for five minutes, lightly stirring meanwhile, then add the lamb and potatoes. Peel and finely chop three sound, fresh, red tomatoes and add to the hash with two gills of broth (No. 701). Season with light teaspoon salt and two saltspoons pepper, mix well, cover pan, then set in the oven for forty-five minutes, remove, dress on a deep dish and serve.

LUNCHEON

Okra Broth (2115)
Scallops, Brestoise (1857)
Veal Cutlets, Don Fulano Salad, Hocart
Cream Chocolate Caramel

2419. Veal Cutlets, Don Fulano

Remove the sinews from a one-and-a-half-pound piece of lean, raw veal, finely chop it with an ounce of raw beef marrow, then place in

a bowl and gradually add half gill cream, sharply stirring while adding. Season with half teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg. Dilute a saltspoon of saffron in saltspoon water, strain and add to the meat with an ounce grated cooked ham, mix until well amalgamated. Roll out the veal on a table to six even cutlet-shaped forms, lightly dip in melted butter, then roll in freshly prepared bread crumbs. Heat two tablespoons of oil or melted butter in a sautoir, place the cutlets in the pan one beside another and gently fry for six minutes on each side, arrange them on a large dish and keep hot. Cut two fresh tomatoes into three even slices each, season with three saltspoons salt, three saltspoons sugar and two saltspoons pepper, lightly roll in flour, fry them in a tablespoon of butter for two minutes on each side. Take them up and arrange them on top of each cutlet, pour a Madeira sauce (No. 641) over them and serve.

2420. Salad, Hocart

Cut into square pieces one ounce smoked salmon, six anchovies in oil, two cold, boiled potatoes, one ounce Swiss cheese, six vinegar pickles, the perfect white of a stalk of celery, one small, very sound, peeled and cored apple and the tender part of a small head of romaine. Place all these articles in a salad bowl, flavour with three tablespoons good claret, toss the ingredients well for a minute, let rest for five minutes. Season with four tablespoons of dressing (No. 863), thoroughly mix, and at the last moment add two tablespoons mayonnaise, mix again and serve.

2421. Cream Chocolate Caramel

Prepare a cream caramel in same manner as No. 480, adding to the cream preparation three ounces plain, melted sweet chocolate.

DINNER

Clams (1457)
Celery (86) Salted Peanuts 954
Purée Crecy, Stanley
Filets of Red Snapper Potatoes Noisette (321)
Filet of Beef, Bowers String Beans, Orleannaise (2232)
Roast Chicken with Watercress (290)
Tomato Salad (461)
Babas au Fruits (930)

2422. Purée Crecy, Stanley.

Scrape, wash and drain eighteen small new carrots, finely slice and place in a saucepan with two sliced onions and four sliced branches celery. Add one ounce butter, set the pan on the fire and constantly stir with a wooden spoon for ten minutes, add two ounces raw rice, moisten with two quarts broth (No. 701) and season with teaspoon salt, teaspoon sugar and half teaspoon pepper. Cover the pan and let slowly boil for fifty minutes, strain the broth through a sieve into a basin, place the vegetables on strainer in a mortar and pound to a purée, then add it to the broth, sharply mix with a whisk, strain the soup through Chinese

strainer into a saucepan, add half pint cooked fresh peas. Let come to a boil, add a half ounce butter, mix well, then pour into a soup tureen and serve.

2423. Filets of Red Snapper

Bone and skin a three-pound piece fresh red snapper, then cut it in six equal filets. Season with a teaspoon salt and half teaspoon white pepper, well divided, dip each piece in cold milk and lightly roll in flour. Heat one tablespoon melted butter in frying pan, lay in the filets one beside another and fry for five minutes on each side, then set to bake in the oven for ten minutes. Remove, arrange on a hot dish, squeeze the juice of half a lemon over them, sprinkle half teaspoon freshly chopped parsley on top, add an ounce of butter to the pan, shuffle the pan on the fire until it attains a nice brown color, add half teaspoon anchovy essence, mix well, pour over the fish and serve.

2424. Filet of Beef, Bowers

Neatly trim off the fat and skin from a two-and-a-half-pound piece fine filet of beef. Have fifteen very thin strips of raw, lean ham, then with a small larding needle carefully lard the top of the filet with the pork, and underneath with the ham. Lay the filet in an oval earthern or stone jar, add one sliced carrot, one sliced onion, one crushed bean of garlic, two branches parsley, one branch chervil, sprig thyme, sprig sage, blade mace, two bay leaves, one clove, two tablespoons tarragon vinegar, one gill white wine, half a gill sherry, tablespoon cognac and two gills water, season with a heaping teaspoon salt and half teaspoon freshly crushed black pepper. Cover the vessel and let infuse in a cool place eight hours at least. Lift it up, place it on a small roasting tin, baste with a little melted butter and set in a lively oven for thirty-five minutes, remove, dress on a hot dish and keep hot. Place the marinade in a saucepan and let reduce on the open fire till nearly dry, then pour in one and a half gills of demi-glace (No. 122) and boil for five minutes. Pick off the stems from a pound of sweet grapes, place them in a frying pan with tablespoon melted butter and brown till a nice golden colour, arrange them around the filet, strain the sauce over and serve.

Wednesday, First Week of September

BREAKFAST

Sliced Peaches and Cream (1828)
Cracked Wheat (656) Eggs, Archebald
Broiled Bluefish (927)
Sirloin Steaks, Maître d'Hôtel (6)
Potatoes Allumettes (196)
Cornmeal Muffins (51)

2425. Eggs, Archebald

Cut out from a sandwich loaf six quarter-inch-thick slices, then with a pastry cutter cut out each slice in two-inch pieces, lightly

butter them and toast to a nice golden colour, place on a dish. Have two quarts boiling water with a tablespoon salt and two tablespoons vinegar on the fire, crack in six fresh eggs, boil them for three minutes, lift up with a skimmer, neatly trim, arrange them on the six toasts. Cut three Spanish red peppers in two, then fry in a frying pan with a teaspoon butter for one and a half minutes on each side, then arrange a piece on top of each egg. Finely slice six canned mushrooms, place in a small saucepan with two canned artichoke bottoms cut in small squares, pour in two tablespoons sherry, cook for five minutes, then pour in gill tomato sauce (No. 16) with teaspoon freshly chopped parsley, boil for five minutes, pour the sauce over the eggs and serve.

LUNCHEON

Celery Broth (951)
Oysters, Poulette Dolmas Gildisie
Cucumber Sauté
Rice Pudding au Nectar

2426. Oysters, Poulette

Plunge forty-eight medium, freshly opened, fresh Bluepoint oysters with their liquor, into a pint boiling water with teaspoon salt, and boil for three minutes, drain on a sieve and save the liquor. Finely chop three sound shallots and place them in a saucepan with an ounce of butter and nicely brown for three minutes, stirring meanwhile, then add one ounce flour, stir well, pour in a gill white wine and half the quantity of the oyster broth, mix until it comes to a boil. Season with half teaspoon salt and two saltspoons cayenne pepper, mix well, then let boil for fifteen minutes, occasionally mixing meanwhile. Add the oysters, six sliced canned mushrooms, half teaspoon chives and two tablespoons sherry, lightly mix and cook for five minutes. Dilute two egg yolks in half a gill cream, then strain it through a cheesecloth into the pan, carefully mix while heating for two minutes, pour the oysters into a chafing or deep dish and serve.

2427. Dolmas Gildisie

Finely chop a pound and a half of raw, lean mutton with two ounces raw beef-kidney suet, place in a bowl with two ounces fresh bread crumbs and one and a half ounces raw rice. Season with a light teaspoon salt, three saltspoons paprika and three saltspoons curry powder, moisten with a gill broth, sharply stir with a wooden spoon until well amalgamated. Plunge twenty-four "vine leaves" into quart boiling water with tablespoon vinegar and boil for five minutes. Then thoroughly drain on a sieve, cut the leaves in two, arrange them on a table one beside another, and with a hair pastry brush lightly egg the surface of each. Evenly divide the preparation in the centre of each half leaf, fold them up so as to entirely envelop the meat, place them in a lightly buttered sautoir folded part downward. Season with half teaspoon salt and three saltspoons pepper, moisten with two gills broth. Finely chop three fresh,

peeled, red tomatoes, add them to the dolmas with half teaspoon freshly chopped parsley, cover the sautoir, then set in the oven for fifty minutes. Remove, carefully lift up with a skimmer, arrange them in a heap on a large hot dish. Pour a gill tomato sauce into the pan, let reduce on the open fire to half the quantity, strain it through a Chinese strainer over the dolmas and serve..

N. B. In the event that vine leaves are not at hand use cooked cabbage leaves instead.

2428. Cucumber Sauté

Peel three sound cucumbers, cut them in half lengthwise, remove the spongy part, then cut them in quarter-inch slices, plunge in boiling water for five minutes, drain on a sieve. Heat a tablespoon melted butter in frying pan, add the cucumbers, season with light teaspoon salt and three saltspoons pepper, then fry on a brisk fire for eight minutes, frequently tossing them meanwhile. Dress on a dish, sprinkle a little freshly chopped parsley over and serve.

2429. Rice Pudding au Nectar

Boil four ounces rice in boiling water for five minutes, thoroughly drain on a sieve, then place it in saucepan with a pint milk, half teaspoon vanilla essence, the rind of a mandarin and three ounces sugar. Lightly mix and let slowly boil for forty minutes, remove the rind, then add half gill honey, two gills cream and four egg yolks. Sharply mix with the spatula for three minutes, transfer the rice to a baking dish, sprinkle two tablespoons shredded cocoanut over the rice, set it in the oven for twenty minutes, remove and serve in the same dish, either hot or cold.

DINNER

Olives Lyons Sausage (582)
Svezhsa Shtchee (Soup)
Broiled Spanish Mackerel (689)
Philadelphia Rolled Potatoes (1705)
Lamb Steaks, Lyonnaise
Cauliflower, Hollandaise (853)
Roast Grouse, Currant Jelly (167)
Lettuce Salad (148)
Cold Pudding, Maraschino (1772)

2430. Svezhsa Shtchee (Soup)

Place a three-pound piece short rib of beef in a saucepan with five quarts water and a level teaspoon salt, cover the pan, and boil for thirty minutes, skimming the fat off once in a while. Cut half of a very small head of cabbage, cored and trimmed, in small pieces, plunge into boiling water for five minutes, then drain on a sieve and add to the soup, with two medium, sliced carrots and two medium, sliced onions. Cover the pan and let simmer for three hours. Take up the beef and keep it on a plate, skim the fat from the surface of the soup. Knead on a plate an ounce butter with one and a half ounces flour and gradually add to the soup,

continually mixing meanwhile. Then pour in one gill cream and two tablespoons vinegar. Mix well with a wooden spoon, boil for two minutes, pour into a soup tureen and serve.

N. B. Remove bones and trim off fat from the boiled beef, then envelop in a clean, coarse towel and lightly tie both sides, press between two boards. place a four-pound weight on top and keep in a cool place until to-morrow's lunch.

2431. Lamb Steaks, Lyonnaise

Cut three three-quarter-pound steaks from a tender leg of lamb, make a few incisions in skin, neatly flatten, season with a teaspoon salt and a half teaspoon pepper.

Heat two tablespoons melted butter in a sautoire, arrange steaks in it one beside another and cook for eight minutes on each side. Lift up with a fork, place on a hot dish. Finely slice two onions and add to the pan, fry for six minutes, stirring once in a while, pour the sauce over the steaks and serve.

Thursday, Second Week of September

BREAKFAST

Muskmelons (2056) Grape-Nuts (1371)
Eggs Cocotte, au Jus
Fried Smelts, Tomato Sauce (527)
Calf's Liver and Bacon (155) Grilled White Potatoes (1344)
Curry Cakes (1112)

2432. Eggs Cocotte, au Jus

Place in a small saucepan a gill demi-glace (No. 122), a tablespoon sherry, half gill broth and half saltspoon cayenne pepper and let boil for five minutes, lightly mixing meanwhile. Divide into six egg-cocotte dishes, carefully crack two fresh eggs in each, season with a half teaspoon salt and two saltspoons pepper, lay them on a tin, set in oven for five minutes, remove and serve.

LUNCHEON

Cold Consommé in Cups (1901)
Frogs' Legs, Newburg
Economical Boiled Beef Horseradish Sauce
Vermicelli au Gratin
Apples, Richelieu (300)

2433. Frogs' Legs, Newburg

Cut off bodies and claws (if any adhering) from one and a half pounds fresh frogs' legs, then separate the legs, heat two tablespoons melted butter in a sautoire, add the legs, season with a light teaspoon salt and cook for ten minutes, occasionally tossing meanwhile. Pour in three tablespoons sherry, one and a half gills milk and one and a half gills cream. Season with a saltspoon cayenne and a saltspoon grated nutmeg, mix

well and let slowly boil for ten minutes. Dilute two egg yolks in two tablespoons cream and add to the frogs, constantly shuffling the pan while heating for four minutes, being careful not to boil, pour into a chafing dish or tureen and serve.

2434. Economical Boiled Beef

Unwrap the beef left over from yesterday and cut into quarter-inch slices, spread a very little French mustard on both sides of the slices, lightly dip in beaten egg, then roll in bread crumbs. Heat two tablespoons lard in frying pan, add the beef and fry for two minutes on each side. Lift up, pour a horseradish sauce (No. 2435) on a hot dish, dress the beef over and serve.

2435. Horseradish Sauce

Place in a small saucepan an ounce butter with an ounce flour, briskly stir with a wooden spoon while heating for one minute, then pour in two gills hot milk, season with half a teaspoon salt, mix well and let boil for ten minutes. Add three tablespoonfuls freshly grated horseradish, mix well, boil for one minute, then use as required.

2436. Vermicelli au Gratin

Gently break ten ounces vermicelli on a plate, boil in a saucepan one pint white broth (No. 701), add the vermicelli; season with a light teaspoon salt and three saltspoons pepper, then let boil for fifteen minutes, stirring at the bottom frequently. Stir in one ounce grated Parmesan cheese, add half a gill cream, one-half ounce butter and one egg yolk. Sharply mix with a wooden spoon for one minute, transfer the vermicelli into a baking dish. Sprinkle over a little Parmesan cheese, arrange a few little bits of butter on top, then set in the oven for ten minutes, remove and serve.

DINNER

Oysters (18)

Radishes (58) Olives

Chicken, Hollandaise

Striped Bass, Colmarienne Potatoes, Windsor (252)

Fresh Beef Tongue, Créole (506) Green Corn Sauté (2144)

Broiled Spring Turkey (2251)

Romaine Salad (214)

Banana Ice Cream

2437. Chicken, Hollandaise

Neatly draw a very small, tender fowl, tear off the skin, detach the legs, then remove all the meat from the body and legs, and cut the meat in half-inch-square pieces. Place in a saucepan with a finely chopped white onion and brown over a slow fire for ten minutes, frequently stirring meanwhile. Moisten with a quart broth and three pints water, season with two teaspoons salt and a half teaspoon pepper, and add all the chicken bones, with one medium carrot cut in quarters. Tie in a bunch two leeks, two branches parsley, two branches celery, one sprig thyme, one bay leaf and two cloves and add to the soup. Let boil for

forty minutes, add three ounces raw rice and cook for forty minutes longer, take up the bouquet and bones, skim the fat from the surface, pour the soup into a tureen and serve.

2438. Striped Bass, Colmarienne

Scale, cut fins and head off a fresh three-pound striped bass, wipe it well, then split open through the front without separating and remove the spinal bone. Mix on a plate a tablespoon oil, a teaspoon salt and half a teaspoon pepper, repeatedly turn the fish in the seasoning, arrange on a broiler and slowly cook on a moderate fire for six minutes on each side. Remove, dress on a hot dish, spread green butter (No. 21) over the bass, squeeze the juice of quarter of a lemon over, set in the oven for two minutes, then serve.

2439. Banana Ice Cream

Peel six sound, ripe bananas, rub through a sieve into a bowl. Prepare an ice cream preparation (No. 42) and just before cooking add the banana purée. Sharply mix with the spatula, cook, let cool off, then strain through a Chinese strainer into the freezer and add two tablespoons curaçao. Mix well with the spatula, then proceed to freeze and serve same as vanilla.

Friday, Second Week of September

BREAKFAST

Apricots in Cream (2236) Oatmeal Porridge (2)
Shirred Eggs au Gratin
Fried Whitebait (1123) Broiled Tripe (281)
Potatoes, Maitre d'Hôtel (312)
Flannel Cakes (130)

2440. Shirred Eggs au Gratin

Lightly butter six shirred-egg dishes, crack two fresh eggs in each dish, and season with half teaspoon salt and two saltspoons pepper. Pour a tablespoon thick cream over the eggs in each dish. Sprinkle a little grated Parmesan cheese over, arrange a few little bits of butter on top, set in oven for five minutes, remove and serve.

LUNCHEON

Oyster Chowder Crab Meat, Finnoise
Chicken Pot Pie (159)
Carmelite Salad
Peach Fritters

2441. Oyster Chowder

Cut in small square pieces two leeks and two medium, white onions, place in a saucepan with two ounces salt pork cut in small squares, add one tablespoon melted butter, gently brown for six minutes, frequently stirring meanwhile. Pour in two quarts water and let boil for twenty minutes, cut three medium, peeled, raw potatoes into third-of-an-inch

squares, add to the soup with three fresh, peeled, crushed, red tomatoes. Season with two teaspoons salt, two tablespoons Worcestershire sauce, two tablespoons tomato catsup, six drops tabasco and two saltspoons shredded dried thyme, mix well and slowly cook for forty-five minutes. Open thirty-six medium, fresh oysters. Cut them in four pieces each and add to the soup with their own liquor, then boil for ten minutes. Pour the chowder into a soup tureen, sprinkle half a teaspoon freshly chopped parsley over, place six broken soda crackers over the chowder and serve.

2442. Crab Meat, Finnoise

Place on a plate one and a half pounds fresh crab-meat flakes and keep till required. Finely chop two sound, seeded, medium green peppers, place in a small saucepan with a tablespoon melted butter and cook for five minutes, lightly stirring once in a while. Pour in one and a half gills pure tomato juice and a gill tomato sauce (No. 16), add six finely sliced canned mushrooms, and let boil for five minutes. Mix on a saucer an ounce butter with half ounce flour, then add it little by little to the sauce, sharply mixing while adding. Add the crab meat, season with a light teaspoon salt, lightly mix, then cook for eight minutes, gently stirring once in a while. Dress on a deep dish, arrange six heart-shaped bread croutons (No. 90) around and serve.

2443. Carmelite Salad

Cut four cold, hard-boiled eggs in quarters and place in a bowl, with two cold, boiled potatoes, one pickled beetroot cut in small pieces, one finely chopped, medium, white onion, and six small anchovies in oil cut in small pieces. Season with four tablespoons dressing (No. 863), mix well and serve.

2444. Peach Fritters

Prepare a frying batter (No. 204), peel, cut in halves and remove the stones from six medium, ripe peaches, then cut each half in two. Place them in a bowl, add one tablespoon sugar and two tablespoons maraschino, turn well in the seasoning and let infuse for fifteen minutes. Roll in the batter, and drop them one by one in hot fat—but not boiling—and fry for ten minutes, turning with the skimmer once in a while. Lift up, drain on a cloth, trim a little, pour a hot Sabayon sauce (No. 102) on a dish, dress the peaches and sprinkle powdered sugar over, then serve.

DINNER

Celery (86) Clams (1457) Canapés of Caviare (59)
Cream of Leeks, Royale
Baked Bluefish, Mustard Sauce Potatoes, Hollandaise (26)
Larded Sirloin, San Juan Stuffed Cucumbers
Lima Beans with Fines Herbes (2315)
Timbales of Lobster Paprika Cream Sauce
Roast Duckling, Apple Sauce (187)
Chicory Salad (38) Fig Pudding (57)

2445. Cream of Leeks, Royale

Place in a saucepan six pared and cleaned, sliced leeks with one ounce butter and cook on a slow fire for ten minutes, occasionally stirring meanwhile, dredge in two ounces flour, and stir well while heating for one minute. Moisten with a quart broth and a quart milk, add two branches parsley, one branch chervil and four sliced, shallots; season with a level tablespoon salt, two tablespoons cayenne pepper and a saltspoon grated nutmeg, lightly mix and let boil for forty minutes. Dilute two egg yolks, with a gill cream and add to the soup with one-half ounce butter, mix well for two minutes, strain the soup through a sieve into a basin, then through a cheesecloth into a soup tureen, add a royale garnishing, lightly mix and serve.

2446. Royale for Soups

Crack a fresh egg in a bowl, add one egg yolk and sharply mix with a whisk for one minute, then pour in one gill broth and a gill cream. Season with three saltspoons salt, one saltspoon cayenne and a very little grated nutmeg, sharply mix until well thickened. Lightly butter four individual pudding moulds, then press the preparation through a sieve into four moulds, lay them in a small pan and pour hot water into the pan up to half the height of the moulds. Set in the oven, with the door open, for ten minutes, remove, let cool off, unmould, then cut the royale into small squares, lozenges or thin slices, and use as required.

2447. Baked Bluefish, Mustard Sauce

Scale and remove the bones from a three-pound fresh bluefish and place on a lightly buttered tin, season with one teaspoon salt and half teaspoon paprika. Squeeze juice of half a sound lemon, and spread a half ounce butter over, cover the fish with a lightly buttered paper, then set in the oven for thirty-five minutes. Remove, lift up with a skimmer, lay it on a hot dish, pour a mustard sauce (No. 1107) over and serve.

2448. Larded Sirloin, San Juan

Trim the fat and skin from top (only) of meat of a two-and-one-half-pound piece of a tender sirloin of beef, and with the aid of a larding needle lard the surface with thin strips of larding pork. Lay a mirepoix (No. 271) in a roasting pan, place the beef on top, season with a teaspoon salt and half a teaspoon pepper, lightly baste the top with a little melted butter, then pour a half gill water into the pan and set to roast in oven for forty minutes, turning and basting it once in a while. Remove, dress on a hot dish and keep hot.

Skim the fat from the surface of the gravy, pour in one gill demi-glace (No. 122) and one tablespoon sherry, and boil on the fire for five minutes. Strain through a Chinese strainer into a saucepan, add two sweet red peppers cut in small squares, boil for five minutes, arrange the stuffed cucumbers around the filet, pour the sauce into a bowl and send to the table separately.

2449. Stuffed Cucumbers

Peel three good-sized, sound, ripe cucumbers, cut into four pieces crosswise, then scoop out three-quarters of the soft part of each piece and plunge in boiling water, boil for five minutes, take up and thoroughly drain on a cloth. Skin three country sausages, place the meat in a mortar with two tablespoons bread crumbs, half a teaspoon chopped parsley, two tablespoons cream, one egg yolk, and one saltspoon cayenne pepper. Thoroughly pound until a smooth pulp; season the cucumbers evenly with a half teaspoon salt and three saltspoons white pepper, then fill up with the force, neatly smooth the top of each, place on a baking tin, cover with a buttered paper, set in the oven for ten minutes, remove, lift up the paper and use as required.

2450. Timbales of Lobster

Plunge two two-pound live lobsters in a gallon boiling water with a tablespoon salt, boil for twenty minutes. Take up and crack the shells of the claws and tail. Pick out all the meat and cut into half-inch pieces, place the meat on a plate with ten sliced canned mushrooms, and one small truffle cut in small squares, and keep in a cool place until required. Cut the heads from the lobsters, place the bodies and shells in a saucepan with a sliced onion, two branches parsley, a branch chervil, moisten with a gill white wine, pint broth, season with a light teaspoon salt, cover the pan, and let boil for thirty-five minutes. Mix in a sauteuse one ounce butter with one and a half ounces flour, strain the broth into this pan, then mix well and let boil on the open fire for ten minutes, occasionally mixing meanwhile. Dilute two egg yolks in a bowl with a gill cream, two tablespoons sherry and the juice of a quarter of a lemon, and add to the sauce; sharply mix for one minute; add the lobster, mushrooms and truffles, season with a saltspoon cayenne pepper and a saltspoon grated nutmeg and constantly stir on the fire for five minutes while cooking. Remove, transfer to a bowl and keep in a cool place till required. Remove the skin and bones from a half pound of fresh salmon, place in a mortar and pound to a pulp, then add a bread panade (No. 1759), two egg yolks, half teaspoon salt, a saltspoon cayenne and half a saltspoon grated nutmeg. Thoroughly pound again for three minutes, then press all the force through a sieve into a bowl. Butter a large plain pudding mould, set on the ice, then line the bottom and sides with half of the force. Drop the prepared lobster in the centre, cover with the rest of the force, lay a buttered paper on top, place the mould in a saucepan, pour hot water up to half the height of mould, then set in a slack oven for forty minutes. Remove, lift up the paper, unmould on a large dish, pour a paprika cream sauce over the timbales and serve.

2451. Paprika Cream Sauce

Heat in a small saucepan one ounce butter, add an ounce flour, and stir on the fire while heating for one minute, pour in half a gill milk and three-fourths gill of cream, season with half a teaspoon salt, a light half

teaspoon paprika and half a saltspoon grated nutmeg, sharply mix with a whisk until it comes to a boil, boil for two minutes longer and use as required.

Saturday, Second Week of September

BREAKFAST

Grapes in Cream (2369) Germea (217)
Fried Eggs, Créole Sauce
Fried Filets of Sole, Tartare (587)
Chicken Livers en Brochette (600)
Fried Potatoes in Quarters (348)
Raisin Cakes (1719)

2452. Fried Eggs, Créole Sauce

Heat a tablespoon melted butter in a large black frying pan, carefully crack in twelve fresh eggs, season with half a teaspoon salt and two saltspoons pepper, fry on the range for one minute, then set in the oven for five minutes, remove, carefully glide them on a large hot dish, pour a créole sauce (No. 507) over them and serve.

LUNCHEON

Parsley Broth (1667)
Clam Croquettes (2108)
Haricot of Mutton, Paysanne (1447)
Noodles with Tomatoes
Peach Shortcakes (2016)

2453. Noodles with Tomatoes

Prepare the same amount of noodles as in No. 334, and plunge them in two quarts boiling water, with a teaspoon salt and boil for twenty-five minutes. Drain on a sieve, then place them in a sauteuse with two gills tomato sauce (No. 16), one ounce butter, light teaspoon salt and three saltspoons white pepper. Mix well with a fork, cook for five minutes, then strew in one ounce grated Parmesan and one ounce Swiss cheese, mix well again with the fork, pour them on a hot deep dish and serve.

DINNER

Olives Walnuts (954)
Cucumber-Chiffonade
Boned Smelts, Meunière Potatoes en Timbales (2102)
Fricandeau of Veal, Bourgeoise (459)
French Flageolets with Butter (95)
Roast Guinea Fowl (1535) Escarole Salad (100)
Choux à la Crème (335)

2454. Cucumber-Chiffonade

Peel two medium, sound, ripe cucumbers, remove the spongy parts with a corer, then cut them in thin slices, plunge in boiling water and boil for five minutes, remove and drain. Remove the stalks from a pint of fresh sorrel leaves and thoroughly wash and drain. Cut them

into julienne strips, cut in same way six well-cleaned green lettuce leaves, then place the sorrel and lettuce in a saucepan with an ounce butter and cook on the fire for five minutes, stirring with a wooden spoon once in a while. Add the cucumbers with the leaves from two branches chervil and half teaspoon finely chopped parsley, moisten with a consommé (No. 52), add a teaspoon sugar, then boil for twenty-five minutes, pour the soup into a soup tureen and serve with six slices of toasted French bread.

2455. Boned Smelts, Meunière

Thoroughly wipe twelve good-sized, fresh smelts, split them open through the bellies, remove the spinal bones. Season with teaspoon salt and half teaspoon pepper. Lightly dip in cold milk, then roll them in flour. Heat two tablespoons melted butter in frying pan, place in smelts one beside another and fry for three minutes on each side. Take them up, dress on a hot dish, squeeze the juice of a sound lemon over, sprinkle a half teaspoon freshly chopped parsley over them. Add half an ounce butter to the pan, shuffle the pan on the fire until the butter attains a nice brown colour, then pour it over the smelts and serve.

Sunday, Second Week of September

BREAKFAST

Gooseberries in Cream (2169)
Malta Vita (1592)
Omelette, Charcutière
Yarmouth Bloaters (311)
Broiled Squabs on Toast (950) French Fried Potatoes (8)
Grape Fritters

2456. Omelette, Charcutière

Cut a medium, white onion in half, then finely slice it, place in a frying pan with a teaspoon melted butter and fry until a nice golden colour, then place it in a bowl, crack eight fresh eggs over, season with a half teaspoon salt and three saltspoons pepper, add a half gill milk and sharply beat up with a fork for two minutes. Cut three country sausages in halves lengthwise, heat a tablespoon melted butter in frying pan, add the sausages and briskly fry for two minutes on each side, remove, place on a plate and keep until required. Drop the eggs in the pan in which the sausages were fried, mix with fork for two minutes, let rest for half a minute; fold the opposite sides to meet in the centre, let rest for one minute, turn the omelettes on a hot dish, arrange the sausages around the omelette, dress six thin slices broiled bacon (No. 13) on top and serve.

2457. Grape Fritters

Crack two fresh eggs in a bowl, adding four heaping tablespoons flour, one saltspoon salt, two tablespoons sugar, half gill milk, half saltspoon grated nutmeg and half saltspoon ground cinnamon, sharply mix

with the whisk until well thickened and totally free from any lumps. Pick off the stems from a half pound of small, sweet, white grapes, and add them to the batter and gently mix with a spoon. Thoroughly heat two tablespoons melted butter in a large frying pan, then take up the batter by tablespoonfuls and drop it into the pan in round forms and fry for three minutes on each side. Take them up, dress on a dish with a folded napkin, sprinkle a little powdered sugar over them and serve.

LUNCHEON

Chicken Broth in Cups (578)
Soft Shell Crabs, Maryland (1512)
Chicken Sauté, Créole (341)
Broiled Eggplant (2136)
Pear, Charlotte (474)

DINNER

Celery (86) Oysters (18) Pim-Olas
Consommé, Africaine
Brook Trout Sauté, Meunière (1293)
Potatoes Mignonnes
Filet Mignons, Mushroom Sauce (768) Cauliflower Sauté (631)
Breaded Lamb Chops, Signora
Orange Punch (1225)
Roast Plovers (997) Lettuce Salad (148)
Iced Pudding, Romanoff (1438)

2458. Consommé, Africaine

Prepare a consommé (No. 52), strain into another saucepan, adding two ounces well-washed rice, and boil for thirty-five minutes. Cut out from a small eggplant three slices a quarter of an inch thick, then cut them into quarter-inch squares, cut also into same shape three sweet red peppers. Place the two articles in a frying pan with teaspoon melted butter and gently cook for eight minutes, occasionally tossing meanwhile, drain them on a cloth, then add the consommé. Dilute a half teaspoon curry powder in a tablespoon of consommé and add to the pan, boil for two minutes, pour into a soup tureen and serve.

2459. Potatoes Mignonnes

Boil six medium, peeled potatoes in two quarts water with a teaspoon salt for thirty minutes, drain, then press through a potato masher into a saucepan, add two egg yolks, half ounce butter, half teaspoon salt, two saltspoons white pepper and half saltspoon grated nutmeg, thoroughly stir on the fire for two minutes, remove and let slightly cool off. Divide the preparation into twelve even parts, then roll out to ball-like shapes, lightly flatten, then place them in a buttered tin. Lightly egg their surface, then set them in the oven for ten minutes or until of a golden colour, remove, dress on a dish with a folded napkin and serve.

2460. Breaded Lamb Chops, Signora

Neatly trim and lightly flatten six French lamb chops, season with a half teaspoon salt, three saltspoons pepper, and lightly roll them in flour,

then dip in beaten egg and lightly roll in bread crumbs. Heat two tablespoons melted butter in frying pan, arrange the chops in pan one beside another and fry for four minutes on each side. Remove, dress on a hot dish, one overlapping another crown-like, pour a Perigueux sauce (No. 677) around, fill the centre with French peas (No. 145), adjust a paper curl at the end of each chop and serve.

Monday, Second Week of September

BREAKFAST

Peaches and Cream (1828) Hominy (45)
Scrambled Eggs, Pelligrini Fish Cakes (5)
Hamburg Steaks with Fried Onions (108)
Potatoes, Copeaux (905)
Cornmeal Pones (990)

2461. Scrambled Eggs, Pelligrini

Cut two ounces lean bacon in very small, thin pieces and place in a sautoire with teaspoon melted butter and briskly fry for five minutes, tossing once in a while. Peel two medium, sound, fresh, red tomatoes, cut them in eight pieces each, then add them to the bacon. Season with three saltspoons salt, two saltspoons pepper, and briskly cook for five minutes. Carefully crack eight fresh eggs into the sautoire over the bacon and tomatoes, season with half teaspoon salt and two saltspoons pepper, pour over half gill cream, set them in the oven for five minutes. Remove, place on the range, then with a spoon gently mix the eggs with the tomatoes and bacon. Dress on a hot, deep dish and serve.

LUNCHEON

Prawn Curry, Penang (1675)
Pork Chops, Piquante Sauce (176)
Fried Sweet Potatoes (116)
Apple Dumplings (707)

DINNER

Radishes Purée, Conti Olives
Fried Filets of Halibut, Horly
Potatoes Bignons (403)
Boiled Leg of Mutton, Caper Sauce (1245)
Celery Braisé (359)
Roast Turkey, Cranberry Sauce (67)
Chicory Salad (38)
Custard Pudding

2462. Purée, Conti

Soak a pint of dried lentils in cold water with quarter of a pint of dried green peas for one hour, drain, place them in a saucepan with a sliced carrot, a sliced onion. Tie in a bunch two leeks, two branches

parsley, one branch chervil, one bean garlic and one bay leaf and add to the pan, with half pound lean salt pork cut in small pieces and a pint fresh crushed tomatoes. Moisten with three quarts water, season with two teaspoons salt and half teaspoon pepper, lightly mix and let slowly boil for two hours. Remove from the fire, skim the fat from the surface of the soup, then press it through a sieve into a basin, then through Chinese strainer into soup tureen, and serve with a plate of croutons (No. 23).

2463. Fried Filets of Halibut, Horly

Remove the skin and bones from a two-and-a-half-pound piece of the tail part of a fresh halibut, cut into six equal filets. Place them on a deep dish with half a sliced onion, the juice of a sound lemon, half teaspoon chopped parsley, two tablespoons oil, teaspoon salt and half teaspoon pepper, repeatedly turn the filets in the seasoning and let infuse in a cool place for fifteen minutes. Drain them, then lightly turn them in flour, lightly dip in beaten egg, and lightly roll in bread crumbs. Arrange them in a frying basket and fry in hot, but not boiling, fat for twelve minutes. Lift up, drain well on a coarse towel, sprinkle a little salt over, dress on dish with folded napkin and serve with one gill hot tomato sauce (No. 16) separately.

2464. Custard Pudding

Crack two fresh eggs in a bowl, add the yolks of three more, three ounces of sugar, half teaspoon vanilla essence, the juice of half a sound lemon, a pint and a half milk, two gills cream and sharply mix with a whisk until well thickened. Lightly butter a quart pudding mould, strew an ounce of finely shredded cocoanut on the bottom and sides of the mould, set the mould on the ice and let stand till thoroughly cold, then strain the preparation through a cheesecloth into it. Place the mould in a saucepan, pour hot water in the pan up to half the height of the mould, set in the oven for forty-five minutes, remove, unmould on a large dish, pour a Sabayon sauce (No. 102) over and serve either hot or cold.

Tuesday, Second Week of September

BREAKFAST

Muskmelons (2056) Farina Gruel (74)
Eggs Molet, Bellows
Porgies Sauté, Senart (1475)
Broiled Beefsteaks with Bacon (1812)
Potatoes au Gratin (173)
Buckwheat Cakes (330)

2465. Eggs Molet, Bellows

Cut out from a stale loaf sandwich bread six slices a third of an inch thick, pare off the crusts, then cut each slice in half, then cut each half in square forms. With the point of a keen knife scoop out a lid to hold

up the eggs, lightly baste them with a little melted butter, then lay them on a tin, set in the oven for about eight minutes or until a nice golden colour, remove, dress on a hot dish, spread a very little anchovy butter on each. Drop twelve fresh eggs in boiling water and boil for five minutes, lift them up with a skimmer, drop them in cold water for a minute, remove, shell them, then place an egg on each toast, standing up, and keep hot. Scald three sound green peppers in boiling water for two minutes, peel with a coarse towel, cut them in halves, remove all the seeds, then cut each half in two. Heat a tablespoon melted butter in frying pan, add the green peppers, season with three saltspoons salt and briskly fry them for one minute on each side. Arrange a piece on top of each egg, pour a Périgueux sauce (No. 677) over the eggs and serve.

LUNCHEON

Tomato Broth (2059)
Scallops, Brestoise (1857)
Cold Mutton with Horseradish Sauce
String Beans Salad (741)
Stewed Prunes (1)

2466. Cold Mutton with Horseradish Sauce

Cut all the meat from the leg of mutton left over from yesterday, then cut it in thin slices, arrange them on a cold dish with a few leaves of well-cleaned lettuce and twelve small vinegar pickles around, and serve with a cold horseradish sauce separately.

2467. Cold Horseradish Sauce

Scrape the skin off a fresh root of horseradish and then finely grate it into a bowl, add the same quantity fresh bread crumbs, season with three saltspoons salt, half teaspoon sugar, one saltspoon white pepper, one light teaspoon vinegar and half teaspoon finely chopped chives. Sharply beat the whole well together with a wooden spoon, then gradually pour in one gill cream, briskly mixing while adding it, let rest for thirty minutes in the ice box, then use as required.

DINNER

Oysters (18) Olives
Marinaded Tunny (1597)
Potage, Bolivienne
Spanish Mackerel, New Rochelle
Potatoes, Parisienne (711)
Noix of Ham, Port Wine Sauce
Lima Beans, Fourangelle
Roast Capon (378) Romaine Salad (214)
Almond Ice Cream (149)

2468. Potage, Bolivienne

Cut a half pound raw, lean veal into quarter-inch dice pieces, place in a saucepan with two ounces raw, lean ham cut in quarter-inch squares, adding two medium, finely chopped white onions, with two tablespoons

melted butter, and lightly brown for ten minutes. Moisten with a quart of broth (No. 701) and four pints of water, season with half teaspoon salt and half teaspoon pepper. Tie together two leeks, two branches celery, one branch parsley and a branch chervil and add to the soup, then let slowly boil for forty-five minutes. Peel, remove seeds and cut into small pieces two medium, fresh red tomatoes, add to the soup and let slowly boil twenty-five minutes. Lift up the bouquet, strew two ounces tapioca into the soup, lightly mixing meanwhile, boil for twenty minutes more, occasionally mixing meanwhile. Pour the soup into a soup tureen and serve.

2469. Spanish Mackerel, New Rochelle

Trim off the fins and remove the head of a three-pound fresh Spanish mackerel. Split it in two through the back, remove the spinal bones, then lay the fish on a lightly buttered tin, cut part downward, and season with light teaspoon salt and three saltspoons paprika. Spread a maître d'hôtel butter evenly over the fish, set in the oven for twenty minutes, being careful to baste the fish with the butter once in a while. Remove to a table. Pick off the stalks and stale leaves from a quart of fresh spinach, wash it in several changes of water, drain on a colander, then plunge into a saucepan with two quarts boiling water, and a teaspoon salt. Boil for ten minutes, drain on a sieve, press out all the water with a skimmer, then finely chop them and place in a small sauteuse with two egg-yolks, half ounce butter, three saltspoons salt, three saltspoons sugar, two saltspoons white pepper and half saltspoon grated nutmeg. Sharply stir on the fire with a wooden spoon for two minutes. Spread the spinach with a knife blade over the mackerel, sprinkle two tablespoons fresh bread crumbs over, set in the oven for ten minutes, remove, carefully dress on a hot dish and serve.

2470. Noix of Ham, Port Wine Sauce

Soak a three-pound piece fresh ham from the round for three hours, remove, wipe well and neatly trim it all around. Place it in a saucepan with a sliced onion, a sprig thyme, a sprig marjoram, one bay leaf, two cloves and two tablespoons melted butter, brown on the fire for fifteen minutes, turn the ham and stir the vegetables once in a while. Moisten with a pint of broth, two gills demi-glace (No. 122) and two gills tomato sauce (No. 16), season with a half teaspoon salt and half teaspoon pepper. Cover the pan, let boil for ten minutes, then set in the oven for two hours, remove, dress the ham on large dish, pour port wine sauce (No. 1087) over and serve.

N. B. Pour entire contents of the pan into the demi-glace (No. 122).

2471. Lima Beans, Fourangelle

Mix in saucepan an ounce butter with one and a half ounces flour and heat for half minute, stirring meanwhile. Moisten with a pint broth (No. 701), mix until it comes to a boil, then season with a light teaspoon salt, saltspoon cayenne pepper and saltspoon grated nutmeg, add a pint of

shelled, fresh lima beans and half teaspoon chopped parsley, gently mix, cover the pan and let slowly boil for thirty minutes, being careful to lightly mix once in a while. Dilute one egg yolk in a half gill cream and the juice of quarter of a sound lemon and add to the beans, mix while heating for one minute, dress on a hot vegetable dish and serve.

Wednesday, Second Week of September

BREAKFAST

Gooseberries in Cream (2169)
Cero Fruto (1610)
Eggs, Taverne Fried Whitebait (1123)
Country Sausages with Fried Apples
Jelly Cakes (1554)

2472. Eggs, Taverne

Cut out from a stale loaf of French bread twelve thin slices, toast them to a good golden colour, then place them at the bottom of a lightly buttered baking dish, carefully crack twelve fresh eggs over, season with half teaspoon salt and two saltspoons pepper. Broil six thin slices bacon for one minute on one side only, then arrange them over the eggs cooked side downward, sprinkle a tablespoon Swiss cheese over, set in the oven for six minutes, remove and serve.

2473. Country Sausages with Fried Apples

Peel and core three medium, sound apples, then cut them into four even slices each, dip them in milk, then lightly roll them in flour. Heat two tablespoons lard in a frying pan, add the apples one beside another and nicely fry them for two minutes on each side. Remove, arrange around a hot dish and keep hot. Prickle twelve country sausages with a needle, arrange them on a double broiler, and broil for four minutes on each side, remove, dress them in the centre of the apples and serve.

LUNCHEON

Clam Broth, Chantilly (2073)
Stuffed Devilled Crabs (10)
Bonne Bouchée of Turkey Oyster Plant Salad
Pineapple Tartlets (649)

2474. Bonne Bouchée of Turkey

Pick off all the meat from turkey left over from yesterday and cut it in half-inch pieces. Cut also two ounces cooked lean ham and one ounce cooked smoked beef tongue. Finely slice six good-sized, well-cleaned fresh mushrooms and place them in a saucepan with one ounce butter and gently fry them for five minutes, stirring occasionally. Add one ounce sifted flour, stir well while heating for one minute, moisten with pint broth, season with a half teaspoon salt, saltspoon cayenne and saltspoon grated nutmeg, constantly mix until it comes to a boil, then let

cook for ten minutes. Add the above articles with two tablespoons sherry, mix well and cook for ten minutes more, remove and keep on a table. Boil four peeled potatoes in a quart of water with teaspoon salt for thirty minutes, drain on a sieve, then press them through a potato masher into a sauteuse. Add two raw eggs, half teaspoon salt, three saltspoons pepper, and sharply stir on the fire with spatula until well dried. Butter well a plain quart pudding mould, line all over the inside with three-quarters of the potatoes, pour the turkey fricassee in the centre, spread balance of potatoes over, cover it with a buttered paper and set in the oven for forty-five minutes. Remove, lift up paper, unmould on a hot dish, pour cream sauce (No. 736) around and serve.

2475. Oyster Plant Salad

Scrape and cut the stalks from a large bunch of fresh, tender oyster plants, cut them in one-inch-long pieces, split each thick piece in half, plunge them in a quart of cold water with two tablespoons of vinegar, and thoroughly wash them, drain and place them in a saucepan with a sound lemon cut in pieces, a teaspoon salt, boil them for forty minutes, drain on a sieve, place them in a vessel and let stand in a cool place until cold. Then place them in a salad bowl, season with two tablespoons dressing (No. 863), mix well, and at the last moment add three tablespoons mayonnaise dressing (No. 70), neatly mix, wipe bowl all around and serve.

DINNER

Celery (86) Olives
Potage, Spa
Kingfish Sauté, Danois (1930) Polonaise Potatoes (1008)
Rump of Beef, Bernoise (1170)
Cauliflower au Gratin (1329)
Roast Squab (831) Escarole Salad (100)
Indian Pudding Soufflé

2476. Potage, Spa

Soak half pint yellow, dried beans in water for an hour, drain, and place them in a saucepan with quart crushed fresh tomatoes, one sliced carrot, one sliced onion, one sliced leek, one bean garlic, one branch chervil and three ounces raw, lean ham cut in very small pieces. Moisten with quart broth and quart water, season with teaspoon salt, teaspoon sugar and half teaspoon pepper, lightly mix and let slowly cook for one hour and forty-five minutes. Press the soup through a sieve into a basin, then through Chinese strainer into another saucepan, add half pint fresh-shelled peas and one ounce raw rice, then slowly boil for thirty-five minutes, pour into soup tureen and serve.

2477. Indian Pudding Soufflé

Place four ounces sugar in a copper basin with teaspoon water, set the basin on the fire and briskly stir with wooden spoon until sugar is a nice brown colour, then add two ounces peeled and shredded

almonds and rapidly stir for half a minute, then mask the interior of a plain quart pudding mould with it. Place two gills milk in saucepan with a tablespoon sugar and half teaspoon vanilla essence, then, as soon as it comes to a boil, dredge in two ounces farina, sharply mixing while adding it, let boil for five minutes, remove to a table and let cool a little, add four egg yolks, sharply mix. Beat up the whites of the four eggs to a stiff froth and gradually add to the preparation, lightly mixing meanwhile. Drop the preparation into the mould, lay in a saucepan, pour hot water in the pan up to half the height of the mould and set in the oven for thirty-five minutes. Remove, unmould the pudding on a hot dish, pour rum sauce (No. 41) over and serve.

Thursday, Third Week of September

BREAKFAST

Pears in Cream (2034)
Quaker Oats (105)
Eggs, Balfour
Oyster Fritters (1214)
Broiled Devilled Ham (451)
Potatoes Pailles (611)
English Muffins (528)

2478. Eggs, Balfour

Cut off a third of six round rolls at the top, scoop out the soft parts, place them on a tin, then set them in the oven for two minutes, remove, then spread a teaspoon of pâté de foie gras in the interior of each roll. Carefully crack six fresh eggs in two quarts boiling water with two tablespoons vinegar and a teaspoon salt and boil for three minutes, lift them up with a skimmer and place an egg in each roll, dress the rolls on a hot dish, evenly pour a Bearnaise sauce (No. 34) over the eggs, arrange a thin slice of truffle on top of each egg and serve.

LUNCHEON

Celery Broth (951)
Canapés, Hongroise (2156)
Veal Cutlets, Milanaise (351)
Old-fashioned Rice Pudding (140)

DINNER

Oysters (18)
Radishes (58) Anchovy Canapés (141)
Cream of Rice, Japonaise
Salmon Trout, Richelieu Potatoes, Marquise (1044)
Grenadins of Chicken, Astor
Fresh Peas with Tarragon (1740)
Roast Saddle of Lamb, Mint Sauce
Romaine Salad (214)
Ice Cream, Romaine (562)

2479. Cream of Rice, Japonaise

Place in a saucepan six ounces well-washed rice, add three sliced leeks, one medium, sliced onion, two branches parsley, one branch chervil, one clove and one bay leaf. Moisten with two quarts water, season with teaspoon salt, add one pound raw chicken and half pound raw veal bones, then let slowly boil for one and a half hours, press the soup through a sieve, then through a Chinese strainer into saucepan and keep hot until required. Have quart boiling water in saucepan with teaspoon salt, strew in two ounces Japanese pearls and boil for forty minutes, occasionally mixing at the bottom. Drain on a sieve and wash under running water until free from sticking to the fingers, add them to the soup. Dilute a teaspoon curry powder in teaspoon cream and add to the soup, pour in two gills milk and two gills cream, adding a half ounce butter, saltspoon cayenne pepper and saltspoon grated nutmeg, mix well until it comes to a boil, skim the scum from the surface, pour the cream into a soup tureen and serve.

2480. Salmon Trout, Richelieu

Procure three three-quarter pound slices salmon trout, place them in a sauteuse with half gill white wine, gill water, tablespoon vinegar, one branch parsley, half ounce butter, light teaspoon salt and three saltspoons pepper. Cover the fish with a buttered paper, set in the oven for fifteen minutes, then bring it to the oven door. Add twenty-four small, freshly opened oysters around the salmon, reset in the oven for ten minutes, remove and dress the fish on a hot dish one overlapping another. Prepare a Hollandaise sauce (No. 26), drain the oysters, add them to the Hollandaise sauce with six small slices truffle and six sliced, canned mushrooms, pour a tablespoon of fresh liquor in the sauce, mix well, pour the sauce over the fish and serve.

2481. Grenadins of Chicken, Astor

Have three tender spring chickens of one and a quarter to one and a half pounds each, detach the legs and keep them on a plate, cut off the wings, then carefully lift up the breasts, remove the skin and bones from the breasts, split each breast open without separating, then lay them open on a clean board. Finely chop two ounces raw, lean veal, place in a mortar with an egg yolk and pound to a paste, then rub it through a sieve into a bowl, add two saltspoons salt, half saltspoon cayenne pepper, half saltspoon grated nutmeg, one finely chopped truffle, gradually pour in two tablespoons cream, sharply stirring while adding it, season the breasts with half teaspoon salt and two saltspoons pepper, spread the force inside the breast, evenly divided, fold them up so as to entirely enclose the force, heat two tablespoons clarified butter in a sauteuse, adding ten well-cleaned, medium-sized, fresh, sliced mushrooms, and cook them for five minutes, frequently tossing meanwhile, lift them up with a skimmer and keep them on a plate. Arrange the breasts in the mushroom pan and gently fry them for four minutes on each side, moisten with one and

a half gills good Sauterne wine and two tablespoons good sherry, cover the sauteuse and let them reduce to half the quantity on the range, pour in one and a half gills cream, season with a half teaspoon salt and saltspoon cayenne, shuffle the pan and cook for eight minutes. Prepare six heart-shaped bread croutons of the same size as the grenadins, quarter-inch in thickness, dip them in melted butter, then place them on a tin, set in the oven until they obtain a nice golden colour on both sides, remove, arrange them on a hot dish, star-like, place a grenadin on top of each crouton and keep them hot until required. Mix in a saucepan one ounce butter with tablespoon flour and heat it for half a minute, stirring well meanwhile, then pour the contents of the sauteuse in the pan, continually mix until it comes to a boil, strain the sauce through a Chinese strainer into another saucepan, add the mushrooms and let boil for ten minutes, pour over the grenadins, sprinkle a little chopped truffle over all and serve.

N. B. Remove the feet and second joint bones from the six legs of the three chickens and place them into an earthen jar, adding one sliced carrot, a sliced onion, a crushed bean garlic, branch parsley, branch chervil, six tarragon leaves, sprig thyme, blade mace, bay leaf, one clove, teaspoon allspice, teaspoon whole black pepper and teaspoon salt. Moisten with a half pint claret, two gills water and the juice of half a sound lemon, mix well, cover the pan and keep in the ice box until Saturday's dinner, for chicken-leg dijonnaise. Thoroughly clean the carcasses of the three chickens and keep for chicken broth at Saturday's luncheon.

2482. Roast Saddle of Lamb, Mint Sauce

Remove the red skin from a small, tender, fat saddle of lamb, fold up the flanks underneath, firmly tie it all around, then lay it on a roasting pan, spread a little melted butter over the surface, pour two tablespoons water in the pan, season with teaspoon salt and half teaspoon pepper, set in the oven for one hour, turning and basting it once in a while. Remove, untie, dress on a dish, decorate with a little watercress and serve with saucebowl of mint sauce (No. 256) separately.

Friday, Third Week of September

BREAKFAST

Peaches in Cream (1828)
Hominy (145)
Eggs Cocotte, Fleur de Lys
Fried Smelts, Tartare Sauce (47)
French Mutton Chops (49)
Lyonnaise Potatoes (78)
Puffs (313)

2483. Eggs Cocotte, Fleur De Lys

Thoroughly wash a small stalk of tender celery and mince it exceedingly fine. Mix in saucepan a tablespoon butter with teaspoon flour,

moisten with one and a half gills milk and mix until it comes to a boil. Add the celery with three saltspoons salt, saltspoon cayenne and saltspoon grated nutmeg, then boil for twenty-five minutes, pour in three-fourths gill cream, lightly mix, then strain the sauce through Chinese strainer in six egg-cocotte dishes, crack two fresh eggs in each dish, season with half teaspoon salt, place them on a tin, set in the oven for five minutes, remove and serve.

LUNCHEON

Clam Chowder (331)
Baked Live Lobster (952)
Calves' Brains, Brown Butter (1023)
Macaroni Sauveterre (1023)
Apples, Newtown

2484. Apples, Newtown

Peel and core four Newtown pippin, or any other kind of sound and ripe apples, cut them in quarter-inch slices, spread four tablespoons raspberry marmalade at the bottom of a baking dish, arrange the apples, one overlapping another crown-shape, over the marmalade, sprinkle with a tablespoon powdered sugar, then pour over a tablespoon rum, half gill claret, tablespoon kirsch and half teaspoon vanilla essence, then set in the oven for twenty minutes, frequently moistening with their juice, remove and serve.

DINNER

Olives Oysters (18) Celery (86)
Gumbo of Frogs' Legs, Normandie
Pickerel en Marinade Potatoes, Anglaise (185)
Entrecôtes, Parisienne
Tomatoes, Carolina (1952)
Little Neck Clam Patties (1232)
Roast Grouse, Currant Jelly (167)
Lettuce Salad (148)
Malaga Pudding (309)

2485. Gumbo of Frogs' Legs, Normandie

Finely slice one carrot, one onion, two branches celery and one leek, place them in a saucepan with branch parsley, three quarts water, sprig thyme, sprig marjoram, one bay leaf and one clove, adding one pound white, fresh fish bones or heads of same and gently boil for thirty-five minutes, strain the broth through cheesecloth into a vessel, cut in small square pieces a white onion, a green, seeded pepper and two leeks, place in saucepan with tablespoon melted butter and cook for ten minutes, occasionally stirring meanwhile, moisten with the fish broth, season with two teaspoons salt, let boil for fifteen minutes. Trim and cut in half-inch pieces twelve fresh okras and add them to the soup, with two ounces raw rice and two peeled, fresh tomatoes cut in small pieces, let boil for thirty-five minutes, plunge six ounces fresh frogs' legs in boiling water for three minutes, drain on a sieve, pick off the meat from the bones, and add the meat to the soup, with six oysters cut in quarters, six shrimps

cut in small pieces and six finely sliced canned mushrooms, and let boil for ten minutes, skim the fat from the surface, pour the soup into a soup tureen and serve.

2486. Pickerel en Marinade

Cut off the fins and thoroughly wipe a three-pound fresh pickerel, place it on a deep dish, add a sliced onion, crushed half bean garlic, two branches parsley, sprig thyme, one bay leaf, two cloves, teaspoon salt and half teaspoon pepper, pour in half gill vinegar, half gill white wine, two gills water and the juice of half a sound lemon, turn the fish in the marinade and let infuse for two hours. Place the fish and marinade in an oval pan, cover, and let slowly boil for forty minutes, take up the fish with the skimmer, lay it on a hot dish with a folded napkin, remove any articles adhering to the fish, decorate with a little parsley greens and send to the table with a little melted butter separately.

2487. Entrecôtes, Parisienne

Neatly trim and flatten two tender sirloin steaks, one and a quarter pounds each. Mix on a plate tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn the steaks in the seasoning, arrange on a broiler, broil for six minutes on each side, remove and arrange them on a baking dish. Place in a bowl three finely chopped shallots, half bean chopped garlic, half teaspoon chopped parsley, half teaspoon chopped chives, two ounces finely chopped raw beef marrow, half ounce butter, half teaspoon meat glaze and the juice of half a sound lemon. Sharply stir until thoroughly amalgamated, then spread this preparation over the steaks, set them in the oven for five minutes, remove, baste them with their butter and serve.

Saturday, Third Week of September

BREAKFAST

Muskmelons (2056)
Pettijohn Food (170)
Shirred Eggs, Epicurienne
Kippered Herrings (153)
Salisbury Steaks (347) German Fried Potatoes (242)
Buckwheat Cakes (330)

2488. Shirred Eggs, Epicurienne

Remove the skin and fat from a fresh veal kidney, then cut it in quarter-inch-square pieces. Heat a tablespoon melted butter in frying pan, add the kidney and briskly fry for five minutes, sprinkle a teaspoon flour over them, stir well. Pour in a half tablespoon sherry, gill milk and half gill cream, season with three saltspoons salt and saltspoon cayenne pepper, mix well and let boil for five minutes. Remove, then evenly divide it in six shirred-egg dishes, carefully crack two fresh eggs in each dish evenly season with half teaspoon salt and two saltspoons pepper, set them in the oven for five minutes, remove and serve.

LUNCHEON

Chicken Broth with Rice (800)
Brochette of Scallops with Fresh Mushrooms
Ox Tail en Compote (1711)
Plum Pie (456)

2489. Brochette of Scallops with Fresh Mushrooms

Place one and a half pounds fresh, large scallops on a plate, season with half teaspoon salt, three saltspoons pepper, and mix them well in the seasoning. Cut two ounces raw, lean bacon in half-inch-square, thin slices. Thoroughly wash four ounces very fresh, sound mushrooms, plunge them in boiling water for five minutes, drain on a cloth, then cut them into about the same size as the scallops. Have six clean skewers, then run in a piece of bacon, then one scallop, after this a piece of fresh mushroom, another scallop, a piece bacon, another scallop, a mushroom, and so on until the six skewers are completed. Lightly roll in oil, then in bread crumbs, arrange them on a double broiler and broil on a brisk fire for five minutes on each side, remove, dress on a hot dish, spread a little melted butter over, decorate with a little parsley greens and serve.

DINNER

Radishes (58) Lyons Sausage (582)
Cabbage, Rouennaise
Spanish Mackerel with Paprika (1090) Potatoes, Windsor (252)
Chicken Legs, Dijonnaise
String Beans with Butter (1579)
Roast Leg of Mutton, Currant Jelly (522)
Escarole Salad (100)
Chocolate Pudding (190)

2490. Cabbage, Rouennaise

Cut a very small green cabbage in quarters, remove the core and outer leaves, slice exceedingly fine, place in a saucepan with ounce butter and teaspoon salt, lightly mix, then cover the pan and cook on the fire for twenty minutes, stirring once in a while, moisten with three quarts water, add a half-pound piece salt pork and one beef marrow bone, cover the pan and let boil slowly for two hours, remove the bone and pork, skim the fat from the surface, pour the soup in a soup tureen, arrange six slices toasted French bread on top of the soup and serve.

2491. Chicken Legs, Dijonnaise

Take up the chicken legs, etc., from the jar, from Thursday, and drain on a cloth. Heat two tablespoons melted butter in frying pan, add the legs and quickly fry them for five minutes on each side, remove and keep them on a plate till required. Pour the marinade in a saucepan, place pan on the open fire and let reduce to a third the quantity, pour in two gills tomato sauce (No. 16) and gill demi-glace (No. 122), then boil for five minutes. Strain sauce through Chinese strainer into another saucepan, add the chicken legs with twelve canned mushrooms, brown in a small frying pan twelve small onions with a tablespoon melted butter for

six minutes or until or a nice golden colour, and then add to chicken. Lightly mix, cover the pan and set in the oven for forty-five minutes, remove, dress the chicken on a dish, pour contents of pan over, arrange six heart-shaped bread croutons (No. 90) around, sprinkle a little chopped parsley over and serve.

Sunday, Third Week of September

BREAKFAST

Sliced Peaches and Cream (1828)
Oatmeal Porridge (2)
Fried Eggs with Parsley
White Perch Sauté (1013)
Lamb Chops with Bacon (219) Grilled Sweet Potatoes (820)
Rice Flannel Cakes (221)

2492. Fried Eggs with Parsley

Heat two tablespoons melted butter in black frying pan, carefully crack in twelve fresh eggs, evenly season with half teaspoon salt and two saltspoons pepper. Fry them for one minute, then set in oven for five minutes, remove, carefully glide them on a hot dish, sprinkle a little freshly chopped parsley over and serve.

LUNCHEON

Okra Broth (2115)
Lobster Curry, McWade (489)
Broiled Devilled Duckling
Spaghetti au Gratin (1508)
Vanilla Soufflé (758)

2493. Broiled Devilled Duckling

Singe, cut off the head and feet from a tender duckling, split open through the back without separating, neatly draw, cut away the spinal bone, enclose the bird in a towel and neatly flatten with a cleaver, season it all around with a teaspoon salt and half teaspoon pepper, then rub it with a tablespoon oil, arrange on a double broiler and broil for ten minutes on each side. Remove, spread a devilled butter (No. 11) over the duckling, then roll it in bread crumbs and broil again for two minutes on each side. Remove, dress on a hot dish, decorate with a little watercress and serve.

DINNER

Oysters (18)
Celery (86) Anchovies (141)
Consommé with Lettuce
Pompano, Hollins Filets Mignon, Genoise Sauce
Sweetbreads Braisé, Potter
Lima Beans, Stanford (2198)
Roman Punch (1708)
Roast Woodcocks
Chicory Salad (38)
Tutti-Frutti Ice Cream (726)

2494. Consommé with Lettuce

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Finely chop two ounces of raw, lean veal, place it in the mortar with an egg yolk, three saltspoons salt, one saltspoon cayenne, half saltspoon grated nutmeg and half teaspoon chopped parsley. Pound to a smooth paste, then place in a bowl and add two tablespoons cream, sharply stirring with spoon while adding.

Remove the green leaves from two heads of lettuce (keeping the white parts for salad), thoroughly wash the leaves in cold water, take them up and plunge them in a quart boiling water and boil for three minutes. Take up with skimmer and drain on a cloth, spread force evenly over the leaves, roll them up, place on a lightly buttered sautoire, season with half teaspoon salt and three saltspoons pepper, moisten with half pint consommé, cover with sheet of buttered paper, set in oven for ten minutes. Remove, take up, neatly trim off the ends of each, cut in quarter-inch pieces, place in soup tureen, pour the consommé over and serve.

2495. Pompano, Hollins

Cut off the heads of two fresh pompanos of one and a half pounds each, split them in two through the back, remove spinal bones, neatly trim them, then place the fish in a sautoire, skin side downward, add half ounce butter, gill white wine, half gill water, branch parsley, juice half a sound lemon, level teaspoon salt and three saltspoons pepper. Cover the fish with buttered paper and set in the oven for fifteen minutes, remove, take up the pompano with the skimmer, lay it in a baking dish. Mix in a small saucepan one ounce butter with ounce flour, heat for half a minute, then strain gravy of the fish into this pan, add a gill cream and gill milk and sharply stir until it comes to a boil. With a small Parisian potato scoop dig out all you can from three good-sized, sound, raw, peeled potatoes, wash well, add them to the sauce, season with two saltspoons salt and one saltspoon cayenne, lightly mix and let boil for fifteen minutes. Add one egg yolk, carefully mix without mashing potatoes, pour contents of pan over the pompano, sprinkle a little Parmesan cheese over, set in oven for fifteen minutes, remove and send to table in same dish.

2496. Filets Mignon, Genoise Sauce

Trim a little of the fat from a two-pound piece of tender filet of beef, then cut it in six equal filets; lightly flatten, season with teaspoon salt and half teaspoon pepper and keep on a plate. Cut two and a half ounces fresh beef marrow in quarter-inch pieces, place on lightly buttered tin, sprinkle half teaspoon salt over, set in oven for five minutes, then remove and keep hot. Prepare a purée of peas (No. 1473), dress pyramid-like in centre of hot dish, heat tablespoon melted butter in frying pan, place filets in one beside another, briskly cook for three minutes on each side, arrange the marrow over the filets, pour a Genoise sauce over them and serve.

2497. Sauce, Genoise

Heat tablespoon melted butter in saucepan, add one finely sliced onion, three finely chopped shallots, half bean crushed garlic, branch parsley, small sprig thyme, bay leaf and one clove, gently brown for five minutes, moisten with a gill claret, let reduce until nearly dry, pour in one and a half gills demi-glace (No. 122), mix well, then boil for five minutes, adding half teaspoon anchovy essence, two saltspoons salt and one saltspoon cayenne pepper. Mix well, strain through cheesecloth and use as required.

2498. Sweetbreads Braisé, Potter

Soak six heart sweetbreads in cold water for two hours, remove and plunge them in two quarts boiling water with teaspoon salt for five minutes, lift them up and neatly trim them, then place them in six individual egg-cocotte dishes. Pour over each a light tablespoon sherry and a tablespoon demi-glace (No. 122), evenly season with a teaspoon salt and three saltspoons pepper, lay the cocottes in tin and set in oven for fifteen minutes, carefully turning once in a while, then bring them to the oven door. Place in a bowl half a very finely chopped onion, two chopped shallots, three thoroughly cleaned fresh mushrooms, also finely chopped, an ounce butter, briskly stir and spread the preparation over the six breads, reset in the oven for fifteen minutes longer, turning and basting them quite frequently during that time, remove, sprinkle a little chopped truffle over and send them to the table.

2499. Roast Woodcocks

Pick and singe three large or six small woodcocks, remove the skin from the heads, pick out the eyes, neatly draw and wipe, truss up the feet, skewer them with the bills, lay a very thin slice larding pork over each breast, place them on a roasting tin, spread a little melted butter over the birds, sprinkle half teaspoon salt over them, then set in a brisk oven for twelve minutes. Finely chop the livers and hearts with two chicken livers and one shallot, place on a plate with half teaspoon chopped parsley, two saltspoons salt and one saltspoon white pepper, mix well. Prepare six toasts, quarter inch thick and two inches square, then evenly spread the force over the six toasts, sprinkle a little bread crumbs over and lay them in a tin, then set in oven for three minutes. Remove, arrange on hot dish, dress the woodcocks on top, decorate with six small pieces of lemon and a little watercress and serve.

Monday, Third Week of September

BREAKFAST

Baked Apples (44) Semolina (192)
Omelette, Napolitaine
Findon Haddock (76) Broiled Pigs' Feet (434)
Stewed Cream Potatoes (110)
Curry Cakes (1112)

2500. Omelette, Napolitaine

Plunge an ounce of Italian macaroni in a pint boiling water with half teaspoon salt and boil for thirty-five minutes, drain on sieve, then cut them in quarter-inch pieces, drain them on cloth, then place in small saucepan with three saltspoons tomato sauce (No. 16) and teaspoon grated Parmesan cheese, season with saltspoon salt and half saltspoon pepper, mix well and cook for two minutes. Crack eight fresh eggs in a bowl, add half gill milk, tablespoon Parmesan cheese, half teaspoon salt, two saltspoons pepper and sharply beat up with a fork for two minutes. Thoroughly heat a tablespoon melted butter in a black frying pan, drop in the eggs, sharply mix with fork for two minutes, let rest a half minute, spread the macaroni in the centre, fold up the two opposite sides to meet in the centre, let rest a minute, then turn on a hot dish, pour gill hot tomato sauce over and serve.

LUNCHEON

Oyster Patties, Béchamel (1428)
Mutton Croquettes, Oriental
Green Corn Sauté (2144)
Grape Tarts

2501. Mutton Croquettes, Oriental

Pick off all meat from leg of mutton left over from Saturday and cut it in quarter-inch-square pieces. Finely chop one medium, white onion and one seeded, sound green pepper, place them in saucepan with two tablespoons melted butter and gently fry for five minutes, add the mutton with three ounces well washed and drained raw rice, moisten with pint of broth or water, season with light teaspoon salt, half teaspoon curry powder, saltspoon cayenne and saltspoon grated nutmeg, mix well, cover pan and set in oven for one hour, stirring once in a while. Remove, add two egg yolks and two tablespoons cream, sharply stir on fire while heating for five minutes, remove, transfer into a dish and let cool off. Divide the force in twelve even parts, roll them out on a lightly floured table to croquette shape, dip them in beaten egg, lightly roll in bread crumbs, arrange them in frying basket and fry in boiling fat for eight minutes. Drain well. Pour Finnoise sauce (No. 251) on a hot dish, arrange the croquettes on top and serve.

2502. Grape Tarts

Lightly butter a straight-edged pie plate, roll out on a lightly floured table half pound pie paste (No. 117) to the size of the plate and with it line the plate. Neatly press down the paste at the bottom and edges, then trim off that adhering around the edges, cover the pan with buttered paper, then fill up with dried beans and bake in oven for twenty minutes. Take out, let rest for five minutes, remove the beans and paper, spread two tablespoons currant jelly at the bottom of the pie. Remove stems from one and a half pounds sweet grapes, place them in a bowl, add two ounces sugar, tablespoon rum and one maraschino, mix well,

then arrange them in the pie plate, set in oven for ten minutes. Remove, sprinkle a little powdered sugar over, lift up the tart from the paste and serve either hot or cold.

DINNER

Radishes (58) Olives
Rice Soup, Smyrna
Sheepshead, Oyster Sauce (652)
Potatoes, Ancienne (1391)
Squabs en Estouffade (597) Cauliflower, Hollandaise (853)
Roast Ribs of Beef (126)
Tomato Salad (461)
Pineapple Pudding (128)

2503. Rice Soup, Smyrna

Place in a saucepan a very small knuckle of veal and one pound of shin of beef with four quarts water, season with a teaspoon salt, let come to a boil, then skim the scum from the surface, add a carrot cut in quarters, an onion with two cloves stuck in it, one turnip, two leeks, two branches celery and one branch parsley. Tie in a thin piece of cloth a sprig of thyme, one bay leaf and a blade of mace, and add to the soup, cover the pan and let slowly boil for two hours and a half, skimming off the fat once in a while. Strain the broth through cheesecloth into another saucepan. Dilute a saltspoon Spanish saffron in a tablespoon water, strain and add to the soup, add three ounces raw rice, with half teaspoon chopped parsley and the leaves from two branches chervil, then boil for twenty-five minutes. Pick stems from two ounces Smyrna or California seeded raisins and add to the soup, boil for ten minutes more, pour the soup into a tureen and serve.

Tuesday, Third Week of September

BREAKFAST

Stewed Prunes (1) Grape-Nuts (1371)
Scrambled Eggs, Schmidt
Smelts, Tartare Sauce (47)
Beef, Paysanne Potatoes, Julienne (799)
Scotch Scones (364)

2504. Scrambled Eggs, Schmidt

Cut from a stale sandwich loaf six slices a quarter of an inch thick, toast to a nice golden colour, trim to two-inch-square pieces and spread a teaspoon paté de foie on top of each toast, arrange on a hot dish. Carefully crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt and three saltspoons white pepper. Sharply beat up with a fork for one minute, heat a tablespoon butter in a frying pan, drop in the eggs and cook for six minutes, frequently stirring meanwhile. Evenly arrange them over the toasts and send to the table.

2505. Beef, Paysanne

Pick all the meat from the ribs of beef left over from yesterday, and cut in half-inch pieces and keep on a table. Cut two medium, white onions in half-inch pieces, place in a sauteuse with two tablespoons lard, and brown to a nice golden colour, lightly stirring meanwhile. Sprinkle over two tablespoons flour, stir well, moisten with a gill claret and three gills broth (No. 701), and let boil for ten minutes. Add the beef, season with a light teaspoon salt, three saltspoons pepper, a teaspoon French mustard, a half teaspoon chopped chives and a tablespoon sherry, mix well and cook for thirty-five minutes, occasionally stirring meanwhile. Remove, dress the beef in a hot deep dish and serve.

LUNCHEON

Beetroot Broth (2179)
Crab Meat in Tomatoes
Lamb Steaks, Luxembourgeoise
New Carrots, Vichy (894)
French Pancakes (17)

2506. Crab Meat in Tomatoes

Scald six nice, ripe, fresh, red tomatoes in boiling water for one minute, lift up and peel. Cut off a piece at three-quarters of the height of the tomatoes, to be used as a cover, then with a spoon carefully scoop out the meat without cutting the shells, place and keep on the ice till required. Place one and a half pounds fresh crab-meat flakes in a bowl, season with four tablespoons dressing (No. 863), mix well, then season interiors of the tomatoes with a half teaspoon salt and three saltspoons pepper. Divide the crab meat in the six tomato shells, giving a nice dome-like shape, spread a little mayonnaise sauce on top of each, sprinkle over a half teaspoon chopped parsley, arrange an anchovy in oil ring-like on top of each. Place the tomato on clean lettuce leaves, lay them on a cold dish and serve.

N. B. Place the scooped-out tomato meat in the demi-glace pan (No. 122).

2507. Lamb Steaks, Luxembourgeoise

Cut three steaks, three-quarters of a pound each, from a tender leg of lamb, make a few light incisions around the skin of each and neatly flatten them. Season with a light teaspoon salt and keep on a plate until required. Cut four peeled Bermuda onions in halves crosswise, place on a baking dish, cut side upward, season with a light teaspoon salt and half teaspoon white pepper. Place in a bowl an ounce butter, two tablespoons bread crumbs, a half teaspoon chopped parsley, half teaspoon chopped chives, the juice of a half lemon and half teaspoon French mustard, mix the whole well together, then evenly spread over the onions. Set in the oven for twenty minutes, heat a tablespoon butter in a frying pan, arrange the steaks in and cook for eight minutes on one side only, then lay the steaks on top of the onions, the cooked side downward.

Pour one-half gill cold water in the steak pan, boil on the range for two minutes, then pour the gravy over the steaks. Set in the oven for ten minutes, remove and serve in the same dish.

DINNER

Oysters (18)
Radishes (58) Caviare (59)
Potato with Vermicelli
Sea Bass au Court-Bouillon (25) Potatoes, Normandie (851)
Stuffed Breast of Veal, Florentine
Tomatoes on Crusts (1287)
Leg of Lamb, Mint Sauce (392)
Doucette Salad (189)
Strawberry Ice Cream (431)

2508. Potato with Vermicelli

Cut in small pieces four ounces lean salt pork, two leeks and one medium, white onion, place in a saucepan with an ounce butter and two bay leaves. Set the pan on the fire and cook for ten minutes, frequently stirring meanwhile. Finely slice six peeled raw potatoes, add to the pan with a quart white broth (No. 701) and three pints water, season with a light teaspoon salt and a half teaspoon pepper, and mix lightly. Cover the pan and let slowly boil for one hour, press the purée through a sieve into a basin, then through a Chinese strainer into another saucepan. Drop two ounces vermicelli in a pint boiling broth and boil for ten minutes, then add vermicelli and broth to the purée. Mix well, boil for ten minutes, pour the soup into a soup tureen and serve.

2509. Stuffed Breast of Veal, Florentine

Carefully remove the rib bones from a tender breast of white veal. Make a deep incision on the large end, season all around and inside with a good teaspoon salt and a half teaspoon pepper. Remove the stalks from a quart of fresh spinach, then thoroughly wash and plunge in a quart boiling water with a teaspoon salt and boil for ten minutes. Drain on a sieve and with a skimmer press out all the water, finely chop and place in a saucepan with two egg yolks, a half teaspoon salt, a saltspoon cayenne and a saltspoon grated nutmeg. Sharply stir on the fire while cooking for five minutes, spread the spinach on the incision of the breast, sew it up, place a mirepoix (No. 271) in a braising pan, lay the breast over, add one-half ounce butter, then cook on the fire for ten minutes. Moisten with one gill white wine, one pint broth and two gills demi-glace (No. 122), cover the pan and set in the oven for two hours, being careful to baste the breast frequently so as to obtain a nice bright brown colour. Take out, lift up the breast, remove string, dress on a hot dish. Skim the fat from the gravy, reduce it on the open fire for eight minutes. Strain through a Chinese strainer over the veal, sprinkle a little chopped parsley over and serve.

Wednesday, Third Week of September

BREAKFAST

Grapes in Cream (2369)
Boiled Rice (275)
Eggs Molet, Arcachon
Whitebait, Virginia (1421)
Calves' Liver, Minute (810) Potatoes, Anna (84)
Honey Cakes (1215)

2510. Eggs Molet, Arcachon

Place twelve medium, freshly opened oysters in a saucepan, add one-half gill white wine, one gill water and three saltspoons salt, and boil for three minutes. Place in another saucepan one tablespoon butter and a tablespoon flour, stir well, then strain the oyster liquor into the pan, adding a half gill cream and half saltspoon cayenne pepper; then mix until it comes to a boil. Cut the oysters in small square pieces, add to sauce with six anchovies in oil, also cut in small pieces, and mix well. Boil twelve fresh eggs in boiling water for five minutes, take up and drop in cold water for a minute, remove, shell and place on a hot deep dish, pour the sauce over and serve.

LUNCHEON

Consommé in Cups (52)
Croûtes of Oysters, Original
Lamb en Bordure, Bourgeoise
Green Corn on Cobs (1864)
Fruit Cake

2511. Croûtes of Oysters, Original

Cut covers off six French rolls, scoop out the soft parts, then lightly butter the insides, place on a tin and set in oven for five minutes. Remove and keep hot, place thirty-six freshly opened, medium oysters with their liquor in a saucepan with two gills water and boil for three minutes, Skim the scum from the surface, heat in a saucepan two tablespoons melted butter, add half a chopped, seeded green pepper, three finely-chopped shallots and two finely chopped, well peeled and cleaned fresh mushrooms, then gently brown for five minutes, stirring once in a while. Add two light tablespoons flour, stir well while heating for half a minute, strain the oyster liquor through a cheesecloth into this pan, add a half gill cream, two tablespoons sherry, three saltspoons salt, a saltspoon cayenne and a half saltspoon grated nutmeg. Sharply mix until it comes to a boil, then let gently boil for six minutes, add the oysters with the juice of a quarter of a lemon and half teaspoon freshly chopped parsley. Mix well and cook for three minutes, place two anchovies in oil in each roll, evenly divide the oysters and sauce in the rolls, place their covers on, arrange on a dish, decorate with a little parsley greens and send to the table.

2512. Lamb en Bordure, Bourgeoise

Cut up all the meat from leg of lamb left over from yesterday in half-inch pieces; cut in same way three ounces lean salt pork. Heat in a saucepan two tablespoons leaf lard, add one finely sliced white onion and the pork and fry to a light brown, stirring meanwhile; add one tablespoon flour, stir well. Moisten with one-half gill white wine and three gills broth (No. 701), mix well, then add the lamb with a half bean chopped garlic, a light teaspoon salt, three saltspoons pepper and a half teaspoon chopped chives. Mix well, place the lid on, cook on the range for five minutes, then set in the oven for thirty minutes. Remove, skim fat from the surface and keep hot. Boil four medium, peeled potatoes for thirty-five minutes in two quarts boiling water with a half teaspoon salt, drain on a sieve, then press through a potato masher into a bowl, add one egg and the yolk of another, a half ounce butter, a half teaspoon salt and two saltspoons pepper. Sharply stir with the spatula till smooth. Slide a dentilated tube at the bottom of a pastry bag, drop the preparation into it and press down around the edges of a baking dish as a border, pour the lamb stew into the centre, dredge two tablespoons bread crumbs over, then set in the oven for fifteen minutes. Remove and serve.

2513. Fruit Cake

Carefully pick one ounce currants and remove seeds from an ounce raisins, finely chop two dried figs, six preserved cherries, two slices fresh or preserved pineapple, the rind of a candied citron, an ounce peeled almonds and one preserved apricot. Place in a bowl with juice of half an orange, two tablespoons brandy, one tablespoon each rum, sherry and kirsch. Mix all well together and let stand on one side in a cool place till required. Place in a basin three ounces each butter and sugar. Sharply mix with spatula for three minutes, add one egg, sharply mix for a minute, crack in another egg, mix a minute again, add another egg and briskly beat for three minutes longer. Add a half saltspoon salt, two ounces sifted flour and half teaspoon baking powder, sharply stir until well thickened, then add the fruits. Season with half saltspoon each grated nutmeg, mace, cinnamon and ginger, and mix the whole well together. Lightly butter a cake pan, line it with buttered paper, drop in preparation and set in oven to bake for one hour and a half. Remove, let cool off, turn the cake on table, remove the paper, dress the cake on a dish with a folded napkin and serve.

DINNER

Celery (86) Salted Peanuts (954)
Potage, Jardinière
Weakfish, Maître d'Hôtel (927) Potatoes, Hollandaise (26)
Beef Tongue, Milanaise
Stuffed Eggplant, Marseillaise
Roast Partridge (97)
Romaine Salad (214)
Pudding, Renaissance (692)

2514. Potage, Jardinière

Cut in small square pieces one each medium carrot, white turnip, medium onion, leek and branch celery, place in a saucepan with an ounce butter and cook on the fire for ten minutes, frequently stirring meanwhile. Moisten with two quarts broth and one quart water, add one pound shin of beef, season with a good teaspoon salt and a light half teaspoon pepper, then let slowly boil for forty-five minutes. Cut a quarter pint trimmed, fresh string beans in half-inch pieces and add to soup with quarter pint shelled fresh peas, then boil for thirty-five minutes longer. Pick leaves from two branches chervil and one branch parsley, add to the soup, and boil five minutes longer. Remove the beef. Skim fat from the surface. Pour in a soup tureen, and serve.

2515. Beef Tongue, Milanaise

Procure a fresh beef tongue, rub it all over with a tablespoon salt and half teaspoon pepper. Place mirepoix (No. 271), in braising pan with an ounce butter, lay the tongue over, then cook on the fire for twenty minutes, turning the tongue and stirring the vegetables once in a while. Moisten with a pint water, one-half gill white wine, two gills demi-glace (No. 122), two gills tomato sauce (No. 16), and add a saltspoon saffron. Cover the pan, boil for five minutes, then set in oven for two hours and a half, basting the tongue once in a while. Remove, take up the tongue, plunge it in cold water, remove and skin it, then neatly trim all around and keep hot until required. Plunge four ounces spaghetti in a quart boiling water with a teaspoon salt and boil for twenty-five minutes. Drain on a sieve, then cut in inch pieces, place in a saucepan with six sliced canned mushrooms, one ounce cooked ham, cut in julienne strips and a very small sliced truffle, skim fat from the surface of the sauce, then strain it in the spaghetti pan, mix well and cook for five minutes, adding one ounce Parmesan cheese. Mix well, place the spaghetti in a large, hot dish, cut the tongue in quarter-inch slices, arrange over the spaghetti one overlapping another. Strain the sauce into a saucebowl and serve.

2516. Stuffed Eggplant, Marseillaise

Cut three small eggplants into halves lengthwise, make a few criss-cross incisions in the meat of the plants without cutting the shells, then plunge in boiling fat, cut side downward, and fry for ten minutes. Lift up and lay on a towel, skin side up, let drain for five minutes, scoop out all the meat and finely chop. Heat a tablespoon melted butter in a saucepan, add a small chopped onion and fry for three minutes, then add the eggplant, with two seeded, peeled, red, fresh, chopped tomatoes. Season with a light teaspoon salt and three saltspoons pepper, add a teaspoon freshly chopped parsley and half bean finely chopped garlic. Mix well with wooden spoon and let cook for fifteen minutes, occasionally stirring meanwhile, then add four tablespoons fresh bread crumbs, mix well, and with this preparation fill up the six half shells. Place on a tin, sprinkle a little bread crumbs over, arrange a few little bits of butter

on top, set in oven to bake for fifteen minutes, remove, dress on a hot dish and serve.

Thursday, Fourth Week of September

BREAKFAST

Muskmelons (2056)
Cornmeal Mush (326)
Poached Eggs, Villeroi
Broiled Porgies (876)
Smoked Beef in Cream (329)
French Fried Potatoes (8)
German Pancakes (943)

2517. Poached Eggs, Villeroi

Prepare a Villeroi sauce (No. 1460), adding to the sauce half gill hot milk to lighten a little. Prepare twelve poached eggs on toasts (No. 106), pour the sauce over and serve.

LUNCHEON

Celery Broth (951)
Soft Shell Crabs au Cerfeuilles (2036)
Veal en Thon
Jerusalem Artichokes, Espagnole
Orange Custard in Cups

2518. Veal en Thon

Have a three-pound piece sawn from a round of tender, white leg of veal, remove the bone from the middle, make a few incisions all around the skin, then neatly flatten with a cleaver. Cut six anchovies in oil lengthwise, then with the aid of a larding needle insert the anchovies on top of the veal, then rub the under part with a teaspoon anchovy essence. Season all around with a teaspoon salt and a half teaspoon pepper, place the veal in a basin, pour over half gill vinegar and half gill claret and let infuse for three hours. Lift up the veal, wipe it with a cloth, sprinkle all over with a little flour. Heat two tablespoons good oil in a sautoir, add the veal and gently cook it on the range for twelve minutes on each side. Remove it, dress on a hot dish, take oil out of the pan, then pour in the veal marinade, boil for three minutes, pour it over the veal and serve.

2519. Jerusalem Artichokes, Espagnole

Peel, thoroughly wash and drain twelve Jerusalem artichokes, heat two tablespoons leaf lard in frying pan, arrange the artichokes in and slowly fry for fifteen minutes, or until a nice brown colour, turning once in a while; take up and place in a saucepan with one and a half gills demi-glace (No. 122) and one tablespoon Madeira wine. Carefully mix, season with half teaspoon salt, a saltspoon cayenne, cover the pan,

then set in the oven for fifteen minutes. Remove, place in a deep dish and serve.

2520. Orange Custard in Cups

Crack in a bowl two fresh eggs, add the yolks of two others, with three ounces sugar, six drops vanilla essence; thoroughly mix with a whisk for two minutes. Pour in one pint milk and three gills cream, adding the grated rind and juice of a juicy orange, and sharply whisk until well thickened. Press the preparation through a cheesecloth into six cups, place the cups in a pan and pour water in up to half the height of the cups. Set in a moderate oven for twenty-five minutes, remove and serve when cold.

DINNER

Oysters (18)

Radishes (58) Olives

Potage, Suzon Smelts, Africaine

Potatoes, Châteaubriand (872)

Appetizing Lamb Chops (1991) Fresh Peas, Vielle Mode (1959)

Roast Capon with Cress (378)

Lettuce Salad (148)

Marron Ice Cream (854)

2521. Potage, Suzon

Place a pint dried, split green peas in a saucepan with a quart water and boil for five minutes, drain on a sieve, replace the peas in the pan with a pound ham bones, a sliced carrot, a sliced onion, two sliced leeks, a bean crushed garlic, and two parsley roots. Moisten with a pint sweet cider and two and a half heavy quarts water, season with two light teaspoons salt and half teaspoon pepper, lightly mix them, cover the pan and slowly boil for two hours, occasionally stirring at the bottom once in a while. Remove, press the soup through a sieve into a basin, then through a Chinese strainer into a saucepan, set on the fire, pour in one gill cream, one ounce butter, one light teaspoon chopped truffle and two ounces cooked rice. Mix well while cooking for five minutes, pour the soup into a soup tureen and serve with bread croutons (No. 23) separately.

2522. Smelts, Africaine

Thoroughly wipe twelve good-sized, fresh smelts, place in a sautoir with half ounce butter, one and a half gills pure tomato juice, two sweet red peppers cut in small squares and half teaspoon French mustard. Season with a teaspoon salt, cover the fish with buttered paper and set in the oven for twenty minutes. Remove, lift up the smelts with a skimmer and dress on a hot dish. Mix on a saucer a teaspoon butter and teaspoon flour and gradually add to the sauce, gently mixing while adding, then boil for two minutes. Pour the sauce over the smelts and serve.

Friday, Fourth Week of September

BREAKFAST

Oranges (104)
Wheatena (1298) Eggs, Wilding
Yarmouth Bloaters (311)
Sausages, Porto Rico (1788)
Potatoes, Lyonnaise (78)
Flannel Cakes (136)

2523. Eggs, Wilding

Place in a small saucepan one finely chopped, seeded green pepper with a tablespoon melted butter and cook for three minutes, add a light tablespoon flour and stir well while heating for a minute. Pour in two gills cream, mix until it comes to a boil, then add a half pound fresh crab-meat flakes, with two tablespoons sherry, six sliced canned mushrooms, a teaspoon Worcestershire sauce, half teaspoon salt and two saltspoons pepper, mix well and cook for five minutes. Transfer into a baking dish, crack twelve fresh eggs over, equally season with half a teaspoon salt and two saltspoons pepper. Sprinkle over the eggs an ounce grated, cooked ham, lightly baste each yolk with a very little cream, set in brisk oven for six minutes, remove and send to the table.

LUNCHEON

Clam Broth with Rice
Delicieuse of Shrimps
Highlander (1734)
Macaroni Polonaise (2152)
Banana Méringue Pie

2524. Clam Broth with Rice

Open twelve large, fresh clams and place in a saucepan with all their liquor, three pints cold water and four branches celery. Place on the fire, season with two saltspoons cayenne pepper, adding a teaspoon butter, and let boil for five minutes, then strain the broth through a cheesecloth into a saucepan. Plunge two ounces raw rice into a pint boiling water with half teaspoon salt and boil for twenty-five minutes. Drain on a sieve, then add the rice to the clam broth and boil for ten minutes. Pour it in six cups and serve.

2525. Delicieuse of Shrimps

Shell a pint cooked shrimps, then cut in quarter-inch pieces. Mix in a saucepan two tablespoons melted butter with two tablespoons flour, heat for half a minute, then pour in two gills milk, mix until it comes to a boil, then add the shrimps. Season with half a teaspoon salt, one saltspoon cayenne pepper and a saltspoon grated nutmeg. Cut six anchovies in oil in small pieces, add to the shrimps, lightly mix, then cook for ten minutes, frequently stirring meanwhile. Remove and let stand on a table till required. Boil four medium, peeled potatoes in a

quart water with a teaspoon salt for thirty-five minutes, drain, press through a potato masher into a sautoir, add three egg yolks, one teaspoon chopped parsley, half teaspoon salt, one saltspoon cayenne and a saltspoon grated nutmeg. Sharply stir on the fire for five minutes, lightly butter six individual pudding moulds, line the bottom and sides of each with three-quarters of the potato purée, then fill up with the shrimp preparation, cover with the balance of the potatoes, place the moulds on a tin, cover with a buttered paper, set in the oven for twenty minutes. Remove, prepare six round pieces toast two inches in diameter, lightly butter, arrange on a dish, and unmould the delicieuse over the toasts. Pour a mousseline sauce (No. 211) over and serve.

2526. Banana Méringue Pie

Roll out on a lightly floured table a quarter pound pie paste (No. 117) to size of plate, lightly butter a deep pie plate, then line it with the layer of paste, carefully press down at bottom and sides, trim off edges, and spread three tablespoons of orange marmalade at bottom of plate. Peel and finely slice eight ripe bananas, place in a bowl with two ounces sugar and half teaspoon vanilla essence, mix well in seasoning and arrange over the marmalade. Set in oven for thirty minutes, remove, beat up the whites of three eggs to a stiff froth, adding one ounce sugar and a teaspoon good rum, beat up for one minute, then spread nicely over the bananas. Neatly smooth the surface with the blade of a knife, sprinkle a tablespoon finely grated cocoanut over, reset in oven for ten minutes. Remove and serve either hot or cold.

DINNER

Oysters (18)
Radishes (58) Olives
Potage, Bagration
Spanish Mackerel, Maître d'Hôtel (689)
Sliced Cucumbers (340)
Sirloin of Beef with Fried Tomatoes (793)
Timbales of Spinach (2063) Lobster, Bordelaise
Roast Squabs with Cress (831)
Celery, Mayonnaise (69)
Gateau, St. Honoré (1945)

2527. Potage, Bagration

Place in a saucepan a sliced carrot, a sliced onion, a branch parsley, a sprig thyme, a bay leaf, a clove, two quarts water, one and a half teaspoons salt, half teaspoon pepper and two pounds fish bones or fish heads, then let boil for forty-five minutes. Mix in a saucepan one ounce butter with two ounces flour, stir well while heating for a minute, and strain the fish broth through a cheesecloth into the pan, add a pint hot milk, mix well and let boil for twenty minutes. Then add a gill cream, one-half ounce butter and one teaspoon anchovy essence. Mix well and let boil for five minutes. Cut half a pound of fresh halibut in quarter-inch pieces, place in a saucepan with one-half gill white wine and one gill broth and boil for ten minutes, then add it to the soup, mix well, pour into a soup tureen and serve.

2528. Lobster Bordelaise

Place in a saucepan half a pint white wine, four gills water, six finely crushed shallots, a bean of crushed garlic, three branches parsley, a branch chervil, a sprig thyme, a sprig marjoram, a bay leaf and one clove. Season with a heavy teaspoon salt and half teaspoon pepper, and let come to a boil. Then plunge in three well-washed live lobsters, one and a quarter pounds each, cover the pan, boil for twelve minutes, remove and let cool off in the broth. Take up and cut off their heads, then cut each one—shell and all—into eight even pieces each. Cut in exceedingly small square pieces one medium carrot, one medium onion and three branches well-washed white celery, place in a sauteuse, strain the lobster broth through a cheesecloth into the pan and let reduce on the range to about half a pint. Pour in one gill demi-glace and one and a half gills tomato sauce (No. 16), mix well, then add the lobster, cover the pan and let cook for fifteen minutes. Remove, pour two tablespoons brandy on a saucer, set fire to it and let burn for four minutes, then pour over the lobster; mix well. Dress the lobster on a deep dish and serve.

Saturday, Fourth Week of September

BREAKFAST

Pears in Cream (2034) Force (979)
Fried Eggs, Li Hung Chang
Salt Codfish in Cream (822)
Broiled Beefsteaks, Maître d'Hôtel (172)
Saratoga Potatoes (156)
Cornmeal Dodgers (234)

2529. Fried Eggs, Li Hung Chang

Prepare and trim six fresh toasts, three inches square, lightly butter and place on a dish. Broil six exceedingly thin slices lean bacon for a minute on each side, remove and cut each slice in two, and arrange over the six toasts. Heat thoroughly a well-buttered, small frying pan, crack in two fresh eggs, sprinkle over a teaspoon very finely grated, cooked ham, season with a saltspoon salt and half saltspoon pepper, cook for two minutes on the range, then set in the oven for one minute. Remove and carefully glide over one toast, then prepare five more portions in a similar manner. When all prepared sprinkle over half teaspoon curry powder evenly divided. Place an ounce butter in a frying pan, shuffle the pan until the butter attains a nice brown colour, then pour in a teaspoon vinegar, toss a little, then pour over the eggs and serve.

LUNCHEON

Veal Broth in Cups (1538)
Stuffed Devilled Crabs (10)
Bitokes, Tiflis
Apple Dumplings (707)

2530. Bitokes, Tiflis

Mince well together two pounds raw beef and a half pound beef-kidney suet, season with a light teaspoon salt, three saltspoons pepper, adding a tablespoon butter, mix until well amalgamated, then divide in twelve equal parts. Roll out on a lightly floured table to round, cake-like forms, heat two tablespoons leaf lard in a sauteuse, arrange in the bitokes, one beside another, and gently fry for five minutes on each side. Lift up and dress on a hot dish in crown-like shape. Prepare a potato sauté (No. 135) and place in centre of bitokes. Boil one and a half gills cream with two tablespoons fresh, grated horseradish for five minutes, then press through a cheesecloth over the bitokes and serve.

DINNER

Olives Salted Almonds (954)
Purée of Lentils, Brunoise
Bluefish, Bombay (828) Potatoes, Windsor (252)
Noisettes of Beef, Foyot (724) Lima Beans, Fermière
Roast Duckling, Apple Sauce (187)
Doucette Salad (189)
Gateau de Plomb (1072)

2531. Purée of Lentils, Brunoise

Soak a pint dry lentils in cold water for six to eight hours, drain on a sieve, place in a saucepan with four ounces lean, salt pork cut in small pieces, two sliced, peeled, raw potatoes, one sliced carrot, a sliced onion, a sliced leek, a sliced branch celery, one branch parsley, one branch chervil, a sprig of thyme, one bay leaf and a blade of mace. Moisten with three quarts water, season with a teaspoon salt, half teaspoon pepper and add one ounce butter. Cover the pan and let slowly boil for two hours. Take from the fire, press through Chinese strainer into a saucepan and keep hot until required. Cut in exceedingly small square pieces half a carrot, half a medium turnip, one small, white onion, one leek, one branch celery and quarter of a very small cabbage; place these articles in a small saucepan with half an ounce butter, half teaspoon salt, half teaspoon sugar and one gill water, and mix well. Cover the pan, set in oven for thirty-five minutes, remove, add to the soup with two gills milk and boil for five minutes. Pour into a soup tureen and serve.

2532. Lima Beans, Fermière

Finely slice two very small, scraped carrots, one small white onion and one ounce lean salt pork cut in small pieces, place in an earthen pot with a teaspoon lard, and gently brown for six minutes, then add a pint shelled Lima beans. Tie together two leaves lettuce, one bean garlic, one branch parsley and a branch chervil and add to the beans, pour hot water up to half the height of the beans. Season with half a teaspoon salt, half teaspoon sugar and two saltspoons pepper. Mix well, cover the pan, cook on the range for five minutes, then set in oven for thirty-five minutes. Remove, lift up the bouquet, add half ounce butter and toss well. Place on a vegetable dish and serve.

Sunday, Fourth Week of September

BREAKFAST

Peaches in Cream (1828)
Cracked Wheat (656)
Omelette, Pavia
Broiled Sardines on Toast (740)
English Mutton Chops (261) Sweet Potatoes Sautées
Small Brioches (878)

2533. Omelette, Pavia

Crack eight fresh eggs in a bowl, add half gill cream, two tablespoons grated Parmesan cheese, half teaspoon salt and one saltspoon cayenne pepper, sharply beat up with a fork for two minutes. Heat two tablespoons melted butter in a black frying pan, drop in the eggs, sharply mix with fork for two minutes, let rest for half a minute; fold up the opposite sides to meet in the centre, let rest for a minute, turn on hot dish. Place an ounce butter in pan and toss on the fire until a light brown, then add teaspoon freshly chopped parsley and a teaspoon vinegar, toss a little, pour over the omelette and serve.

2534. Sweet Potatoes Sautées

Boil four good-sized sweet potatoes in two quarts water and half teaspoon salt for forty minutes, drain, peel, then finely slice. Heat one and a half tablespoons melted butter in a frying pan, drop in the potatoes, season with a saltspoon salt and two saltspoons pepper, and fry over a brisk fire for ten minutes, frequently tossing meanwhile, giving them a nice omelette form, then let them brown for five minutes, turn on a hot dish, sprinkle a little chopped parsley over and serve.

LUNCHEON

Chicken Broth (578)
Scallops, Brestoise (1857)
Broiled Squabs, Crapaudine (1302)
Interlaken Salad (1875)
Rice au Lait d'Amande (638)

DINNER

Oysters (18) Celery (86)
Canapés of Caviare (59) Consommé, Rivoli
Sheepshead, Mousseline
Potatoes with Brown Butter (1398)
Chicken, Depew Sweetbreads en Coquilles (888)
Fresh Peas with Mint (2408)
Coffee Punch (254)
Roast Plovers (997) Chicory Salad (38)
Plombière, Germaine

2535. Consommé, Rivoli

Prepare a consommé (No. 52), strain into another saucepan and keep it simmering. Place in a vessel two ounces flour, one and a half ounces

grated Parmesan cheese and two eggs, thoroughly mix with whisk until thoroughly thickened. Prepare two small cornets with heavy paper, then pour the preparation in the cornets, cut off a small piece the thickness of a pencil at the point of the cornets, press the preparation into the consommé, let boil for five minutes, pour the consommé into a soup tureen and send to the table with a little grated Parmesan cheese separately.

2536. Sheepshead, Mousseline

Procure a small fresh sheepshead of three pounds, scale, trim off the fins and thoroughly wipe, place in an oval braising pan with a sliced carrot, sliced onion, two branches parsley, half a sliced lemon, sprig of thyme, bay leaf, one clove, twelve whole spices and teaspoon whole black pepper. Moisten with two tablespoons vinegar, half gill white wine and enough water to just cover the fish, season with level tablespoon salt, cover the pan on the fire, let slowly come to a boil, then let continually simmer for forty minutes. Remove to a table and lift up the fish with skimmer, dress on hot dish with folded napkin, decorate with a little parsley greens and send to table with mousseline sauce (211) separately.

2537. Chicken, Depew

Singe, cut off necks and feet from two tender fresh spring chickens of one and a half pounds each, then split them open through the back, neatly draw, pull out breast bones and cut away spinal bones; wipe well, place between a coarse towel and neatly flatten with a cleaver. Season with a good teaspoon salt, half teaspoon paprika and half teaspoon curry powder, then carefully rub one tablespoon good melted butter over and lightly turn in fine, fresh bread crumbs. Heat one ounce good butter in a sautoir, add the chickens one beside another, gently cook for eight minutes on each side, then set in oven for ten minutes. Remove and keep hot. Wipe neatly and cut two good-sized, fresh red tomatoes in three equal slices each, season with half a light teaspoon salt, half teaspoon sugar and two saltspoons pepper, lightly roll in flour. Heat a tablespoon melted butter in frying pan, arrange the tomatoes in it one beside another and briskly fry for two minutes on each side, place on plate and keep hot. Peel, thoroughly wash and drain eight good-sized, sound, fresh mushrooms, finely slice, place in a small saucepan with tablespoon of the chicken (pan) butter and fry for five minutes, then pour in a tablespoon sherry and one gill demi-glace (No. 122), season with two saltspoons salt, one saltspoon cayenne pepper and half teaspoon freshly chopped parsley, cook for eight minutes, lightly mixing meanwhile. Pour the sauce on a hot dish, lay the chickens over, arrange six thin, round slices freshly broiled ham around the chicken, place the tomatoes on top of the ham and serve.

2538. Plombière, Germaine

Prepare a pint (only) of vanilla ice cream (No. 42). Cut in small square pieces six slices candied pineapples, place them in a bowl with

just enough lukewarm water to cover them for ten minutes, drain out the water, then pour in two tablespoons rum, a tablespoon maraschino and one tablespoon Swiss kirsch, mix well and let infuse for twenty minutes, then add them to the vanilla cream with a teaspoon kümmel and mix well with spatula. Beat up two gills thick cream to a stiff froth, add one tablespoon fine sugar, mix well, then add the vanilla and thoroughly mix. Line the interior of a dome-shaped quart mould with a thin sheet of white paper, drop in the ice cream, etc., cover the preparation with a sheet of paper, place the cover on, bury it in the ice-cream tub for one hour, remove, wipe the mould all around, unmould on a cold dish with a folded napkin, lift up the paper and serve.

Monday, Fourth Week of September

BREAKFAST

Stewed Rhubarb (73)
Sago with Cream (1585)
Scrambled Eggs with Bananas
Findon Haddock (76)
Broiled Devilled Ham (451)
Potatoes, Pont Neuf (647)
Buns (197)

2539. Scrambled Eggs with Bananas

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt and two saltspoons white pepper, beat up with a fork for one minute. Peel and cut two sound bananas in quarter-inch-square pieces. Thoroughly heat a tablespoon melted butter in frying pan, add the bananas and briskly fry for three minutes, lightly tossing them meanwhile. Drop in the eggs, then cook for six minutes, briskly mixing once in a while, pour in a hot dish and serve.

LUNCHEON

Oysters, Moreno
Calf's Tongue with Risotto
Indianapolis Salad
Peach Pie (412)

2540. Oysters, Moreno

Open twenty-four large, fresh oysters, detach but keep them on their deep shells, place them on a roasting pan and season with a half teaspoon salt equally divided. Finely chop four Spanish sweet peppers and sprinkle them over the oysters, also equally divided. Arrange a thin piece raw, lean bacon on top of each oyster, sprinkle two tablespoons fresh bread crumbs over them, then set in the oven for ten minutes, remove, arrange on a dish, decorate with a little parsley and serve.

2541. Calf's Tongue with Risotto

Boil three fresh calves' tongues in water for five minutes, drain and peel them, place a mirepoix (No. 271) in a braising pan with a tablespoon of

butter, lay the tongues over the vegetables, season with a light teaspoon salt and two saltspoons pepper, cover the pan and cook on the range for ten minutes, moisten with three gills broth, half gill white wine and two gills demi-glace (No. 122), re-cover the pan and set in oven for an hour and fifteen minutes. Remove, lift up the tongues, trim them well, then cut in two lengthwise. Dress a risotto (No. 225) on a hot dish, dress the tongue on top, skim the fat from the surface of the sauce, let reduce on the open fire for ten minutes, strain it through a Chinese strainer around the tongue and serve.

2542. Indianapolis Salad

Place in a salad bowl six tablespoons cooked, cold fresh peas, add two cold boiled potatoes, two pickled beetroots and three slices Lyons sausage cut in small square pieces, six chopped anchovies in oil, one tablespoon capers, twelve sliced, stoned olives and two cold, chopped, hard-boiled eggs. Toss well for a minute, season with five tablespoons salad dressing (No. 863), thoroughly mix, neatly wipe the bowl around and serve.

DINNER

Potage Celery, Espagnole
Codfish Steaks, Meunière (240)
Potatoes Dauphine (415)
Balotine of Lamb, with Spinach (1724)
Oriental Vegetables
Roast Ribs of Beef (126)
Escarole Salad (100)
Diplomatic Pudding (430)

2543. Potage Celery, Espagnole

Scrape the roots, remove the stale branches of two stalks celery, detach the branches and thoroughly wash and wipe them, then cut them in one-inch julienne strips, place in saucepan with one finely chopped green pepper and one and a half tablespoons butter. Cover the pan, let steam on the range for ten minutes, then moisten with two quarts broth (No. 701). Add two ounces raw rice and two finely chopped, peeled and seeded tomatoes, season with a teaspoon salt and three saltspoons white pepper, gently mix, then let slowly boil for forty-five minutes. Pour into a soup tureen and serve.

2544. Oriental Vegetables

Peel one small, sound eggplant, one Spanish onion and two fresh red tomatoes. Trim and thoroughly wash twelve fresh okras. Cut the eggplant, tomatoes and okras in half-inch pieces, place them in a bowl. Finely chop the onion and brown it with a teaspoon of butter in frying pan for five minutes, then add the other vegetables, season with a teaspoon salt, half teaspoon curry and three saltspoons black pepper, thoroughly mix them, then place in a lightly buttered baking dish, sprinkle two tablespoons fresh bread crumbs over them, place an ounce of butter in little bits on top, set in moderate oven for one hour. Remove and send to table in the same dish.

Tuesday, Fourth Week of September

BREAKFAST

Muskmelons (2056) Barley in Cream (1068)
Eggs Molet, Jacksonville
Broiled Weakfish (927) Beef Hash (923)
Curry Cakes (1112)

2545. Eggs Molet, Jacksonville

Prepare a cream sauce (No. 736). Remove the shells from twelve cooked shrimps, then cut them in quarter-inch pieces, add them to the sauce with a half teaspoon chopped tarragon leaves, mix well and boil for five minutes. Boil twelve fresh eggs for five minutes, remove, drop in cold water for a minute, shell them and lay on a deep, hot dish, pour the sauce over and serve.

LUNCHEON

Tomato Broth (2059)
Stuffed Devilled Clams (567)
Country Captain (1887)
Pear Charlotte (474)

DINNER

Olives Oysters (18) Salted Almonds (954)
Shin of Beef Liée
Terrine of Smelts Potatoes, Brabant (1220)
Veal Mignons, Sauce Bordelaise String Beans, Poulette (830)
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Hazel-Nut Ice Cream (1582)

2546. Shin of Beef Liée

Place four pounds of shin of beef in a saucepan with five quarts cold water, adding tablespoon salt, and as soon as it comes to a boil skim off the scum; add one carrot, one turnip, one onion with two cloves stuck in it, two leeks, one stalk celery, a small bunch parsley and one bay leaf. Cover the pan and let slowly boil for three hours and a half. Place in saucepan one ounce butter and two ounces flour, stir on the fire until a light brown. Skim the fat from the surface of the broth, then strain it through cheesecloth into this pan, sharply mix with whisk for two minutes, add three tablespoons sherry, the juice of half a sound lemon and one saltspoon cayenne pepper, mix well, boil for ten minutes, pour into a soup tureen and serve.

2547. Terrine of Smelts, McK. Twombly

Cut off the heads and thoroughly wipe eighteen medium, fresh smelts, split them in two through the back, remove the bones, season with a teaspoon salt and half teaspoon pepper, mix in a bowl one and a half ounces butter, three tablespoons bread crumbs, half teaspoon chopped parsley, two finely chopped shallots, the strained juice of half

a sound lemon and half teaspoon anchovy essence. Lightly butter the bottom and sides of an earthen cocotte dish, arrange twelve half smelts at the bottom of the cocotte, spread a third of the preparation over them, place twelve more half smelts over, spread a third of the preparation on top, arrange the balance of the smelts on top, neatly spread the balance of the preparation over the fish, pour in a gill of white wine, cover the pan, set in the oven for one hour, remove and serve.

2548. Veal Mignons, Sauce Bordelaise

Procure a two-pound piece from the round of a tender, white veal, then cut it in six equal mignons, neatly flatten and trim them, season with a teaspoon salt and half teaspoon pepper. Heat a tablespoon melted butter in a frying pan, add the mignons one beside another, and gently fry for five minutes on each side. Remove. Prepare six round toasts, a quarter-inch thick and two inches in diameter, place on a hot dish, arrange the mignons over the toasts, pour Bordelaise sauce (No. 28) over all and serve.

Wednesday, Fourth Week of September

BREAKFAST

Sliced Peaches and Cream (1828)
Oatmeal Porridge (2)
Stuffed Eggs with Sorrel Fried Whitebait (1123)
Tripe, Lyonnaise (981)
Grilled White Potatoes (1344)
Raisin Cakes (1719)

2549. Stuffed Eggs with Sorrel

Cut a small piece from both ends of twelve freshly cooked, hard-boiled eggs, then cut them in halves crosswise. Scoop out the yolks and place them in a bowl with a tablespoon butter, one small, chopped, previously browned onion, half teaspoon salt, saltspoon cayenne and saltspoon grated nutmeg. Pour in two tablespoons cream, thoroughly mix with a spoon until smooth, then with a teaspoon fill up the cavities of the whites with the stuffing. Prepare a purée of sorrel (No. 654), spread over a baking dish, arrange the eggs (standing up), sprinkle two tablespoons of grated Parmesan cheese over the sorrel, place a little bit of butter over each egg, then set in the oven for six minutes, remove and serve.

LUNCHEON

Parsley Broth (1667)
Lobster Sauté, in Cream (1223)
Boulettes of Turkey, Finnoise (1290)*
Succotash (2090)
Lemon Pudding

*Use the Turkey left over from yesterday.

2550. Lemon Pudding

Place in a saucepan three ounces fresh butter, four ounces sugar, three egg yolks, the grated peel of a sound lemon and its juice as well, set the pan on the range and with spatula sharply stir for five minutes. Remove from the fire, lay on a table and briskly whisk it for one minute. Beat up the whites of the eggs to a stiff froth and gradually add them to the preparation with a half teaspoon vanilla essence, mix well with a skimmer. Lightly butter and sugar six individual pudding moulds, then fill them up with the preparation, place them on a tin, pour hot water in the pan up to half their height, set in the oven for twenty-five minutes, remove, unmould on a hot dish, pour a sweet cream sauce over them and serve.

2551. Sweet Cream Sauce

Place one and a half gills milk and one gill cream in a small saucepan and let come to a boil. Place in a vessel two egg yolks, three-quarters ounce flour, one and a half ounces sugar and half teaspoon vanilla essence, sharply stir with a wooden spoon for two minutes, gradually pour in the milk, sharply mixing while adding it, transfer the preparation to the saucepan, set on the fire and continually stir until it comes to a boil. Remove, strain and use as required.

DINNER

Celery (86) Lyons Sausage (582)
Cream of Leeks
Baked Bluefish, Paysanne (1502)
Potatoes, Parisienne (711)
Entrecôtes, Créole Fried Eggplant (460)
Roast Grouse (167)
Lettuce Salad (148) Gateau Breton

2552. Cream of Leeks

Place in a saucepan four pared, cleaned and sliced leeks with one ounce butter and cook on a slow fire for ten minutes, occasionally stirring meanwhile; dredge in two ounces flour, stir well while heating for one minute, moisten with one and a half quarts broth (No. 701) and a quart of milk; add two branches parsley, one branch chervil and six sliced shallots, season with a level tablespoon salt, two saltspoons cayenne, a saltspoon grated nutmeg, lightly mix and let slowly boil for forty minutes. Dilute two egg yolks with a gill cream and add to the soup with a half ounce butter, mix well while heating for two minutes, strain through a sieve into a basin, then through cheesecloth into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

2553. Entrecôtes, Créole

Neatly flatten and trim two tender sirloin steaks of one and a quarter pounds each. Season with a teaspoon salt, half teaspoon pepper, rub with a tablespoon oil, arrange on broiler and broil them for eight minutes on each side, remove, dress on a hot dish, pour a hot Créole sauce (No. 507) over them and serve.

2554. Gateau Breton

Scald for two minutes and peel two ounces of almonds, place in mortar and pound to a paste, remove, place in a vessel with four ounces sugar, four egg yolks, half teaspoon vanilla essence, and whisk for five minutes.

Beat the whites of the four eggs to a stiff froth, add to the vessel with two ounces sifted flour, and mix well with a skimmer for two minutes Lightly butter a straight-edged pie plate, drop in the preparation, neatly smooth the surface, then set in oven for twenty minutes. Remove, let rest for ten minutes, turn it upon a table, spread over evenly two tablespoons strawberry jam, pour over a glace vanilla (No. 1652), let rest for five minutes, dress on a dish with a folded napkin and serve.

Thursday, Fifth Week of September

BREAKFAST

Grapes in Cream (2369)
Farina Gruel (74)
Eggs, Maconnaise Kippered Herrings (153)
Broiled Pigs' Feet (434) Potatoes, Lyonnaise (78)
Cornmeal Pancakes (659)

2555. Eggs, Maconnaise

Heat two tablespoons melted butter in a small saucepan, add six finely chopped shallots and gently brown for four minutes, stirring meanwhile; add a tablespoon flour, stir well while heating for one minute, pour in one gill red claret and let reduce to half the quantity, then add a gill demi-glace (No. 122), half teaspoon each chopped parsley and chives, a saltspoon chopped tarragon, mix well and let boil for ten minutes. Carefully crack twelve fresh eggs in a baking dish, season with half teaspoon salt and two saltspoons pepper, pour the sauce over the eggs, set in the oven for six minutes, remove and serve.

LUNCHEON

Celery Broth (951)
Scallops au Gratin, Virginia
Bami Hongkongoise (138)
Mince Pie (118)

2556. Scallops au Gratin, Virginia

Plunge a pound and a half fresh scallops in a pint boiling water with teaspoon salt, boil for five minutes and drain on a sieve, saving one gill of the liquor. Mix in a saucepan one and a half tablespoons butter and two tablespoons flour, stir well while heating for one minute, then pour in a gill hot milk, half gill cream and the gill of liquor. Sharply mix until it comes to a boil, add the scallops, season with a light teaspoon salt, two saltspoons cayenne, saltspoon grated nutmeg and mix well.

Cut two ounces raw Virginia ham into thin, small square pieces,

add them to the scallops, mix well, then pour in a baking dish. Sprinkle two tablespoons grated Parmesan cheese over, arrange a few little bits of butter on top, then set in oven for ten minutes or until a nice brown colour, remove and serve.

DINNER

Oysters (18)
Radishes (58) Olives
Chicken Okra, Béarnaise
White Perch, St. Gotthard (937)
Potatoes, Colbert (2093)
Boiled Leg of Mutton, Caper Sauce (1245)
Cucumbers, Romaine (1737)
Roast Quail on Canapés (272)
Escarole Salad (100)
Chambord Ice Cream (1939)

2557. Chicken Okra, Béarnaise

Singe, cut off the head and feet of a very small, tender fowl, draw, wipe and cut it in half-inch pieces (meat and bones), place in a saucepan with a chopped onion, one chopped, seeded green pepper, two minced leeks and two branches of celery cut in small squares; add two tablespoons melted butter, cook for ten minutes, occasionally stirring meanwhile, then add a finely chopped bean garlic and a teaspoon chopped parsley. Stir well, then moisten with two and a half quarts broth (No. 701), season with a teaspoon salt, half teaspoon pepper, and let boil fifteen minutes.

Trim twelve good-sized, fresh, tender okras, cut them in half-inch pieces and add to the soup, with two peeled and crushed fresh red tomatoes, then let boil for twenty-five minutes longer. Cut two peeled, well-washed, small, raw potatoes in quarter-inch-square pieces, add to the soup, boil for thirty minutes, add two gills hot tomato sauce (No. 16), mix well, skim the fat from the surface, pour the soup into a soup tureen and serve.

Friday, Fifth Week of September

BREAKFAST

Muskmelons (2056) Malta Vita (1592)
Scrambled Eggs, Écossaise
Boiled Salt Mackerel in Milk (1231)
Hashed Mutton, with Green Peppers
Orange Cakes (1984)

2558. Scrambled Eggs, Écossaise

Crack eight fresh eggs in a bowl, add a half gill cream, season with half teaspoon salt, two saltspoons pepper, and beat up with fork for one minute. Remove the skin and bones from two ounces of smoked salmon,

then cut it in quarter-inch-square pieces. Prepare six fresh toasts, trim to two inches in diameter, lightly butter and arrange them on a hot dish. Heat a tablespoon melted butter in a sautoir, add the salmon, cook for one minute, tossing well meanwhile, then drop in the eggs; cook for six minutes, frequently stirring at the bottom, remove, dress the eggs evenly over the toasts and serve.

2559. Hashed Mutton with Green Peppers

Cut away all the meat from leg of mutton left over from yesterday, remove fat and cut meat into exceedingly small square pieces. Cut also in same shape, two cold, boiled, peeled, medium potatoes.

Heat a tablespoon melted butter in saucepan, add one finely chopped onion, one large, seeded, chopped green pepper and fry for five minutes, stirring well meanwhile. Add the mutton and potatoes, season with a light teaspoon salt, three saltspoons pepper and saltspoon grated nutmeg. Moisten with a pint of broth (No. 701), mix well, cover the pan, cook on fire for five minutes, then set in oven for forty-five minutes, stirring once in a while. Remove, dress the hash on a hot, deep dish, arrange six heart-shaped bread croutons (No. 90) around, sprinkle a little chopped parsley over and serve.

LUNCHEON

Fish Chowder, Tokio (1002)
Shrimp Patties (1341)
Tenderloin of Pork, Piquante Sauce (491)
Fried Apples (66)
Omelette, Celestine (1799)

DINNER

Celery (86) Oysters (18) Sardines (1148)
Macaroni au Maigre
Salmon, Coblenz Potatoes, Chassepot (123)
Mignons of Beef, Cahor Green Peas, Basquaise
Frogs' Legs, Newburgh (2433)
Roast Capon au Cresson (376) Romaine Salad (214)
Cold Maraschino Pudding (1772)

2560. Macaroni au Maigre

Place in a saucepan two pounds fresh fish bones or heads, one sliced carrot, a sliced onion, two sliced branches celery, two branches parsley, one branch chervil, sprig thyme, a bay leaf and a clove. Moisten with two quarts water, season with one and a half teaspoons salt and half teaspoon pepper, let slowly boil for one hour, then strain broth through a double cheesecloth into another saucepan. Boil four ounces macaroni in a quart water with a teaspoon salt for forty minutes, drain on a sieve, then cut in half-inch pieces and add to the broth, with two gills hot milk; lightly mix, boil for five minutes, pour soup into a soup tureen and serve with six slices toasted French bread separately.

2561. Salmon, Coblenz

Procure three three-quarter-pound salmon steaks and keep on a plate till required. Cut a small carrot and a small onion in exceedingly small pieces, then mix in a sautoir a level tablespoon butter, two level tablespoons flour, stir well while heating for half minute, moisten with a gill white wine and two gills white broth, add the carrot and onion, mix well, let boil for ten minutes and add the salmon. Season with a teaspoon salt and two saltspoons pepper, lightly mix, cover the pan, boil for five minutes, then set in oven for thirty-five minutes. Remove, dress the salmon on a hot dish, pour contents of pan over salmon, arrange six heart-shaped bread croutons (No. 90) around, sprinkle a little chopped parsley over and serve.

2562. Mignons of Beef, Cahor

Neatly trim a little of the fat of a two-pound piece tenderloin of beef, then cut it in six even mignons, lightly flatten, and season with a teaspoon salt and half teaspoon pepper. Thoroughly heat a tablespoon melted butter in frying pan, arrange the mignons in it one beside another and quickly fry for two minutes on each side, lift up with fork and keep them on a plate until required.

Thoroughly wipe three fresh, medium tomatoes cut in halves, season evenly with half teaspoon each salt and sugar and two saltspoons pepper, lightly roll in flour, then place them in the mignons frying pan and gently cook for three minutes on each side; remove, dress on a baking dish and place filets on top of tomatoes. Prepare and pour a Mornay sauce (No. 526) and sprinkle a tablespoon bread crumbs over the mignons, set in the oven eight minutes, remove and serve.

2563. Green Peas, Basquaise

Place in a small saucepan one chopped, seedless green pepper, four chopped shallots, and one ounce ham cut in quarter-inch-square pieces, add one tablespoon good leaf lard, then cook on fire for five minutes; add one chopped bean garlic and one finely sliced leek, stir well, then add one pint shelled, fresh peas. Moisten with one pint broth, season with a light teaspoon each salt and sugar and two saltspoons pepper, stir well, cover pan, cook on range for ten minutes and set in oven for thirty-five minutes. Remove, add one ounce good butter, toss till well thickened, dress peas in a vegetable dish and serve.

Saturday, First Week of October

BREAKFAST

Oranges (104) Swiss Mush
Omelette, Montenegro
Butterfish, Sauté, au Persil
Beefsteaks, Maître d'Hôtel (172)
Delmonico Potatoes (718)
Buckwheat Cakes (330)

2564. Swiss Mush

Place in an enamelled pan one pint milk, two gills water and three saltspoons salt, set on the fire, and as soon as it comes to a boil sprinkle in three ounces cornmeal flour; add one ounce good butter, sharply stir while adding, then let slowly cook for one and a half hours, being careful to stir very frequently to prevent burning at the bottom. Remove, drop mush in a deep dish, and serve with thick cream and powdered sugar separately.

2565. Omelette, Montenegro

Crack eight fresh eggs in a bowl, add half gill cream or milk, half teaspoon salt, two saltspoons pepper, and sharply beat up with a fork for two minutes.

Peel a small cucumber, cut it in half, scoop out the spongy part, then slice very fine; plunge the slices in a pint boiling water with half teaspoon salt and boil for three minutes, drain on a sieve, then place on a cloth until completely dry. Heat one and a half tablespoons melted butter in a black frying pan, add one ounce raw ham cut in very small dice pieces and the cucumbers, toss well and fry briskly six minutes, occasionally tossing meanwhile; drop in the eggs with a half teaspoon freshly chopped parsley, stir with fork for two minutes and let rest for half a minute; fold opposite sides to meet at centre, let rest for a minute, turn on a hot flat dish and serve immediately.

2566. Butterfish, Sauté, au Persil

Cut off the fins and thoroughly wipe six fresh butterfish. Place them on a plate, season with a light teaspoon salt and half teaspoon pepper, pour over three tablespoons milk, turn well in the seasoning then lightly roll in flour. Heat one and a half tablespoons melted butter in a black frying pan, arrange fish in it one beside another, gently fry five minutes on each side, lift up with skimmer, arrange on a dish and squeeze over the juice of half a lemon. Pick out the perfect leaves from three branches parsley, add them to pan with a half ounce butter and toss on the fire until a light brown, pour butter over fish and serve.

LUNCHEON

Clam Broth, Chantilly (2073)
Oysters, Hollandaise
Veal Cutlets, Philadelphia (685)
Macaroni au Gratin (160)
Omelette Soufflée (85)

2567. Oysters, Hollandaise

Open twenty-four large oysters and place them in a saucepan with their own liquor, two gills water and half teaspoon salt. Place pan on fire and let boil for five minutes, remove, drain them on a sieve, then on a cloth. Prepare a Hollandaise sauce (No. 279), place oysters in a sautoir, pour sauce over, toss them well, then pour into a hot dish and serve.

DINNER

Olives Anchovies (141)
Vegetable Soup, Hanovrienne
Flounder Sur le Plat (2111) Potatoes Noisettes (321)
Boiled Fowl, Anglaise
Spinach au Velouté (1763)
Roast Saddle of Venison, Currant Jelly (418)
Celery and Apple Salad (127)
Feuilletées, Parisienne

2568. Vegetable Soup, Hanovrienne

Cut in very thin slices of about half an inch, half a well-washed, small green cabbage, one white turnip, one beet root, two branches crisp celery, one white onion and two leeks. Place all these vegetables in a soup pot with one ounce butter and two light teaspoons salt, cover the pan and let steam on the range for twenty minutes. Moisten with three and a half quarts water, add half-pound piece salt pork and one pound shin of beef. Season with a half teaspoon pepper, re-cover pot and let slowly boil for one and a half hours. Finely slice two peeled, small raw potatoes and two country sausages, add them to the pot and boil continually for forty minutes longer. Remove the pork and beef, skim fat from surface of soup, add half ounce butter with a teaspoon chopped chervil, pour soup into a tureen and serve with six slices of toasted (French bread).

2569. Boiled Fowl, Anglaise

Singe, cut off head and feet, neatly wipe and truss a tender fowl of three and a half to four pounds. Place in a saucepan with enough water to cover it, season with a heavy teaspoon salt and half teaspoon pepper, then let boil for fifteen minutes. With a large Parisian potato scoop dig out all you can from three large carrots and three large turnips and add to the fowl. Tie together two leeks, two branches marjoram, one bay leaf, one clove, add to the fowl, cover pan and let boil for forty-five minutes. Scoop out two raw potatoes with the same scoop, thoroughly wash, add to fowl with six small white onions, and let continually boil for thirty minutes. Divide a small head of raw cauliflower in sections, wash and drain well, place in saucepan with a gill milk, quart water, teaspoon salt, boil for forty minutes and drain on a sieve. Dress on a hot dish, untruss, arrange vegetables alternately by groups around fowl and serve with an onion sauce separately. Strain broth of fowl into the white broth pan (No. 701).

2570. Onion Sauce

Cut two white medium onions in halves, then finely slice them, place in a saucepan with an ounce butter, and fry very slowly twelve minutes without browning, frequently stirring meanwhile. Add an ounce flour stir well while heating for one minute, moisten with a pint hot milk and season with half teaspoon salt, saltspoon cayenne and half salt-

spoon grated nutmeg. Sharply mix with whisk for one minute, then let boil for thirty minutes, frequently mixing meanwhile, remove and use as required.

2571. Feuilletées, Parisienne

Prepare a crème patissière as in No. 1280. Roll out as thin as possible a half pound puff paste (No. 756) on a lightly floured table, then cut it in six even pieces three inches square, fold up each piece (double), open again, then lightly wet the edge of each half. Spread a tablespoon of crème patissière over each, being careful not to spread any at the edges, fold up, gently press down both edges and lightly wet the surface on one side only. Have a little powdered sugar on a plate, turn the wet side of each over the sugar, arrange the cakes on a lightly wetted baking sheet plain side downward, then set in a brisk oven for fifteen minutes, remove, dress on a dish with a folded napkin and serve.

Sunday, First Week of October

BREAKFAST

Peaches in Cream (1828)
Oatmeal Porridge (2)
Scrambled Eggs with Anchovies
Fried Smelts, Tartare Sauce (47)
Broiled Spring Chicken with Bacon (12)
French Fried Potatoes (8)
Rice Flannel Cakes (221)

2572. Scrambled Eggs with Anchovies

Crack eight fresh eggs in a bowl, add a half gill milk, season with three saltspoons salt and two saltspoons pepper, and sharply beat up with fork for a minute. Cut six anchovies in oil in very small pieces, place in a sautoir with a tablespoon butter, thoroughly heat, then drop in the eggs and cook six minutes, frequently stirring meanwhile, dress on a deep dish and serve.

LUNCHEON

Tomato Broth (2059)
Lobster Sauté, Holdeman
Mutton Chops, Purée of Chestnuts
Cream of Chocolate Caramel (2421)

2573. Mutton Chops, Purée of Chestnuts

Neatly trim and lightly flatten six French mutton chops. Season them all around with a teaspoon salt and half teaspoon pepper, roll in a tablespoon of oil, arrange on broiler and broil on lively charcoal fire for four minutes on each side. Remove, arrange purée of chestnuts (No. 1019) pyramid-like on a hot dish, dress the chops around, one overlapping another crown-like, adjust a frill of paper at the end of each chop and serve.

DINNER

Celery (86) Oysters (18) Olives
Consommé, Suédois
Kingfish, Comtesse (616) Potatoes, Bordelaise (1190)
Châteaubriand with Olives
Brussels Sprouts (618) Sweetbreads, Cheron (231)
Punch, Siberien (960)
Redhead Ducks with Currant Jelly (37)
Lettuce Salad (148)
Biscuits, Tortoni (1521)

2574. Consommé, Suédois

Prepare a consommé (No. 52), strain it into another saucepan and keep simmering. Cut in exceedingly small square pieces a medium carrot, one turnip, one onion, one leek and a quarter small sound cabbage; place them in a saucepan with half ounce butter, half teaspoon salt and two saltspoons pepper; pour in enough of the consommé to cover the vegetables, cover pan and set in oven for forty-five minutes. Remove, add one egg yolk, a tablespoon grated Parmesan cheese and sharply mix with a wooden spoon.

Cut out from a loaf of stale French bread twelve thin slices, toast them to a light colour, then spread the vegetables over, arrange on a tin, set in oven with door open for ten minutes, place in a soup tureen, pour consommé over and serve.

2575. Châteaubriand with Olives

Trim a little of the fat from a two-pound piece tenderloin of beef, place in a coarse towel and neatly flatten with a cleaver to the thickness of one and one half inches. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn the filet in the seasoning, arrange on broiler and broil on a slow fire for eight minutes on each side. Remove, sprinkle a little salt all around, place on a tin, pour a tablespoon melted butter and squeeze the juice of half a lemon over, set in oven for eight minutes, remove, dress on a hot dish, pour an olive sauce (No. 1673) over, sprinkle a little chopped parsley on top and serve.

Monday, First Week of October

BREAKFAST

Sliced Pears in Cream (2034)
Boiled Grits (131)
Stuffed Eggs with Fines Herbes
Fish Cakes (5)
Broiled Pork Chops with Onions (537)
Sautée Potatoes (135)
Nutmeg Cakes

2576. Stuffed Eggs with Fines Herbes

Cut off a small piece at both ends of twelve freshly prepared hard-boiled eggs, then cut them in two crosswise, scoop out the yolks and

place them in a mortar with one-third teaspoon each chopped parsley and chives, one branch chopped chervil, six leaves chopped tarragon, one half ounce butter, two tablespoons thick cream, half teaspoon salt, two saltspoons pepper and half teaspoon French mustard, then thoroughly pound until smooth. Fill in cavities of whites of egg with the force, arrange eggs on a lightly buttered baking dish, sprinkle a little bread crumbs over them, place a little bit of butter on top of each, then set in oven for five minutes, remove and serve.

2577. Nutmeg Cakes

The nutmeg cakes are prepared exactly the same as flannel cakes (No. 136), but adding to the batter before the cakes are made two saltspoons grated nutmeg well mixed in.

LUNCHEON

Quenelles of Fish, Clamart
Hungarian Goulash (263)
Spaghetti, Neapolitan (1433)
German Apple Pie

2578. Quenelles of Fish, Clamart

Remove skin and bones from a two-pound piece fresh halibut, cut it in small pieces, and place in a mortar with an egg and the yolks of two others. Season with teaspoon salt, two saltspoons cayenne, and saltspoon grated nutmeg. Thoroughly pound until a smooth force, then press it through a wire sieve into a bowl, set bowl on ice, sharply stir with a spoon for five minutes, then pour in little by little one gill cold, thick cream, sharply stirring while adding it.

Lightly butter a small tin pan, take a teaspoon of the preparation and smooth surface with blade of a buttered knife, then with another teaspoon dipped in melted butter scoop out paste from spoon, drop in tin, and continue doing so until finished. Pour lukewarm water in pan to cover quenelles, season with a teaspoon salt, cover with a lightly buttered paper and let simmer for five minutes; take them up with a skimmer and place in a sautoir, with a half pint cooked green peas, add one-half gill white wine, half ounce butter, the juice of half a lemon, half teaspoon salt, saltspoon cayenne, saltspoon grated nutmeg, gently shuffle pan, place lid on and let reduce till nearly dry. Prepare and pour in half the quantity of cream sauce (No. 736), gently mix, dress on a deep hot dish and serve.

2579. German Apple Pie

Lightly butter a straight-edged pie plate and roll out on a lightly floured table a quarter pound pie paste (No. 117) to the size of the plate. Line the plate with paste, press it down at the bottom and sides, trim off at the edges and sprinkle two tablespoons apple jelly at the bottom. Peel, core and cut in halves four good-sized apples, then finely slice them, place in a bowl with half teaspoon vanilla essence and one ounce powdered sugar, mix well, nicely arrange apples over jelly, set in oven

for fifteen minutes, then remove to oven door. Place in a bowl two fresh eggs, one ounce sugar, a few drops vanilla essence and two gills cold milk, sharply whisk for one minute, then strain through Chinese strainer over pie; reset in oven for fifteen minutes, remove, let rest for ten minutes and serve.

DINNER

Radishes (58) Olives
Cream of Lentils with Sorrel
Pompano, Milanaise
Potato Croquettes (390)
Shoulder of Lamb, Montmorency (1823)
Tomatoes, Marseillaise
Roast Turkey, Cranberry Sauce (67)
Romaine Salad (214)
Éclairs, Chantilly (361)

2580. Cream of Lentils with Sorrel

Soak one pint lentils in cold water for four hours, then drain on sieve and place in saucepan with three quarts water, a sliced carrot, sliced onion, two each sliced leeks and branches celery, one branch chervil, one sliced, peeled, raw potato and half-pound piece raw lean salt pork. Season with a teaspoon salt and half teaspoon pepper, cover pan and let slowly boil for one and a half hours, remove pan from fire, take up pork and keep it for further use, and pour purée through a sieve into a basin. Remove the stalks and stale leaves from one and a half quarts fresh sorrel, wash well, drain, then cut in julienne-shaped strips, place in a large saucepan with an ounce butter and cook on the range until the moisture is nearly evaporated. Strain the soup through a Chinese strainer into the sorrel pan, mix well, boil for five minutes, then pour in one gill cream, mix well again, boil for five minutes longer, pour in a soup tureen and serve.

2581. Pompano, Milanaise

Trim off fins and wipe with a damp cloth two very fresh pompano of one and a quarter pounds each. Make light crisscross incisions on both sides of each, place them on a deep dish with juice of a lemon, one teaspoon chopped parsley, two tablespoons olive oil, one teaspoon salt and half teaspoon paprika. Repeatedly turn the pompano in seasoning and let infuse for one hour, turning once in a while, then lift up and roll lightly in grated Parmesan cheese. Heat two tablespoons leaf lard in a black frying pan, place the pompanos in one beside another, gently fry them for six minutes on each side, dress on a dish and serve with Italian sauce (No. 1244) separately.

2582. Tomatoes, Marseillaise

Cut six fresh red tomatoes in halves crosswise, season them with one teaspoon salt, one teaspoon sugar and half teaspoon pepper. Place on a plate a finely chopped boiled egg, half teaspoon each chopped parsley and chervil, half a bean chopped garlic and two chopped anchovies

in oil. Mix all well together, arrange the tomatoes on a buttered tin cut side up, evenly divide the hash over the tomatoes, sprinkle a little bread crumbs over, lightly baste with a little melted butter, set in the oven for fifteen minutes, remove, neatly dress them on a dish and serve.

Tuesday, First Week of October

BREAKFAST

Sliced Pineapples (720)
Force (979)
Poached Eggs, Barcelone Fried Porgies (498)
Salisbury Steaks (347) Baked Sweet Potatoes (14)
Cocoanut Cakes (423)

2583. Poached Eggs, Barcelone

Prepare a Créole sauce (No. 507) and keep hot until required. Cut six Spanish sweet peppers in halves and fry in a frying pan with one tablespoon melted butter for two minutes on each side, lift up and keep on a plate. Prepare twelve poached eggs on toast (No. 106), arrange a piece of the pepper on top of each egg, pour sauce over and serve.

LUNCHEON

Parsley Broth (1667)
Soft Shell Crabs, Olympia (2259)
Navarin Parmentier (114)
Genoise Pralinée

2584. Genoise Pralinée

Place in a copper basin four eggs, two ounces sugar and a half teaspoon vanilla essence, place basin on range and beat up with whisk for fifteen minutes. Remove to a table, add two ounces sifted flour, mix well with skimmer, add one and a half ounces melted butter, then mix well again. Line the bottom of a small pastry pan with a piece of buttered paper, drop in preparation, smooth surface and set in oven for fifteen minutes. Remove to oven door, egg surface and sprinkle over two ounces finely chopped and shelled almonds, a tablespoon powdered sugar, and reset in oven for five minutes. Remove, let rest for five minutes, turn upon table, lift up paper, cut it in twelve even pieces, dress on a dish with a folded napkin and serve.

DINNER

Oysters (18)
Radishes (58) Canapés of Smoked Salmon (1335)
Leek Soup au Gratin
Fresh Mackerel, Meunière Potatoes, Bohemienne (1314)
Beef Braisé au Pain Perdu (1921)
Cauliflower, Sauce Mousseline (210)
Roast Snipes on Canapés (213)
Vanilla Ice Cream (42) Petits Croissants au Pistachios

2585. Leek Soup au Gratin

Thoroughly wash four fresh, medium leeks, finely slice them, then place in saucepan with one ounce butter and fry for twelve minutes, or till a nice light brown. Sprinkle in two tablespoons flour, mix well while heating for one minute, moisten with two quarts broth (No. 701) and a pint water, season with a teaspoon salt, half teaspoon pepper, mix well and let boil for forty-five minutes. Transfer soup into an earthen soup tureen, arrange six slices toasted French bread over soup, sprinkle one and a half ounces grated Parmesan cheese over bread, set in oven for fifteen minutes, remove and serve.

2586. Fresh Mackerel, Meunière

Cut off fins and head from a fresh three-pound mackerel, split it in two through back and remove spinal bone. Season with one teaspoon salt and half teaspoon pepper, lightly baste with milk and roll it in flour. Heat one tablespoon melted butter in a black frying pan, add the fish and gently fry for six minutes on each side. Dress on a hot dish, add one-half ounce butter to the pan, toss on the fire until it attains a nice brown colour, squeeze in the juice of half a lemon, adding half teaspoon finely chopped parsley, lightly toss, then pour it over the fish and serve.

2587. Petits Croissants au Pistachios

Place in a mortar four ounces peeled almonds and thoroughly pound them to a paste, adding one by one the whites of three eggs, continually pounding while adding them. Place paste in a bowl with one ounce sugar, two ounces flour, six drops vanilla essence, one teaspoon rum, and sharply stir with wooden spoon until well amalgamated. Take up a teaspoon of the paste and roll it out on corner of a lightly sugared table to the thickness of a thick pencil, giving it a half-moon-like shape. Proceed the same with rest of paste, then place them on a baking sheet.

Scald an ounce of pistachios in boiling water for a minute, drain, peel and divide them in halves, then arrange them on top of cakes one beside another lengthwise. With a hair pastry brush lightly egg them on the surface, set in a brisk oven for ten minutes, remove, let cool off and serve.

Wednesday, First Week of October

BREAKFAST

Muskmelons (2056) Cero Fruto (1610)
Eggs, Van Winkle
Findon Haddock (76)
Country Sausages (134) Julienne Potatoes (799)
Cornmeal Pones (990)

2588. Eggs, Van Winkle

Cut in half and finely slice a medium white onion, place in small saucepan with one ounce butter and fry to a nice golden colour; add one ounce flour, stir well, then pour in one and a half gills milk and a half

gill cream, add half teaspoon chopped chives, mix well and let boil for fifteen minutes. Cut twelve hard-boiled eggs in quarters, add them to the sauce, season with a teaspoon salt, two saltspoons each cayenne and grated nutmeg, mix well and boil for five minutes. Transfer the eggs into a baking dish, sprinkle over a tablespoon fresh bread crumbs, arrange a few little bits of butter on top, then set in oven for ten minutes. Remove, sprinkle a half teaspoon finely chopped truffles over them and serve.

LUNCHEON

Consommé in Cups (52)
Scallops, Poulette
Fritot of Turkey, Italienne
Peach Short Cake (2016)

2589. Scallops, Poulette

Place one and a half pounds very fresh scallops in saucepan with half gill white wine, one gill water, and half teaspoon salt, cover pan and let cook on brisk fire for five minutes. Finely chop six peeled shallots, place in a small saucepan with one ounce butter and cook for five minutes, frequently stirring meanwhile, but without browning, then add one good tablespoon flour and stir while heating for a half minute. Strain the scallop liquor through a cheesecloth into pan, add one gill milk, two tablespoons sherry, one saltspoon cayenne, half teaspoon finely chopped chives, sharply mix until it comes to a boil, then add scallops with six finely sliced canned mushrooms, mix well and let cook five minutes. Dilute two egg yolks with two tablespoons cream, the juice of a lemon, and add to the scallops; sharply mix while adding it, cook for two minutes, mixing meanwhile, pour into a deep dish and serve.

2590. Fritot of Turkey, Italienne

Remove all meat from turkey left over from day before yesterday, then cut it into pieces one inch long by one-third of an inch thick and place it on a dish. Season with one teaspoon salt, half teaspoon pepper, a teaspoon chopped parsley, two tablespoons lemon juice and a tablespoon olive oil; thoroughly mix pieces in seasoning, then let infuse for thirty-five minutes, tossing pieces once in a while.

Prepare a frying batter (No. 204), take up pieces from seasoning and drop in batter, lift up, drop them one by one in boiling fat and fry for ten minutes, turning with skimmer once in a while. Lift up, drain on cloth, arrange on a hot dish with a folded napkin, one on top of another, decorate with a little parsley greens and serve with a gill hot tomato sauce (No. 16) separately.

DINNER

Celery (86) Olives
Bisque of Grouse, Diana
Baked Perch, Finnoise Potatoes Lorettes (372)
Fricasseed Chicken, Ancienne String Beans with Butter (1579)
Roast Ribs of Beef (126) Tomato Salad (461)
Gateau Chambord (738)

2591. Bisque of Grouse, Diana

Cut head and feet off a nice fat grouse, place it on a tin, spread a little butter over, then set in oven for twenty-five minutes. Remove, detach the filets, skin and trim them neatly, then cut them in fine strips and keep on a plate. Place all the bones and trimmings in a saucepan with one pound veal bones, one-half pound chicken bones (if handy), either raw or cooked, a sliced carrot, sliced onion, two sliced branches celery, one bean garlic, two ounces sliced raw ham, one sprig each thyme and marjoram, one bay leaf, two blades mace, four pepper corns and one clove. Moisten with four quarts water, half gill sherry, half gill white wine, season with a tablespoon salt, let very slowly come to boiling point, simmer for two and a half hours, then skim fat from surface of broth.

Soak a half pound bread in water, then press out water, place bread in saucepan with one ounce butter and sharply stir on fire until smooth, then strain game broth through a Chinese strainer into this pan. Sharply whisk till well diluted, season with two saltspoons cayenne and one saltspoon grated nutmeg, mix well and let boil for twenty minutes. Place the breast strips in a small saucepan with six canned, finely sliced mushrooms and a tablespoon brandy, set fire to brandy and shuffle pan over flame until fire goes out, then pour into a soup tureen, strain bisque through a cheesecloth into same and serve.

2592. Baked Perch, Finnoise

Trim off the fins and thoroughly wipe six fresh, fat perch, season them all around with one teaspoon salt and two saltspoons paprika, and arrange on a lightly buttered baking dish. Heat in a saucepan one and a half tablespoons melted butter, add one finely chopped, fat, large, seeded green pepper and gently cook for four minutes, stirring meanwhile, then add two light tablespoons flour, stir well, pour in two gills pure tomato juice, add one teaspoon chopped parsley, half teaspoon salt, and two saltspoons pepper, continue mixing until it comes to a boil and let cook for ten minutes. Pour sauce and sprinkle two tablespoons bread crumbs over perch, then set in oven for twenty-five minutes. Remove, arrange six heart-shaped bread croutons (No. 90) around the fish and serve.

2593. Fricasseed Chicken, Ancienne

Singe, cut head and feet off a tender two-and-a-half-pound chicken, draw and neatly wipe, then cut in twelve even pieces, bones and all, place in a saucepan with enough cold water to cover the chicken and season with one teaspoon salt and half teaspoon pepper. Tie in a bunch two branches parsley, one branch chervil, a sprig thyme, bay leaf, clove, and add to chicken, then let boil for fifteen minutes.

Cut three ounces of pork left over from day before yesterday in half-inch-square pieces, add to chicken with twelve peeled, small white onions and one good-sized, peeled, raw potato cut in half-inch pieces. Lightly mix, cover pan, let gently boil for forty-five minutes. Place chicken broth in a bowl and skim fat off surface. Mix in a saucepan three-

quarters ounce butter and flour, stir while heating for a half minute, pour the broth into this pan and sharply whisk until it comes to a boil. Dilute an egg yolk with one tablespoon cream and juice of half a lemon, add it to sauce, sharply mixing while adding it, and heat for one minute longer. Remove the herbs, strain sauce into the pan, gently mix the whole well together, pour into a large, deep dish and serve.

Thursday, First Week of October

BREAKFAST

Stewed Prunes (1)
Rice Flour and Milk (464)
Fried Ham and Eggs
Yarmouth Bloaters (311)
Beef Sauté, Lyonnaise (2337)
Potatoes, Anna (84)
Buckwheat Cakes (330)

2594. Fried Ham and Eggs

Broil six very thin slices ham for two minutes on each side and dress on a hot dish. Lightly butter a small black frying pan, thoroughly heat on range, crack in two fresh eggs, season with a light saltspoon salt and half saltspoon pepper. Fry for three minutes, carefully glide eggs over a slice of the ham, prepare five more portions in a similar way and serve.

LUNCHEON

Radish Broth (2164)
Broiled Devilled Sardines (81)
Shoulder of Lamb, Bretonne
Coffee Éclairs (2217)

2595. Shoulder of Lamb, Bretonne

Remove blade bone from a shoulder of lamb, season with a good teaspoon salt and half teaspoon pepper, fold up and tie with string. Place the meat on a small roasting pan with a sliced onion and bean of garlic around, lightly baste the lamb with melted butter and pour two tablespoons broth or water into pan. Set in oven to roast for one hour and fifteen minutes, turning and basting once in a while with its own gravy, remove, untie and dress on a hot dish. Dress a beans bretonne (No. 484) around the lamb and serve.

DINNER

Oysters (18)
Caviare (59) Olives
Potage, Franklin
Pickerel, Horseradish Sauce (917)
Potatoes, Windsor (252)
Rouêlle of Veal, en Fricandeau Tomatoes, Florentine
Roast Ruddy Duck, Currant Jelly (234)
Fried Hominy (235)
Lettuce Salad (148)
Biscuits Glacé (693)

2596. Potage, Franklin

Heat two tablespoons melted butter in saucepan, add a small chopped onion, two chopped leeks and cook for five minutes, stirring well meanwhile. Cut two small stalks celery in small julienne strips, add to pan with two quarts of broth (No. 701), two gills tomato juice, one quart water, and season with a teaspoon salt and half teaspoon white pepper. Tie together two branches parsley, one branch chervil, bean garlic, two bay leaves, and add to the soup. Cover pan, let gently boil for one hour, add three ounces Carolina rice, lightly mix and let boil for thirty-five minutes. Take up bouquet, skim fat off surface, pour soup into tureen and serve.

2597. Rouêlle of Veal en Fricandeau

Procure a three-pound piece of veal from round and lard surface with a few thin strips larding pork, and season all around with a teaspoon salt and half teaspoon pepper. Thoroughly heat in a round braising pan three tablespoons melted lard, place the rouêlle in, cook on fire for ten minutes on each side, lift up and place on a plate until required.

Place a mirepoix (No. 271) in the pan, brown for ten minutes, stirring once in a while, add veal to vegetables, pour in a half gill white wine, then let reduce on fire to a glaze and cover veal with white broth or water. Cover pan, set to roast in oven for fifty-five minutes, remove and dress veal on a large dish. Skim fat off surface and let gravy reduce to a third of the quantity, strain gravy over veal and serve.

2598. Tomatoes, Florentine

Wipe six fresh red tomatoes, cut a cover off top of each, with a spoon scoop out the interiors and place meat in demi-glace pot (No. 122). Season shells with a half teaspoon each salt, pepper and sugar, all evenly divided. Remove stalks and thoroughly wash a quart fresh spinach, place in a saucepan with one quart boiling water, one teaspoon salt, and boil for ten minutes. Drain on a sieve, press out water with skimmer, chop up very finely, then place in small saucepan with a half ounce butter, egg yolk, three saltspoons salt, two saltspoons pepper and half saltspoon grated nutmeg. Briskly stir on the fire for three minutes. Remove, fill up tomato shells with spinach, place covers on, arrange on a tin, place a very little bit of butter on top of each and set in oven for twenty minutes, remove, dress on a hot dish and serve.

Friday, First Week of October

BREAKFAST

Grapes in Cream (2369)
Oatmeal Porridge (2)
Omelette with Oysters
Broiled Smoked Salmon (1836)
Brochette of Mutton Kidneys
Potatoes Allumettes (196)
Puffs (313)

2599. Omelette with Oysters

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons pepper, and sharply beat up with fork for two minutes. Place eighteen freshly opened oysters in a saucepan with their liquor and one gill water, season with three saltspoons salt and saltspoon cayenne, let boil for three minutes and skim off froth from surface. Mix in another small saucepan a tablespoon butter with tablespoon flour. Strain the liquor of the oysters into this pan, sharply mix with whisk until it comes to a boil, then let boil for five minutes. Dilute an egg yolk with a tablespoon cream and the juice of quarter of a lemon and add to the sauce, sharply mixing while cooking one minute, then add oysters, mix well and keep hot. Thoroughly heat a tablespoon melted butter in a black frying pan, drop in eggs, sharply mix at bottom with fork for two minutes, then let rest for half minute; fold up opposite sides to meet in centre, let rest for one minute, turn on a hot dish, pour oysters and sauce over omelette and serve.

2600. Brochette of Mutton Kidneys

Tear skin off twelve very fresh mutton kidneys, then cut in quarter-inch-thick slices crosswise. Cut out an equal number of pieces raw lean bacon, same size but very thin, season kidneys with a half teaspoon each salt and pepper and turn well in the seasoning. Arrange kidneys and bacon alternately on six skewers, roll them in a tablespoon oil, then in bread crumbs. Arrange on a double broiler and broil over a brisk fire for four minutes on each side, dress on a hot dish, pour a little melted butter over and serve.

LUNCHEON

Clam Chowder (331)
Canapés, Lorenzo (538)
Ham Sauté with Red Peppers
Noodles in Cream (238)
Maraschino Pudding (1772)

2601. Ham Sauté with Red Peppers

Cut from a raw ham, crosswise, three slices of ten ounces each and neatly trim off skin all around. Heat thoroughly two tablespoons oil in a sautoir, arrange slices in pan one beside another, cook for eight minutes on each side, lift up and dress on a dish.

Split six Spanish red peppers in halves, place them in the sautoir and fry for two minutes on each side, remove and place on top of the ham. Remove oil from pan, pour into it half a gill water, a gill tomato sauce (No. 16), two tablespoons sherry and half teaspoon chopped parsley. Mix well at the bottom to detach ham glaze, let reduce to half the quantity, then pour it over ham and serve.

DINNER

Oysters (18) Radishes (58)
Stuffed Olives with Caviare (733)
Bisque of Lobster and Shrimp
Pompano, Russe Potatoes, Viennoise (165)
Mutton Steaks, Sauce Poivrade (1309)
Brussels Sprouts (618) Fondue, Swiss (479)
Roast Chicken with Cress (290)
Doucette Salad (189)
Jelly au Madère

2602. Bisque of Lobster and Shrimp

Cut the heads off two one-and-a-half-pound live lobsters, then cut them in one-inch pieces, shells and all. Thoroughly heat on an open fire one ounce butter, add the lobster with a finely sliced each carrot and onion and two sliced branches celery, stir well and cook for ten minutes, frequently stirring meanwhile. Pour in two tablespoons each brandy and sherry, set fire to liquors and stir with spatula until fire goes out. Place entire contents of pan in the mortar, pound to paste, then return to saucepan; add a branch parsley, sprig thyme, bay leaf, clove and two ounces raw rice. Moisten with two and a half quarts water, half gill white wine and a pint fresh, crushed tomatoes. Season with two teaspoons salt and two saltspoons cayenne pepper, mix well and let gently boil for one and a half hours, frequently mixing meanwhile. Press soup through sieve into a basin, then through Chinese strainer into saucepan, pour in half gill cream and let simmer. Remove shells from a half pint cooked shrimps, cut in half-inch pieces and add them to soup with half ounce butter, stir well while cooking for five minutes, remove, pour into a soup tureen and serve.

2603. Pompano, Russe

Trim off fins and lift up filets from two one-and-a-half-pound pompanos. Cut two each medium onions and carrots into very thin slices and place them in a lightly buttered baking dish alternately. Sprinkle two saltspoons salt over, baste with a very little melted butter, then set in oven for fifteen minutes; remove, place filets over vegetables, season with a teaspoon salt, two saltspoons white pepper, and spread over them a half teaspoon anchovy essence. Pour over a half gill white wine and half gill water, cover fish with a buttered paper, then set in oven for twenty-five minutes. Bring fish to oven door, lift up paper, pour a teaspoon thick cream over each filet, reset in oven for five minutes longer, remove and serve in same dish.

2604. Jelly au Madère

Prepare the Madeira jelly same as rum jelly (No. 1171), substituting the same quantity Madeira wine for the rum.

Saturday, Second Week of October

BREAKFAST

Muskmelons (2056)
Pettijohn Food (170)
Scrambled Eggs with Smoked Beef Tongue
Porgies Sauté, Fines Herbes (1553)
Broiled English Breakfast Bacon (13)
Sweet Lyonnaise Potatoes (1092)
Scotch Scones (364)

2605. Scrambled Eggs with Smoked Beef Tongue

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons white pepper, and sharply beat up with fork for one minute. Cut two ounces smoked beef tongue in quarter-inch pieces, place in a sautoir with two tablespoons melted butter, and cook on a brisk fire for two minutes, tossing meanwhile. Drop in eggs and cook for six minutes, briskly mixing quite frequently, pour into a deep, hot dish and serve.

LUNCHEON

Celery Broth (951)
Fish Cutlets, Allahabad
Almondigas (314)
Rice, Créole (2269)
Lemon Custard Pie (316)

2606. Fish Cutlets, Allahabad

Remove the skin and bones from a two-pound piece fresh halibut, cod or fresh haddock, cut it in small pieces, then place on a clean board. Season with a teaspoon salt, three saltspoons curry powder, and a saltspoon each cayenne pepper and grated nutmeg, then chop it exceedingly fine. Pour in little by little, while chopping, a half gill cream previously mixed with an egg yolk, divide hash in six even parts, roll out on a floured table to cutlet forms and lightly dip in beaten egg. Mix on a plate three ounces bread crumbs, two ounces finely grated, cooked ham, a saltspoon ground thyme, a saltspoon ground bay leaf, and roll cutlets in this mixture.

Heat one and a half tablespoons melted butter in a sautoir, place the cutlets in one beside another, gently cook for eight minutes on each side and take them up. Pour a curry sauce (No. 54) on a hot dish, arrange the cutlets over it, one overlapping another, and serve.

DINNER

Salted Almonds (954) Olives
Potage Nivernais with Parmesan Cheese
Sheepshead, Bread Sauce
Potatoes with Brown Butter (1398)
Sirloin Steaks, Casserole (1286)
Stuffed Eggplants, Provençale, (306)
Roast Duckling, Apple Sauce (187)
Celery and Sweet Pepper Salad
Angel Cake (369)

2607. Potage Nivernais with Parmesan Cheese

Finely slice ten very small, well-washed carrots, place in a saucepan with one ounce butter and lightly brown on the fire for fifteen minutes, occasionally stirring meanwhile. Pour in a half gill white wine, six finely chopped shallots and half bean finely chopped garlic, then let reduce till nearly dry. Moisten with two and a half quarts white broth (No. 701), season with a teaspoon salt and a half teaspoon pepper. Tie in a bunch two branches parsley, one branch chervil, two leeks, two branches celery, and add to the soup. Cover pan and slowly boil for one hour, take up bouquet, pour soup into tureen, and serve with six slices toasted French bread and two ounces grated Parmesan cheese separately.

2608. Sheepshead, Bread Sauce

Scale, cut off fins, remove bones and neatly wipe a three-pound piece fresh sheepshead, place it in a saucepan with a sliced carrot, sliced onion, half a sliced lemon, sprig thyme, bay leaf, clove, two tablespoons vinegar, branch parsley, teaspoon whole black pepper, teaspoon salt and water enough to cover the fish. Place lid on pan, then let slowly boil for forty-five minutes. Carefully lift up fish with skimmer, dress on a hot dish, pour a bread sauce (No. 99) over and serve.

2609. Celery and Sweet Pepper Salad

Cut away stale branches and leaves from two stalks fine white celery, neatly trim roots, detach all branches from the stalks, thoroughly wash in cold water, drain and wipe, cut in third-of-an-inch-square pieces, then place in a salad bowl. Cut three Spanish sweet peppers in quarter-inch strips and add to celery, season with four tablespoons dressing (No. 863), mix well and serve.

Sunday, Second Week of October

BREAKFAST

Oranges (104) Quaker Oats (105)
Stuffed Eggs, Russian
Boned Smelts, Maître d'Hôtel (1267)
Broiled Mutton Chops (49) Potatoes au Gratin (173)
Flannel Cakes (136)

2610. Stuffed Eggs, Russian

Boil twelve fresh eggs for eight minutes, remove, drop in cold water for a minute, shell, then cut them in two crosswise. Scoop out yolks and place in a bowl, mash them with a wooden spoon, then add a teaspoon caviare, half teaspoon anchovy paste, half teaspoon chopped chives, one saltspoon cayenne, half an ounce butter and two tablespoons cream. Sharply stir with a wooden spoon till well amalgamated, then fill up cavities of eggs, join together so they have their former shape, place on a baking dish, pour a Mornay sauce (No. 536) over them, sprinkle a tablespoon bread crumbs on top, set in oven ten minutes, remove and serve.

LUNCHEON

Chicken Broth with Rice (800)
Lobster, Cardinal (2082)
Squabs, en Casserole, with Grapes (495)
Spaghetti à l'Italienne (15)
Peaches, Chantilly

2611. Peaches, Chantilly

Peel twelve ripe peaches, cut them in halves, remove stones, then place in a bowl. Add one tablespoon powdered sugar and two tablespoons maraschino, turn them well in the seasoning, then let infuse. Place two gills thick cream in a copper basin, set basin on ice and sharply whisk up cream to a stiff froth, then add one ounce fine sugar, six drops vanilla essence and beat up again for two minutes. Dress the cream pyramid-like on a cold dish, arrange the peaches around the base, sprinkle a little sugar over all and serve.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Adelina
Salmon, Sauce Hollandaise (1517) Potatoes, Persillade (63)
Mignons of Beef, Duval
Fresh Peas, Avignonnaise (2078)
Coquilles of Sweetbreads (888)
Punch, Française (36)
Roast Snipe sur Canapés (213)
Chicory Salad (38)
Ice Cream, Constantine (103)

2612. Consommé, Adelina

Prepare a consommé (No. 52), strain through a cheesecloth into another saucepan and set on the fire. Gradually dredge in two ounces tapioca, sharply mixing while adding it, then let boil for fifteen minutes, frequently mixing meanwhile. Dilute one egg yolk in a half gill cream, add it to the consommé, sharply mixing while adding, heat for two minutes longer, pour soup into a tureen and serve.

2613. Mignons of Beef, Duval

Trim a little fat from top of a two-pound filet of beef, then cut it in six nice even mignons. Split each mignon open, but without separating, season the inside and all around with a teaspoon salt and half teaspoon pepper. Finely chop an ounce raw lean veal, the equivalent of one-quarter ounce of raw lean ham and a half ounce raw beef marrow; place in a mortar with a half teaspoon finely chopped truffle, one egg yolk, a saltspoon salt, saltspoon cayenne and half saltspoon grated nutmeg; thoroughly pound to a smooth paste, then evenly spread this paste inside of mignons, close them, baste one side with a little melted butter and lightly roll them in fresh bread crumbs. Heat two tablespoons good melted butter in a frying pan, place the mignons in one beside

another and briskly cook for four minutes on each side. Remove, dress them on six freshly prepared round toasts same size as the filets, place on a hot dish and keep hot. Peel six large heads fresh mushrooms, place in the pan of mignons and fry two minutes on each side, sprinkle a little salt over, then arrange them on top of filets, pour a Perigueux sauce (No. 677) over them and serve.

Monday, Second Week of October

BREAKFAST

Pears in Cream (2034)
Semolina (192) Eggs, Einstein
Broiled Devilled Oysters
Corned Beef Hash (241)
English Muffins (528)

2614. Eggs, Einstein

Cut covers from the tops of six fresh, ripe, medium-sized tomatoes, then scoop out the interior with a spoon without cutting the shells, placing the soft part in a demi-glace pot (No. 122). Season the interior with a light teaspoon salt, teaspoon sugar and light half teaspoon pepper. Mix on a plate one ounce butter with half teaspoon each chopped parsley and chives, divide this preparation evenly in the six tomato shells, place on a tin, then set in oven for ten minutes. Remove, crack one fresh egg into each tomato shell, evenly season with a half teaspoon each salt and pepper. Cut six small, thin pieces raw lean bacon, then lay a piece on top of each egg, set in oven for six minutes, remove, dress on a dish, pour a ham sauce (No. 1493) over them and serve.

2615. Broiled Devilled Oysters

Thoroughly wipe on a cloth twenty-four large, freshly opened oysters, season with a teaspoon salt and half teaspoon pepper, lightly roll in devilled butter (No. 11), roll in bread crumbs, place on a double broiler and broil for five minutes on each side. Dress on a hot dish over six toasts, spread a maître d'hôtel butter (No. 7) over and serve.

LUNCHEON

Soft Clams, Louisiana
Irish Stew (428) Salad, Tyrolienne
Pumpkin Pie (492)

2616. Soft Clams, Louisiana

Open forty-eight very fresh soft clams and remove all sandy parts, keeping nothing but the perfect bodies. Thoroughly wash and brush forty-eight half-shells and discard the other forty-eight, place one clam in each half-shell, place in roasting pan one beside another, then season them evenly with a teaspoon salt and half teaspoon paprika. Chop exceedingly fine one seedless green pepper, four branches crisp celery,

and evenly sprinkle them over the clams. Cut from lean bacon eight very thin slices, then cut each slice in six even pieces, arrange a piece on top of each clam, sprinkle over two tablespoons bread crumbs, then set in oven for fifteen minutes, remove, dress them on a dish and serve.

2617. Salad, Tyrolienne

Place in a bowl a half pint cold, cooked string beans, two medium sliced, pickled beetroots, one finely sliced onion, two cold, hard-boiled eggs finely chopped up, and two medium peeled and cored apples cut in small square pieces. Toss well in bowl, pour in four tablespoons dressing (No. 863), mix well and serve.

DINNER

Radishes (58) Olives
Potage au Lait d'Amande
Broiled Bluefish, Anchovy Butter
Mashed Potatoes (178)
Venison Steaks, Londonderry
Soubrics of Spinach
Roast Ribs of Beef (126)
Romaine Salad (214)
Cabinet Pudding (71)

2618. Potage au Lait d'Amande

Place three and a half pints white broth (No. 701) in saucepan with a finely chopped onion, teaspoon chopped parsley, the leaves from two branches chervil and half bean chopped garlic. Season with a light teaspoon salt and half teaspoon pepper, add three ounces raw rice with half ounce good butter, then let slowly boil for thirty-five minutes. Scald three ounces almonds in boiling water for three minutes, drain and peel them, place in a mortar and pound to a paste. Take paste out and place in a saucepan with one pint milk and boil for ten minutes, stirring once in a while, then press milk through a cheesecloth into soup. Mix well, boil for ten minutes more, pour soup into a tureen, and serve with six slices of toasted French bread in soup.

2619. Broiled Bluefish, Anchovy Butter

Procure a three-pound piece very fresh bluefish, scale, trim off fins and remove all bones. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn bluefish in seasoning, then arrange on a broiler and broil for six minutes on each side. Remove, dress on a hot dish, spread anchovy butter (No. 62) over, decorate with a little parsley greens, six quarters lemon, and serve.

2620. Venison Steaks, Londonderry

Procure six four-ounce steaks from a leg of tender venison, neatly flatten, and season with a light teaspoon salt and a half teaspoon freshly crushed black peppers. Thoroughly heat one and a half tablespoons melted butter in a sautoire, place steaks in pan one beside another,

briskly cook for five minutes on each side, dress on a dish and keep them hot.

Remove all fat from pan, add four tablespoons currant jelly, stir with a wooden spoon until thoroughly melted, pour in half gill port wine, stir well and let cook five minutes. Pour in one gill demi-glace (No. 122), add one saltspoon cayenne pepper, mix well, let boil for ten minutes, remove, pour over the steaks and serve.

2621. Soubrics of Spinach

Remove the stalks and discard all stale leaves from three quarts fresh spinach, thoroughly wash in plenty cold water, drain on a sieve, then plunge into three quarts boiling water with a tablespoon salt and boil for ten minutes. Place them on a sieve, press out all water with a skimmer, then finely chop and place in a sautoire; add one ounce grated Parmesan cheese, two egg yolks, half teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg, place pan on fire, sharply stir with spatula for eight minutes or until thoroughly dry, then set pan on corner of range.

Thoroughly heat one and a half tablespoons melted butter in large frying pan, take up a tablespoon of the spinach and drop it in the butter. Rapidly continue operation until finished, then cook spinach for two minutes on each side, or until a light brown colour, lift up, drain on cloth, dress on dish, pour cream sauce (No. 736) over and serve.

Tuesday, Second Week of October

BREAKFAST

Peaches in Cream (1828)
Oatmeal Porridge (2) Eggs, Colley
Picked-up Codfish in Cream (822)
Hamburg Steaks with Fried Onions (108)
Saratoga Potatoes (156)
Kümmel Griddle Cakes (1691)

2622. Eggs, Colley

Finely chop four sound shallots, place them in a small saucepan with a tablespoon melted butter and cook to a light brown; add ten chopped canned mushrooms, cook for six minutes, stirring occasionally, pour in two tablespoons sherry and one gill demi-glace (No. 122), let boil for ten minutes, then pour in a large baking dish. Carefully crack twelve fresh eggs over and season with a half teaspoon salt and two saltspoons pepper, evenly divided. Pour over the eggs a half gill thick cream, sprinkle over two tablespoons grated Parmesan cheese, set in the oven for six minutes, remove and serve.

LUNCHEON

Consommé in Cups (52)
Scallops, Lyonnaise
Pork Chops with Purée of Chicory
Pain de la Mecque

2623. Scallops, Lyonnaise

Plunge a pound and a half fresh scallops in a quart boiling water with a teaspoon salt, boil for five minutes and drain on sieve. Heat two tablespoons melted butter in a saucepan, add two medium, exceedingly fine sliced onions and cook to a nice light colour, stirring well meanwhile, then add one tablespoon flour, stir well and cook for five minutes more, stirring once in a while. Pour in two tablespoons sherry and one and a half gills demi-glace (No. 122), mix well and let boil for five minutes. Add the scallops with three saltspoons salt, one saltspoon cayenne pepper, mix a little, cook for six minutes, occasionally mixing, pour scallops into a deep dish, sprinkle a little chopped parsley over and serve.

2624. Pork Chops with Purée of Chicory

Neatly trim and flatten six tender pork chops. Season with teaspoon salt and half teaspoon pepper. Thoroughly heat one tablespoon lard in a sautoire, place the chops in one beside another, gently fry for seven minutes on each side, dress a purée of chicory on a hot dish and arrange the chops around. Remove all fat from pan, pour in a half gill each white wine and tomato sauce (No. 16), boil for three minutes, pour sauce over chops and serve.

2625. Purée of Chicory

Remove stalks and any stale leaves adhering from four small heads chicory, thoroughly wash, drain on a sieve, plunge into a quart boiling water with a teaspoon each salt and sugar, and let boil for thirty-five minutes. Drain on a sieve, press all water out with a skimmer, then finely chop it. Place it in a small saucepan with an ounce good butter, three saltspoons salt, half teaspoon sugar and two saltspoons pepper. Stir well on the fire while heating for five minutes, remove and use as directed.

2626. Pain de la Mecque

Prepare a pâte-a-choux (No. 336), have a very clean pastry sheet ready. With a tablespoon take up as much as spoon can hold, lightly smooth surface with blade of a buttered knife, then with another tablespoon dipped in melted butter scoop out paste from the other spoon, drop it in the pan, and continue in same manner until paste is all in. Dredge a little powdered sugar over, set in oven for twenty-five minutes, remove, let rest for five minutes, then split open the cakes without detaching them. Beat up one and a half gills thick cream to a stiff froth, add one ounce powdered sugar, half teaspoon vanilla essence, and beat for a minute more. Drop the whipped cream in a pastry bag with a tube at the bottom and fill up the inside of the cakes with it, dress on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Oysters (18)
Olives — Lyons Sausage (582)
Purée of Beans, Honolulu
Horly of Smelts — Potatoes, Bernoise (593)
Chicken Sauté, Mexicaine — String Beans, Paloise (2069)
Roast Leg of Lamb, Mint Sauce (392)
Escarole Salad (100)
Tutti-Frutti Ice Cream (726)

2627. Purée of Beans, Honolulu

Soak one pint red beans in cold water over night, drain, place them in a soup pot with two-ounce piece each salt pork and lean raw ham, a sliced carrot, sliced onion, two each sliced leeks and branches celery, two branches each parsley and chervil and one bean garlic. Moisten with half gill red wine and four quarts water, season with a teaspoon salt and half teaspoon pepper, adding half an ounce good butter, cover pot and let gently boil for two hours. Remove seeds and peel a pound piece of pumpkin, then cut it in small pieces, add to soup and let boil for thirty-five minutes more. Strain soup through sieve into a basin, then through Chinese strainer into a saucepan, add a half pint milk, half ounce butter, mix on fire until it comes to a boil, pour into soup tureen and serve with a plate of bread croutons (No. 23) separately.

2628. Horly of Smelts

Cut the heads off twelve good-sized, fresh smelts, then split in two through back, remove spinal bones and place them on a dish. Season with a light teaspoon salt, half teaspoon paprika, juice of a lemon and one tablespoon oil, turn them well in the seasoning, then let infuse for fifteen minutes.

Prepare a batter for fritters (No. 204), drop smelts in, roll them well, then drop one by one in boiling fat and fry for ten minutes, turning with the skimmer once in a while. Lift up, drain on a cloth, dress on a hot dish with folded napkin, decorate with a little parsley greens, and serve with one gill of hot tomato sauce (No. 16) separately.

2629. Chicken Sauté, Mexicaine

Singe, cut head and feet off a tender two-and-a-half-pound chicken, draw, cut it in twelve even pieces, season with a teaspoon salt and half teaspoon pepper. Place in a sautoir two tablespoons good olive oil or two tablespoons melted butter, add one bean garlic, heat oil on fire until garlic obtains a dark colour, remove garlic, then place chicken in pan and cook for six minutes on each side.

Cut a good-sized white onion and thick, seeded green pepper in half-inch pieces, add them to chicken, stir well and fry for ten minutes, tossing quite frequently meanwhile. Add two peeled, finely crushed, fresh tomatoes, mix well again, cover pan, set in oven for twenty minutes, remove, dress chicken and ingredients on a hot dish, sprinkle a little chopped parsley over and serve.

Wednesday, Second Week of October

BREAKFAST

Stewed Prunes (1)
Cornmeal Mush (326)
Shirred Eggs with Chicken Livers
Fried Whitebait (1123)
Lamb Hash, Browned (856)
Flannel Cakes (136)

2630. Shirred Eggs with Chicken Livers

Remove the gall bags from six fresh, fat chicken livers, then cut them in quarter-inch pieces. Heat thoroughly a tablespoon melted butter in a frying pan, then drop in the livers and briskly fry for three minutes. Drain them a little, replace in pan, with two tablespoons sherry, one gill demi-glace, a half teaspoon chopped parsley, half saltspoon cayenne and two saltspoons salt. Mix well and boil for five minutes. Lightly butter six shirred-egg dishes, crack two fresh eggs into each, season with a half teaspoon salt and two saltspoons pepper, set eggs in oven for five minutes, remove, evenly divide sauce over eggs and serve.

LUNCHEON

Okra Broth (2115)
Soft Shell Crabs, Maryland (1512)
Beefsteak Étuvée with Potatoes (1300)
Apples with Rice (179)

DINNER

Celery (86) Sardines (1148)
Vermicellini Tomaté
Red Snapper, Hunter Style (1713)
Potatoes Noisettes (321)
Shoulder of Mutton, Flamande
Cucumbers, Bombay
Roast Partridges, Currant Jelly (97)
Doucette Salad (189)
Pudding, Venus (902)

2631. Vermicellini Tomaté

Prepare a consommé (No. 52), strain it into another saucepan, let boil for twenty minutes and pour in two gills tomato sauce (No. 16). Break three ounces vermicellini (very small vermicelli) and add to the consommé, then boil for ten minutes, pour consommé into a soup tureen and send to table with two ounces grated Parmesan cheese separately.

2632. Shoulder of Mutton, Flamande

Remove blade bone, slightly shorten shank bone, trim a little fat from a tender shoulder of mutton, season all over with a teaspoon salt and half teaspoon pepper, fold it up and tie with string.

Cut half a small head of white cabbage in quarters, remove the core and stale leaves, boil in water for fifteen minutes, drain on a sieve, cut it in small pieces and keep on a plate. Cut four carrots and four white turnips in halves. Heat in a braising pan a tablespoon leaf lard, add shoulder and brown it for fifteen minutes, turning it once in a while; take up, add cabbage, carrots, turnips, two ounces raw lean bacon cut in half-inch thin square pieces, and season with a half teaspoon each salt and pepper. Lay shoulder on top, moisten with a half pint broth, cover pan, then set in oven for forty-five minutes. Draw pan to oven door, scoop out all you can with a Parisian potato scoop from two large, raw peeled potatoes, add to pan, turn shoulder and reset in oven for forty minutes longer. Remove, take up shoulder, untie, dress cabbage in centre of a large dish, arrange carrots and turnips around sides and potatoes at both ends of dish, place shoulder on top and serve.

2633. Cucumbers, Bombay

Peel four fresh, ripe, medium cucumbers, cut in four lengthwise strips, remove all spongy parts and wipe them nicely. Heat one and a half tablespoons melted butter in a sautoir, add a finely sliced onion and seeded green pepper, fry for ten minutes, occasionally stirring meanwhile, and lay the cucumbers over. Season with a light teaspoon salt and a half teaspoon curry powder, pour in one and a half gills cider, boil for five minutes, then set in oven for thirty-five minutes, being careful to baste the cucumbers once in a while. Remove, dress on hot dish, pour entire contents of pan over it, sprinkle a little chopped parsley over all and serve.

Thursday, Second Week of October

BREAKFAST

Baked Apples (44) Wheatena (1298)
Omelette, Bordelaise
Yarmouth Bloaters (311)
Calves' Livers, Meunière (989)
French Fried Potatoes (8)
German Pancakes (943)

2634. Omelette, Bordelaise

Crack eight fresh eggs in a bowl, add half gill cream, season with a half teaspoon salt, two saltspoons pepper, and sharply beat up with a fork for two minutes. Heat a tablespoon melted butter in a frying pan, sharply mix with fork for two minutes and let rest for a half minute; fold opposite sides to meet in centre, let rest for one minute, turn on a hot dish. Pour over a Bordelaise sauce (No. 28), made with the marrow left out, and serve.

LUNCHEON

Tomato Broth (2059)
Soft Clams, Hussard
Veal Curry, Pondichery (2230)
Chestnuts au Feu de Lucifer (1126)

2635. Soft Clams, Hussard

Open forty-eight fresh soft clams, remove sandy parts, keeping nothing but the perfect bodies, and thoroughly wash and brush forty-eight of the half shells. Finely chop six sound shallots, place them in a small saucepan with a tablespoon melted butter and gently cook for three minutes, stirring once in a while, then add six finely chopped fresh, peeled mushrooms and cook for five minutes. Divide mushrooms in the forty-eight half shells evenly, place a clam in each shell, evenly season with a half teaspoon salt and three saltspoons paprika. Finely chop three Spanish sweet red peppers and evenly sprinkle them over clams, place a very thin piece raw bacon on top of each, spread over two tablespoons bread crumbs; set in oven to bake for fifteen minutes, remove, dress on a large dish and serve with six quarters of lemon.

DINNER

Oysters (18)
Radishes (58) Olives
Mulligatawny, Yoshimina
Fresh Mackerel, Mignonette (1558)
Potatoes, Duchesse (304)
Beef à la Mode (534)
Stuffed Okras, Virginia
Roast Chicken (290) Romaine Salad (214)
Parfait au Café (265)

2636. Mulligatawny, Yoshimina

Cut the head and feet from a medium-sized duckling and draw it, saving liver and heart. Detach legs from body, cut away meat from legs, then cut in pieces one-third inch square, including liver and heart. Place body in a roasting tin, baste it with a little melted butter, set in oven for twenty minutes, remove and keep hot. Cut two leeks and two medium, white onions in small square pieces, then place them in a saucepan with the pieces of cut-up duck, one and a half tablespoons melted butter, set pan on fire and gently cook for fifteen minutes. Add one teaspoon curry powder, mix well, then moisten with two quarts broth (No. 701) and one quart water. Season with a light teaspoon salt and three saltspoons pepper, add body of duck, all the bones, and boil for twenty-five minutes. Cut three slices peeled eggplant and a peeled and cored apple into small pieces and add to soup with two ounces raw rice, lightly mix and let boil for fifteen minutes more. Finely chop two branches parsley, half a bean garlic, add to soup, mix well and cook for five minutes. Remove body and all bones of duck, skim fat off surface of soup, pour into a tureen and serve.

2637. Stuffed Okras, Virginia

Trim off both ends of thirty-six fresh okras. Heat one and a half tablespoons melted butter in a saucepan, add two ounces raw Virginia ham cut in small square pieces, nicely brown for five minutes, then add the okras. Season with a half teaspoon salt and three saltspoons pepper, pour in two gills tomato sauce (No. 16), mix well, cover pan, let boil for five minutes on range, then set in oven for forty-five minutes. Remove, dress okras in a vegetable dish, sprinkle a little parsley over and serve.

Friday, Second Week of October

BREAKFAST

Sliced Peaches and Cream (1828)
Farina (74)
Scrambled Eggs with Findon Haddock
Broiled Bluefish (326)
Country Sausage with Fried Apples (2473)
Buckwheat Cakes (330)

2638. Scrambled Eggs with Findon Haddock

Skin and bone a pound piece smoked Findon haddock, then cut it in quarter-inch pieces, plunge into a pint boiling water, boil for eight minutes and drain on sieve. Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons pepper, and beat up with a fork for one minute. Heat a tablespoon melted butter in a sautoire, drop in the eggs and cook for six minutes, frequently mixing meanwhile, add the fish, stir well for a minute, pour into a deep dish and serve.

LUNCHEON

Boston Oyster Soup (1319)
Canapés, Madison (2229)
Cutlets of Duck, Demi-Glace
Macaroni au Gratin (160)
Pancakes au Chocolat

2639. Cutlets of Duck, Demi-Glace

Cut meat from breast of duck left over from yesterday into small square pieces. Cut into same shape two ounces cooked ham, six canned mushrooms and one small truffle. Mix in a saucepan one ounce butter with an ounce flour and stir on the fire until a nice light brown, then pour in two gills demi-glace (No. 122) and two tablespoons sherry. Mix well, let boil for ten minutes, add cut meat and other articles, with a half teaspoon each chopped parsley and chervil. Season with a half teaspoon salt, a saltspoon each cayenne and grated nutmeg, mix well and let cook for ten minutes, occasionally stirring at bottom. Add two egg yolks, sharply stir while heating for two minutes, pour force in a dish and let cool off. Divide into six even parts, roll out on a lightly floured table to cutlet forms, dip in beaten egg, roll in bread crumbs, place

in a frying basket and fry them in boiling fat for ten minutes. Lift up, drain well, dress on a dish with a folded napkin, adjust a paper frill at the end of each cutlet, decorate with a little parsley and serve.

2640. Pancakes au Chocolat

Prepare the same quantity of French pancakes as in No. 17, arrange on a hot dish, pour a chocolate sauce (No. 406) over them and serve.

DINNER

Oysters (18)
Celery (86) Anchovy Canapés (141)
Valank Tsorbassi, Odessa
Sea Bass, Parsley Sauce (1661) Potatoes, Brabant (1220)
Venison Chops, Sauce Poivrade (545)
Cauliflower Sauté (631)
Timbales of Fish, Cardinal
Roast Sirloin of Beef (1426) Lettuce Salad (148)
Galettes, Paysanne

2641. Valank Tsorbassi, Odessa

Place in a saucepan two pounds fresh whitefish, bones or heads of same, with a sliced each carrot and onion, two sliced branches celery, two branches parsley, a branch chervil, sprig thyme, bay leaf, clove and bean crushed garlic. Moisten with three quarts water and half gill white wine. Season with a teaspoon salt, half teaspoon paprika, let boil for fifty minutes, strain the broth through a cheesecloth into another saucepan, add three ounces raw rice and let boil for thirty-five minutes. Shell a half pint cooked shrimps, cut them into three pieces each, add to the soup, boil for five minutes, pour into a tureen and serve.

2642. Timbales of Fish, Cardinal

Remove skin and bones from one and a half pounds fresh salmon, chop it very finely, then place in a mortar with three egg yolks, one light teaspoon salt, two saltspoons cayenne, a saltspoon grated nutmeg and half teaspoon anchovy essence. Thoroughly pound to a smooth pulp, remove, press through a sieve into a bowl and place bowl on ice.

Beat up two gills cream to a stiff froth and gradually incorporate it with the force, sharply mixing with whisk while doing so. Lightly butter six individual pudding moulds, place a round piece of Spanish sweet pepper at the bottom of each mould, then fill up with the force. Place them on a tin, pour hot water in the tin up to half their height, cover them with a lightly buttered paper, set in oven for twenty minutes, remove and unmould on a hot dish. Reduce in a saucepan two gills tomato sauce (No. 16) to half the quantity, pour the sauce around the timbales and serve.

2643. Galettes, Paysanne

Sift a half pound flour on the corner of a table, make a fountain in the centre, place two ounces butter, one saltspoon salt and one and a half

gills cream in the fountain. Dilute the butter in the cream and gradually incorporate the flour, so as to obtain a smooth, firm paste, place it on a plate, cover with a cloth and let stand in moderate temperature for one hour. Roll the paste on a lightly floured table to the thickness of half an inch, and with the prongs of a fork prickle the surface of the paste, then cut it into six even, square pieces. Lay them on a lightly buttered baking sheet, set in a brisk oven for fifteen minutes, remove, dress them on a dish with a folded napkin, sprinkle a little powdered sugar over and serve.

Saturday, Third Week of October

BREAKFAST

Muskmelons (2056) Grape-Nuts (1371)
Eggs Molet, Soubise
Perch Sauté, Meunière (2097)
Broiled Beefsteaks, Maître d'Hôtel (172)
Fried Potatoes en Quartiers (348)
Cornmeal Pancakes (659)

2644. Eggs Molet, Soubise

Prepare a soubise sauce (No. 94) and keep hot until required. Boil twelve fresh eggs for five minutes, lift up and plunge them in cold water for one minute, remove, shell them and dress on hot, deep dish, pour the prepared soubise sauce over and serve.

LUNCHEON

Beetroot Broth (2179)
Scallops au Gratin (1060)
Spareribs and Cabbage (671)
Old-fashioned Rice Pudding (140)

DINNER

Olives Salted Peanuts (954)
Lemon Soup, Liée
Kingfish Bercy (2249) Potatoes, Marquise (1044)
Fricandeau of Veal with Sorrel (1399)
Stuffed Tomatoes (30)
Roast Turkey, Cranberry Sauce (67)
Doucette Salad (189)
Fig Pudding (57)

2645. Lemon Soup, Liée

Singe, cut off head and draw a tender two-and-a-half-pound chicken, place it in a saucepan with a sliced carrot, an onion with two cloves stuck in it, two leeks, one branch each celery, parsley and chervil, a sprig each of thyme and bay leaf. Pour in four quarts water, season with a good teaspoon salt, let slowly boil for one and a half hours, take up chicken, place it on a platé and keep for to-morrow's luncheon. Reduce

broth to one and a half quarts, skim fat off surface, strain it through cheesecloth into another saucepan and squeeze in juice of a lemon. Dilute one egg yolk with a half gill cream, add it to soup and sharply mix with a whisk while cooking for two minutes, but do not allow to boil. Pour the soup into a tureen and serve with six slices toasted French bread and a little grated Parmesan cheese separately.

Sunday, Third Week of October

BREAKFAST

Grape Fruit (130)
Wheaten Grits (131)
Hard-Boiled Eggs with Tomato Sauce
Pompano, Anchovy Butter
Lamb Chops with Ham Potatoes Sautées (135)
Small Brioches (878)

2646. Hard-Boiled Eggs with Tomato Sauce

Boil twelve fresh eggs for eight minutes, plunge in cold water for a minute, remove, shell, then cut them in halves lengthwise. Reduce a half pint tomato sauce (No. 16) in a saucepan to about a gill, add eggs to tomato sauce with a half teaspoon salt and half teaspoon pepper. Mix well, cook for five minutes, transfer them into a deep dish and serve.

2647. Pompano, Anchovy Butter

Wipe and cut the fins off two fresh one-and-a-half-pound pompanos and make a few slanting incisions on both sides of each. Mix on a plate a tablespoon oil, teaspoon salt, half teaspoon pepper, and repeatedly turn fish in the seasoning. Place on a broiler and broil on a brisk fire for six minutes on each side. Dress on a hot dish, decorate with six pieces lemon and a little parsley greens, spread an anchovy butter (No. 62) over the fish and serve.

2648. Lamb Chops with Ham

Broil six thin slices ham for two minutes on each side, arrange on a hot dish and keep hot. Neatly flatten and lightly trim six French lamb chops, evenly season with a teaspoon salt and a half teaspoon pepper, broil them for three minutes on each side, remove, dress them over the slices of ham and serve.

LUNCHEON

Oyster Broth, Chantilly
Lobster Ravigote (365)
Chicken Salad, Mrs. Griscom
Omelette, Melba

2649. Oyster Broth, Chantilly

Open thirty-six medium, fresh oysters, place them in a stew pan with their own liquor, add one quart water, four branches well-cleaned

celery, one teaspoon salt, two saltspoons cayenne, and boil for five minutes. Skim froth from surface, strain broth through a cheesecloth into six cups, but only three-quarters full. Beat up a gill thick cream to a stiff froth, evenly spread the cream over the six cups and serve.

N. B. Place the thirty-six oysters in a bowl and keep in ice-box for luncheon to-morrow.

2650. Chicken Salad, Mrs. Griscom

Peel skin off chicken cooked yesterday, then carefully detach all meat from bones, cut it into half-inch pieces and place in a vessel. Shell, peel and cut into quarters twenty-four hazel-nuts and add to the vessel. Thoroughly wash and wipe two well-trimmed stalks fresh, crisp, white celery (the perfect white part only), cut it into half-inch pieces, drain again in a napkin and add to the chicken. Cut into half-inch pieces a half pint cooked and well-drained cold string beans, add to the chicken with a light half tablespoon capers and two cold, hard-boiled eggs cut in small pieces. Toss all well together, then transfer to a salad bowl, add three good saltspoons salt, one and a half tablespoons of best olive oil and one light tablespoon strained lemon juice. Mix well, and just before sending to table add three good tablespoons mayonnaise dressing (No. 70), rapidly mix, neatly wipe bowl all around and serve.

2651. Omelette, Melba

Carefully crack eight fresh eggs in a bowl, add a half gill cream, a tablespoon sugar, three saltspoons salt, and whisk briskly for five minutes. Heat an ounce fresh butter in a frying pan, drop in the eggs, mix with fork for two minutes, let rest for a half minute; fold up opposite sides to meet in centre, let rest for a minute, turn into a hot dish and keep hot.

Place in a saucepan six tablespoons raspberry marmalade, add a tablespoon each Swiss kirsch and parfait amour or prunelle, mix well on fire for five minutes, pour it over omelette and serve.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Dubourg
Filet of Sole au Gratin (629) Potatoes, Parisienne (711)
Tenderloin Steaks, Hotelière
Cèpes, Bordelaise
Sweetbreads en Cocotte (472)
Punch aux Roses (377)
Roast Redhead Ducks, Currant Jelly (37)
Chicory Salad (38)
Neapolitan Ice Cream (381) Lady-Fingers (150)

2652. Consommé, Dubourg

Prepare a consommé (No. 52), strain it into another saucepan and keep slowly boiling. Wash and drain two ounces raw rice, add to the consommé and boil for thirty-five minutes. Prepare a royale (No. 2446), cut in small square pieces and add to consommé with the leaves of two

branches chervil, then let boil for two minutes, pour into a tureen and serve.

2653. Tenderloin Steaks, Hotelière

Procure six four-ounce tenderloin steaks, neatly flatten and trim, season all over with a teaspoon salt and half teaspoon pepper. Lightly roll them in a tablespoon melted butter, roll in fine, fresh bread crumbs and broil for four minutes on each side, dress on a hot dish, pour a Colbert sauce (No. 121) over them, decorate all around with fried parsley and serve.

2654. Cèpes, Bordelaise

Open a pint can of cèpes, drain on a sieve, then wipe well and slice them. Heat a tablespoon oil in frying pan, add four finely chopped shallots, cook them one and a half minutes, then add the cèpes. Season with a half teaspoon salt and three saltspoons pepper, toss them well and briskly fry for six minutes, tossing them once in a while.

Finely chop together a half bean garlic and two branches well-washed, fresh parsley, add to the cèpes, toss well while heating for two minutes, dress on a vegetable dish and serve.

Monday, Third Week of October

BREAKFAST

Sliced Pears in Cream (2034)
Germea (217)
Poached Eggs, Ménagère
Broiled Smoked Salmon (1836)
Lamb Fries, Tartare Sauce (2209)
Stuffed Potatoes with Anchovies
Vanilla Buns (786)

2655. Poached Eggs, Ménagère

Cut from raw lean bacon six thin slices and broil them for one minute on each side. Remove, cut them in half-inch pieces, place in saucepan with half teaspoon chopped chives, gill demi-glace (No. 122), saltspoon cayenne pepper, boil for five minutes and keep hot. Prepare twelve poached eggs on toast (No. 106), place on a hot dish, pour sauce over them and serve.

2656. Stuffed Potatoes with Anchovies

Thoroughly wipe eight medium, peeled, raw potatoes, place in a roasting pan and set in oven for forty-five minutes, turning them once in a while. Remove, cut them in two lengthwise, thoroughly scoop out insides, place meat in a bowl, add an ounce butter, twelve anchovies in oil cut in small pieces, a half teaspoon salt, three saltspoons pepper and a saltspoon grated nutmeg. Sharply stir with a wooden spoon until smooth, then gradually pour in a half gill hot milk, sharply stirring while adding it. With a spoon fill up cavities of twelve shells (only) of potatoes with the purée, lay them in a tin, sprinkle a little grated Par-

mesan cheese over and place a little bit of butter on top of each potato. Set in oven for fifteen minutes, remove, dress on a hot dish with a folded napkin and serve.

LUNCHEON

Stuffed Oysters (1102)
Porkol, Bucharest
Gnocchis Russe
Apple Pie (1434)

2657. Porkol, Bucharest

Cut one and a half pounds each raw, lean pork and raw beef into one-inch square pieces. Heat two tablespoons melted butter in a braising pan, add the articles, season with a good teaspoon salt, a light teaspoon paprika and cook for twenty minutes, occasionally stirring meanwhile. Add two tablespoons flour, briskly shuffle the pan while cooking for two minutes, pour in one and a half pints cold milk, two gills cream, and mix well until it comes to a boil. Tie in a bunch two branches parsley, a bean garlic, branch chervil, sprig thyme, bay leaf, add to pan, place lid on and set in oven for one hour. With a Parisian potato scoop remove all you can from three peeled, raw, medium potatoes and add to stew, then reset in oven for another hour, being careful to mix once in a while. Remove, lift up pork, beef and potatoes with a skimmer, dress on a dish, strain sauce through a Chinese strainer over meat, etc., and serve.

2658. Gnocchis Russe

Place three gills milk and a half gill white wine in a saucepan and boil for ten minutes. Sift a pound flour into a bowl, then gradually pour milk in bowl, briskly stir while adding it. Add an ounce grated Parmesan cheese, a teaspoon salt, saltspoon cayenne and half saltspoon grated nutmeg. Sharply stir for two minutes, crack in one egg, stir for two minutes more, then add two egg yolks and briskly stir for eight minutes longer. Have two quarts boiling water with a teaspoon salt in a saucepan on the fire, then take up batter by teaspoons, and with the aid of a finger drop into the boiling water. (The whole operation should be done as rapidly as possible.) Let slowly boil for six minutes, lift up with a skimmer, drain on a cloth and dress on a hot, deep dish. Place three tablespoons bread crumbs and one and a half tablespoons melted butter in a frying pan, toss on fire until a nice light brown colour, then pour over the gnocchis and serve.

DINNER

Radishes (58) Caviare (59)
Purée of Chestnuts
Bluefish, Jaffa Potatoes Brioches (91)
Turkey Cutlets, Espérance (1759)
Eggplant, Sauté aux Fines Herbes (794)
Roast Ribs of Mutton (900)
Romaine Salad (214)
Pudding, Ministériel

2659. Purée of Chestnuts

Slit thirty Italian chestnuts, place them in a roasting pan and set in oven to roast for twenty-five minutes. Remove, shell, peel and place them in a saucepan with a quart broth (No. 701), a quart water and a pint milk. Tie in a bunch a branch parsley, branch chervil, two leeks and two branches celery, then add to soup with a sliced, peeled, raw potato. Season with a heavy teaspoon salt, two saltspoons cayenne and saltspoon grated nutmeg, then let slowly boil for one hour. Press the purée through a hair sieve into a basin, then through a Chinese strainer into another saucepan. Add one gill cream and half ounce butter, mix with wooden spoon until it comes to boil, pour into a soup tureen and serve with bread croutons (No. 23) separately.

2660. Bluefish, Jaffa

Scale, cut off fins and remove all bones from a fresh three-pound bluefish. Place it in a lightly buttered baking dish, season with a teaspoon salt and half teaspoon curry powder. Mix on a plate half ounce butter with a teaspoon anchovy paste, then neatly spread it over the bluefish, set in oven for twenty-five minutes, being careful to frequently baste it with butter, and remove to oven door. Place two ounces peeled almonds and one tablespoon capers in a small saucepan with a gill demi-glace (No. 122) and let boil for five minutes, then pour it over the fish. Sprinkle a tablespoon bread crumbs over, reset in oven for fifteen minutes longer, remove and send to table in same dish.

2661. Pudding, Ministériel

Place in a basin four ounces chopped beef-kidney suet, four ounces granulated sugar, two ounces each well-picked currants and Smyrna raisins, one ounce chopped, candied apricots, one peeled and cored chopped apple, the chopped rind of a quarter of lemon, three eggs, two tablespoons rum, and mix well until thoroughly amalgamated. Lightly butter a heavy, damp cloth the size of a napkin, sprinkle a little flour over, pour preparation into centre of cloth, fold up the four ends and lightly tie pudding. Boil in plenty of water for one and a half hours, lift up, let stand for five minutes, untie, turn on a hot dish, pour rum sauce (No. 41) over and serve.

Tuesday, Third Week of October

BREAKFAST

Stewed Prunes (1) Malta Vita (1592)
Eggs Cocotte with Oyster Crabs
Broiled Sardines on Toast (740)
Tripe, Monticello (1935) Potatoes Pailles (611)
English Muffins (528)

2662. Eggs Cocotte with Oyster Crabs

Thoroughly wash and drain on a cloth a half pint fresh oyster crabs. Heat a tablespoon melted butter in a frying pan, add crabs and fry for five minutes, briskly tossing them meanwhile. Pour in two tablespoons sherry and one and a half gills cream, season with three saltspoons salt, saltspoon grated nutmeg, and boil for five minutes. Evenly divide crabs in six cocotte dishes, carefully crack two fresh eggs in each dish, season with a half teaspoon salt and two saltspoons pepper, equally divided, then set in oven for five minutes, remove and serve.

LUNCHEON

Clam Broth (80)
Oysters, Baltimore
Broiled Mutton Chops (49)
Mashed Squash
Vanilla Custard (1345)

2663. Oysters, Baltimore

Wipe thirty-six large, fresh-opened oysters, season with a teaspoon salt and a half teaspoon pepper, then roll in a tablespoon oil on a plate, arrange on a double broiler and briskly broil them for three minutes on each side. Prepare six toasts, trim off crusts, place on a hot dish, place oysters on top, pour a maître d'hôtel butter (No. 7) over and serve.

2664. Mashed Squash

Cut a small squash in pieces, peel and remove all the spongy part place in saucepan with enough water to cover, add a teaspoon salt, then boil for forty-five minutes, or till soft. Drain on a sieve, press them through potato masher into a saucepan, add one ounce good butter, season with a light teaspoon salt and a half teaspoon pepper, stir on fire for two minutes, remove, dress on a vegetable dish and serve.

DINNER

Olives Oysters (18) Salted Almonds (954)
Calves' Tails, Allemande
Halibut, Fleurette (319) Potatoes, Hollandaise (26)
Entrecôtes, Cabaret (245) French Flageolets (95)
Roast Grouse, Currant Jelly (167)
Celery and Apple Salad (127)
Orange-Water Ice (1229)

2665. Calves' Tails, Allemande

Cut two calves' tails in half-inch pieces and place in a saucepan. Cut one each carrot, turnip and onion, two leeks and two branches celery in quarter-inch-square pieces and place them with veal, add an ounce butter, set pan on fire, brown for ten minutes and stir once in a while. Moisten with three and a half quarts water, add one piece knuckle of veal, season with two teaspoons salt and a half teaspoon pepper.

Thoroughly wash and drain two ounces barley, add to soup and gently boil for two hours, being careful to skim the fat off surface once in a while. Take up knuckle, pour in one gill cream, boil for five minutes, pour soup into tureen and serve.

Wednesday, Third Week of October

BREAKFAST

Baked Apples (44) Grape-Nuts (1371)
Shirred Eggs, English Style
Fried Brochette of Smelts
Calf's Liver, Lyonnaise Potatoes Sautés (135)
Flannel Cakes (136)

2666. Shirred Eggs, English Style

Cut from lean bacon six very thin slices, then cut each slice in two crosswise. Lightly butter six shirred-egg dishes, heat them on range, then arrange two pieces of the bacon in each dish and fry them for two minutes on each side. Carefully crack two fresh eggs in each dish, evenly season with a half teaspoon salt and two saltspoons pepper, lightly baste the yolks with a very little melted butter, set them in a very hot oven for three minutes, remove and serve.

2667. Fried Brochette of Smelts

Thoroughly wipe twelve fresh medium smelts, place on a plate, season with a teaspoon salt and half teaspoon pepper. Cover with cold milk, let stand for fifteen minutes, lift up from seasoning and roll in flour.

Have six skewers, then carefully run a skewer through the eyes and tail of each smelt, taking two smelts on each skewer, place them in a frying basket, then fry in boiling fat for ten minutes. Remove, drain well, sprinkle a little salt over them, dress on a dish with folded napkin, decorate with six pieces lemon, a little parsley greens and serve.

2668. Calf's Liver, Lyonnaise

Procure six four-ounce slices calf's liver and season all over with a teaspoon salt and half teaspoon pepper. Heat thoroughly two tablespoons leaf lard in a sautoire, add liver and briskly cook on open fire for two minute on each side. Take up liver, place on a plate, add to pan two sliced onions and fry until a light brown, adding a tablespoon flour. Stir well while heating for two minutes, then pour in a gill white broth (No. 701), two tablespoons vinegar, mix well, and let boil for ten minutes. Add the liver with a half teaspoon freshly chopped parsley, three saltspoons salt and two saltspoons pepper. Mix well, cover pan and let cook for ten minutes, remove, dress liver on a hot dish, pour all contents of pan over and serve.

LUNCHEON

Parsley Broth (1667)
Scallops, Baton Rouge
Sausage, Gratinée
Rice au Lait de Cocoa (974)

2669. Scallops, Baton Rouge

Place one and a half pounds very fresh scallops in a saucepan with one gill white wine, two branches parsley and a half teaspoon salt, boil for five minutes, then take up parsley. Lightly brown six finely chopped shallots in two tablespoons melted butter in small saucepan, then add two Spanish sweet red peppers cut in small pieces, and cook for three minutes. Add a teaspoon flour, mix well, strain scallop liquor into this pan, add a tablespoon tarragon vinegar and mix until it comes to a boil. Add scallops, mix lightly, cook for five minutes longer, pour scallops into a deep, hot dish and serve.

2670. Sausage, Gratinée

Boil six medium potatoes in salted water for thirty-five minutes, drain, then press through a potato masher into a saucepan. Add one ounce grated Parmesan cheese, one egg yolk, one ounce butter, a half teaspoon salt, two saltspoons pepper, a saltspoon grated nutmeg, and stir with a wooden spoon on the fire for five minutes. Dress the purée dome shape on a baking dish. Split twelve country sausages in halves lengthwise, place in a frying pan with a tablespoon melted butter and cook for two minutes on each side. Lift up with a fork, arrange them around and against the mashed potatoes, pour butter in pan over all and sprinkle a little fresh bread crumbs on top. Set in oven until a nice brown colour, or about twelve minutes, remove and send to table in same dish.

DINNER

Celery (86) Olives
Consommé, Diablotin
Tronçons of Mackerel, Bergère
Potatoes Mignons (2459)
Noisettes of Mutton, Norwegienne
Brussels Sprouts (618)
Roast Capon au Cresson (378) Escarole Salad (100)
Charlotte Russe au Café

2671. Consommé, Diablotin

Prepare a consommé (No. 52), strain into another saucepan and keep simmering. Cut from a stale sandwich loaf six quarter-inch-thick slices and toast them to a light colour. Mix on a plate two ounces grated Parmesan cheese with two saltspoons cayenne, then evenly spread cheese, etc., on the six toasts. Place toasts on a baking sheet, set in oven for six minutes or till a nice golden colour. Remove, cut them into small lozenge pieces, pour the consommé into a soup tureen, place diablotin on top and serve.

2672. Tronçons of Mackerel, Bercère

Cut head and tail off a three-pound fresh Spanish mackerel, trim off fins and cut it into six even, crosswise pieces, season with a teaspoon salt and keep on a plate. Cut the white parts of four leeks into julienne strips, keeping the green parts for soups. Place them in a saucepan with a tablespoon butter, cook for five minutes, then add the fish. Sprinkle two tablespoons flour over all. Moisten with a tablespoon vinegar, teaspoon lemon juice, gill white wine and two gills water. Shuffle a little, cover pan, briskly boil for five minutes, then set in oven for thirty minutes, remove, dress on a hot dish, sprinkle a little parsley over and serve.

2673. Noisettes of Mutton, Norwegienne

Procure six small four-ounce steaks cut from a leg of tender mutton and neatly pare to a round shape. Place them on a plate with one and a half tablespoons oil, a tablespoon vinegar, saltspoon thyme, crushed bay leaf, teaspoon salt and a half teaspoon pepper. Repeatedly turn noisettes in the seasoning, then let infuse for two hours, turning them once in a while. Peel and core four sound apples, place in a saucepan with one ounce butter and two tablespoons sugar, then cook them on a brisk fire fifteen minutes. Press them through a sieve into another saucepan, add one egg yolk and sharply stir while cooking for two minutes. Add a teaspoon freshly grated horseradish, mix well and place in a sauce bowl. Lift up noisettes from seasoning, roll in bread crumbs, arrange on a broiler, broil for four minutes on each side, dress on a hot dish and serve them with the sauce separately.

2674. Charlotte Russe au Café

Prepare a charlotte russe (No. 939), mixing well two tablespoons strongly made cold coffee in the whipped cream.

Thursday, Third Week of October

BREAKFAST

Peaches and Cream (1828)
Cero Fruto (1610)
Fried Poached Eggs, Périgueux
Whitebait with Curry
Broiled Pigs' Feet (434)
Potatoes, O'Brien (1714)
Kümmel Cakes (1691)

2675. Fried Poached Eggs, Perigueux

Have three quarts boiling water in a saucepan with three tablespoons vinegar and a tablespoon salt. Crack six fresh eggs in the boiling water and poach for four minutes, lift them up with a skimmer and drop in

cold water. Proceed in same manner with six more, take up from water, neatly trim to round shape and drain them on a cloth.

Finely chop one medium truffle and two ounces cooked, lean ham, mix both on a plate, roll eggs in a little melted butter, then in mixture and dip them in bread crumbs. Arrange in a frying basket, fry in boiling fat for two minutes, lift up and drain them well in the basket. Sprinkle a little salt over, dress on dish with a folded napkin, decorate with a little parsley and serve.

2676. Whitebait with Curry

Dip one pound fresh, well-cleaned and wiped whitebait in cold milk, take up and place on a sieve. Sprinkle over two handfuls cornmeal flour, tossing well while adding, place in frying basket, fry in boiling fat for two minutes, remove, drain well in the basket.

Mix on a saucer a teaspoon salt, teaspoon curry powder and saltspoon cayenne, then sprinkle it over the whitebait while tossing in basket, dress on a dish with folded napkin, decorate with six quarters of lemon and serve.

LUNCHEON

Veal Broth in Cups (1538)
Clam Désiré (1465) Hassani
Jerusalem Artichokes Rissolé (2140)
Tapioca Pudding (574)

2677. Hassani

Cut in half-inch-square pieces one onion, two shallots, half a seeded green pepper, a seeded, fresh red tomato, a peeled and cored apple and a bean of garlic. Melt a heavy tablespoon butter in a saucepan, add the above articles, sprinkle a tablespoon flour over, stir well, then add two pounds raw lean venison cut in three-quarter-inch-square pieces, and stir well with spatula while browning for five minutes. Add a good teaspoon curry powder, teaspoon salt, three saltspoons white pepper, a saltspoon grated nutmeg, saltspoon cayenne, and moisten with a pint and a half water. Tie in a bunch one leek, two branches parsley, one branch chervil, small sprig thyme, clove, and add to the curry with a piece of lemon rind and twenty-four picked, green string beans cut in two. Mix well, cover pan, boil for ten minutes, then set in oven for forty minutes. Remove, take up bunch of herbs and lemon peel. Prepare a rice curry (No. 490) dress it crown-like on a hot dish, pour curry in centre and serve with Indian chutney and Bombay duck, if at hand.

DINNER

Oysters (18)
Radishes (58) Lyons Sausage (582)
Cream, Kalamazoo
Filet of Sole, Marguerite Potatoes en Coquilles
Larded Filet of Beef, Madeira (640)
Tomato, Athenienne (1410)
Roast Squabs with Cress (831)
Lettuce Salad (148)
Ice Cream Mogador (1100)

2678. Cream, Kalamazoo

Finely slice a medium carrot, onion, two leeks, ten branches celery and three medium-sized, raw beetroots, place in saucepan with an ounce butter and cook for ten minutes, carefully stirring meanwhile. Moisten with one and a half quarts each broth (No. 701) and water, season with a teaspoon salt and a half teaspoon pepper. Crack in small pieces a few raw or cooked chicken bones if at hand, then let slowly boil for one and a half hours. Place in a bowl two and a half ounces rice flour, pour into it two gills milk and one gill cream, whisk until well diluted, then pour it in the soup. Mix well until it comes to a boil, let boil for five minutes, then add half an ounce butter and mix well for one minute. Strain cream through sieve into a basin, then through cheesecloth into a soup tureen, and serve with a plate of croutons (No. 23) separately.

2679. Filet of Sole, Marguerite

Lift up the filets from a three-and-a-half-pound fresh flounder, carefully skin, then cut each filet into three slanting, equal pieces. Arrange on a lightly buttered baking dish, sprinkle over them three very finely chopped shallots and two finely chopped, fresh, peeled mushrooms. Season with a teaspoon salt and two saltspoons pepper, pour in white wine to just cover them, let come to a boil on the range, then set in oven with door open for twenty minutes.

Mix in a small saucepan a tablespoon each butter and flour, pour fish liquor in this pan, mix well until it comes to a boil, then add six freshly opened mussels and twelve cooked, shelled shrimps. Mix well, cook for five minutes, pour sauce over fish, then set in very hot oven for three minutes, remove and serve.

2680. Potatoes en Coquilles

Wipe six good-sized potatoes, place on a roasting pan and bake in oven for forty-five minutes, remove, then cut in two lengthwise. Scoop out all the soft part and press it through sieve into a saucepan, add two ounces grated, cooked lean ham, one teaspoon chopped parsley, one ounce butter and two egg yolks. Season with a half teaspoon salt, three saltspoons white pepper, half saltspoon grated nutmeg, and briskly stir while cooking on range for five minutes. Beat up whites of the two eggs to a stiff froth, add to the preparation, gently mix, then fill up cavities of the twelve half shells. Place on a tin, sprinkle a little grated Parmesan cheese over, set in oven for ten minutes, remove and serve.

Friday, Third Week of October

BREAKFAST

Muskmelons (2056) Oatmeal Porridge (2)
Scrambled Eggs with Oysters
Yarmouth Bloaters (311)
Chicken Livers en Brochettes (600)
Saratoga Potatoes (156)
Cornmeal Pones (990)

2681. Scrambled Eggs with Oysters

Place eighteen freshly opened oysters with their own liquor in a saucepan with one gill water and three saltspoons salt. Let boil for three minutes, then skim froth off surface. Mix in a small saucepan a tablespoon melted butter with tablespoon flour, strain the oyster broth through a cloth into this pan, add one saltspoon cayenne pepper and mix continually on fire until it comes to a boil. Cut the oysters in quarters, add to the sauce, mix well, cook for one minute and keep hot.

Prepare plain scrambled eggs (No. 193), dress half the quantity in a deep dish, pour oysters and sauce over, cover with balance scrambled eggs and serve.

LUNCHEON

Fish Chowder, Tokio (1002)
Scallops, Colbert
Pork Cutlets, Van Volkenberg
Omelette, Célestine (1799)

2682. Scallops, Colbert

Place one and a half pounds fresh scallops in saucepan with half gill white wine and just enough water to cover them, season with half teaspoon salt and let boil for five minutes. Strain liquor into another saucepan and let reduce on open fire to a glaze, then pour in two light gills demi-glace (No. 122), the juice of half a lemon and a half teaspoon freshly chopped parsley. Mix well and let briskly boil for ten minutes, shift pan to corner of range, incorporate little by little a half ounce fresh butter, and pour sauce into scallops pan. Mix well, then dress scallops in a deep, hot dish, arrange six heart-shaped croutons (No. 90) around and serve.

2683. Pork Cutlets, Van Volkenberg

Procure eight pork chops, remove all meat from bones, then chop it very fine with four peeled, fresh mushrooms, half bean sound garlic, half teaspoon chopped parsley and an ounce cooked, smoked beef tongue. Place this hash in the mortar with an egg yolk, a teaspoon salt, two saltspoons cayenne pepper and saltspoon grated nutmeg, then pound to a smooth pulp. Divide preparation in six equal parts, giving nice cutlet forms, detach small rib bones from loin bone, then insert bones in cutlet so as to give a chop-like appearance, dip in beaten egg and lightly turn in bread crumbs.

Thoroughly heat two tablespoons leaf lard in a sautoire, place cutlets in pan one beside another, and briskly cook for three minutes on each side. Remove all fat from pan, pour in one gill tomato sauce (No. 16), one gill white broth (No. 701), cover pan and set in oven for forty-five minutes, frequently basting them meanwhile. Remove, prepare a potato purée (No. 178), dress on a hot dish in pyramid shape, arrange

chops around base, skim fat off surface of sauce, strain it over chops and serve.

DINNER

Oysters (18)
Celery (86) Sardines (1148)
Potage, Catherine
Codfish, Coudert (705)
Lamb Steaks with Purée of Chestnuts (1018
String Beans, Étuvés
Lobster Patties, Augusta (1612)
Broiled Snipe with Bacon
Doucette Salad (189)
Rice-Orange Pudding (1120)

2684. Potage, Catherine

Place in a saucepan a pound of fresh fish bones, one sliced carrot, one sliced onion, two branches celery, two branches parsley, one sprig thyme, one bay leaf and one clove. Moisten with three quarts water, season with two teaspoons salt, and let boil for one hour. Mix in a saucepan one ounce butter with two ounces flour. Strain the fish broth into this pan, mix on the fire until it comes to a boil, and let slowly boil for thirty minutes. Shell a pint of cooked shrimps, cut half of them in three pieces each and keep on a plate till required.

Place the uncut shrimps and shells in a mortar and pound to a smooth paste, then add it to the soup. Mix well, and let boil for fifteen minutes. Strain the soup through a sieve into a basin, then through cheesecloth into another saucepan, pour in one gill milk and same quantity cream, mix well and let boil for five minutes. Add the shrimps, with three tablespoons cooked, green peas and saltspoon cayenne pepper, boil for three minutes, pour into a tureen and serve.

2685. String Beans, Étuvés

Carefully string a quart fresh, tender string beans, cut in two, place in a saucepan, and pour in white broth enough to cover them. Finely chop a branch parsley, half bean sound garlic, and add to beans. Season with a teaspoon salt, half teaspoon pepper, mix well, cover saucepan with a towel, place lid on, and let cook for forty-five minutes. Uncover, add an ounce butter, carefully mix with a fork, dress on a vegetable dish and serve.

2686. Broiled Snipe with Bacon

Pick, singe and cut legs off six fat snipe, pick out eyes, split open down back without separating, draw and neatly wipe. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn snipes in seasoning, arrange on a double broiler, and broil over a brisk fire for three minutes on each side. Prepare six pieces toast cut in two-inch squares, arrange them on hot dish, place snipe over toasts, then arrange six thin slices freshly broiled bacon (No. 13) on top and serve.

Saturday, Fourth Week of October

BREAKFAST

Baked Pears (216) Quaker Oats (105)
Eggs, Palermitaines
Fish Cakes (5)
Salisbury Steaks (347)
Potatoes, Alfonso
Cinnamon Griddle Cakes (1195)

2687. Eggs, Palermitaines

Peel and remove seeds from three fresh tomatoes cut in very small square pieces, then place them in a baking dish. Add six anchovies in oil cut in short pieces, one ounce smoked beef tongue cut in exceedingly small square pieces, season with a half teaspoon salt, three saltspoons pepper, pour one tablespoon good olive oil over, and set dish on range for ten minutes. Remove, crack twelve fresh eggs over this stew, season with half teaspoon salt and two saltspoons pepper, set eggs in oven for six minutes, remove and serve in the same dish.

2688. Potatoes, Alfonso

Cut four good-sized, peeled, cold boiled potatoes in quarter-inch pieces; cut in same shape three Spanish sweet red peppers. Place both in a saucepan with one gill milk, half gill cream and one teaspoon salt, mix well and cook for fifteen minutes.

Mix on a plate an ounce butter with a teaspoon flour, add little by little to potatoes, and continually stir until thoroughly mixed. Transfer potatoes into a baking dish, sprinkle a tablespoon Parmesan cheese over, set in oven for ten minutes, remove and serve.

LUNCHEON

Celery Broth (951)
Oysters, Pauvrette
Lamb Kidneys, Cæsar
Macaroni, Swiss (1606)
Beignets, Italienne (790)

2689. Oysters, Pauvrette

Open thirty-six good-sized fresh oysters and keep in their deep shells, being careful to detach the eyes, then place them (in their half shells) on a roasting pan. Equally season with a teaspoon salt and half teaspoon paprika, cover each oyster with a little bread crumbs, pour a little melted butter over each, then set in hot oven for ten minutes, or until they have attained a nice golden colour. Remove, carefully take up, dress on hot dish, and send to table with six quarters lemon.

2690. Lamb Kidneys, Cæsar

Skin, without cutting them, twelve fresh lamb kidneys, place in a frying pan with one tablespoon melted lard, fry to a light colour, take

up with fork and place them in a cocotte dish. Cut two ounces lean raw pork in half-inch-square pieces and fry for five minutes in pan in which kidneys were cooked, lift up pieces with skimmer and place with kidneys.

Cut two large, peeled raw potatoes in half-inch-square pieces, fry in same pan for ten minutes, drain and add to cocotte dish with the rest. Finely chop six sound shallots, two branches parsley, one branch chervil and twelve branches chives, then sprinkle this mixture evenly over the kidneys, and so on. Season with a light teaspoon salt and a half teaspoon pepper, pour in half gill white wine and gill tomato sauce (No. 16), cover cocotte, set in oven for one hour, remove and serve in cocotte without uncovering.

DINNER

Olives Anchovies (141)
Potage, Dobruska
Weakfish, Venitienne (1796) Potatoes, Château (208)
Rouêlle of Veal, Chepolata
Lima Beans, Hollandaise
Roast Goose, Britannia Romaine Salad (214)
Jelly, Yvette (1559)

2691. Potage, Dobruska

Place in a saucepan one and a half quarts each water and white broth (No. 701), with one gill white wine. Tie in a bunch two leeks, two branches each celery and parsley, one branch chervil, and add to broth.

Thoroughly wash and drain four ounces barley, add to soup with a teaspoon salt and half teaspoon pepper, then let slowly boil for one hour and forty-five minutes. Remove bouquet, pour soup into tureen, and serve with six slices toasted French bread separately.

2692. Rouêlle of Veal, Chepolata

Have a three-pound piece sawn from a leg of white, tender veal, and season it all around with a good teaspoon salt and half teaspoon pepper. Heat two tablespoons leaf lard in a round braising pan, add veal, briskly fry on range for ten minutes on each side, take it up and keep on a plate. Add mirepoix (No. 271) to pan, brown it for six minutes, replace veal on top of vegetables, pour in three gills water, two gills each demi-glace (No. 122) and tomato sauce, season with half teaspoon salt, cover pan, boil on range for ten minutes, set in oven for a full hour, remove to oven door and let stand till required. Slit on one side twelve large chestnuts, roast them in oven for thirty minutes, remove, shell and peel, then place in a sautoire. Peel twelve small white onions, brown in a frying pan with a tablespoon melted butter for ten minutes, frequently tossing meanwhile, then add to chestnuts. Cut three country sausages in two crosswise, add to onion pan, briskly cook for two minutes, then add to chestnuts. Strain veal gravy over pan (with chestnuts) let boil for fifteen minutes, dress veal on a large dish, pour contents of pan over and serve.

2693. Lima Beans, Hollandaise

Boil one pint shelled, fresh lima beans in a quart boiling water with a teaspoon salt for forty minutes. Drain well on a sieve, replace in pan, pour in a Hollandaise sauce (No. 26), mix well, dress on a hot dish and serve.

Roast Goose, Britannia

Prepare the goose same as No. 1109, but substituting Britannia for apple sauce.

2694. Sauce, Britannia

Peel, core and finely slice four good-sized apples, place in a saucepan with half gill water and saltspoon salt, set pan on fire and cook till almost dry, which will take about fifteen minutes, being careful to stir very frequently meanwhile, then add one tablespoon freshly grated horse-radish, mix well, press apple purée through sieve into a bowl, add two tablespoons orange marmalade, one ounce fine sugar and juice of an orange, mix thoroughly, pour sauce into a bowl and serve.

Sunday, Fourth Week of October

BREAKFAST

Baked Apples (44) Swiss Mush (2564)
Shirred Eggs, Luneville
Porgies Sauté, Senart (1475)
Beefsteaks, Maître d'Hôtel (172)
French Fried Potatoes (8)
Buckwheat Cakes (330)

2695. Shirred Eggs, Luneville

Lightly butter six shirred-egg dishes and evenly sprinkle over them one teaspoon freshly chopped chives, carefully crack two fresh eggs into each dish, season equally with a half teaspoon salt and two saltspoons pepper, pour a tablespoon good cream over each dish, set in oven for five minutes, remove, and immediately send to the table.

LUNCHEON

Chicken Broth (578)
Crab-meat Patties
Goose Pilaff (1569)
Mince Pie (118)

2696. Crab-Meat Patties

Prepare and keep hot six small patties (No. 929). Have one and a half pounds crab meat in a sautoire with a half gill sherry and teaspoon salt, cover pan and keep on range till required. Mix in a small saucepan two tablespoons melted butter with two light tablespoons flour, pour in one gill each milk and cream, season with saltspoon each cayenne and grated nutmeg, mix on fire until it comes to a boil, then pour sauce into

crab-meat pan, mix well and let cook for five minutes. Dilute two egg yolks with two tablespoons cream, the juice of quarter of a lemon, and add to pan, then gently mix with wooden spoon for three minutes, but do not allow to boil again. Dress the six patties on a hot dish, evenly divide crab meat in them, place covers on and serve.

DINNER

Oysters (18)
Celery (86) Olives
Consommé, Portugaise
Broiled Tranches of Salmon, Tartare
Potatoes, Julienne (799)
Filet Mignons, Bennett
Beignets of Cauliflower (1101)
Sweetbreads, Montebello (1029)
French Peas (145)
Punch, Française (36)
Teal Ducks, Cold Orange Sauce
Chicory Salad (38)
Canteloupe en Surprise (2377)

2697. Consommé, Portugaise

Prepare a consommé (No. 52), strain into another pan and keep simmering. Soak eighteen prunes in cold water during night, drain on sieve, then place in small saucepan with an ounce sugar, half a cinnamon stick, one pint water, cover pan and let boil for fifteen minutes, then keep hot. Cut white parts of two leeks in julienne-shaped strips, place in a saucepan with teaspoon melted butter and brown for ten minutes, occasionally stirring meanwhile. Pour in two gills of the consommé, let cook until nearly dry, add leeks, drain the prunes and also add, pour into a soup tureen and serve.

2698. Broiled Tranches of Salmon, Tartare

Procure three three-quarter-pound fresh salmon, scale, wash and thoroughly wipe them. Place on a dish with a teaspoon salt, half teaspoon pepper, the juice of a lemon, a tablespoon oil and leaves from a branch parsley. Repeatedly turn salmon in seasoning, then let infuse for thirty minutes, being careful to turn pieces in seasoning quite frequently, arrange on a broiler, and broil for six minutes on each side. Remove, dress on a hot dish, one overlapping another, decorate with a little parsley, six quarters lemon, and serve with tartare sauce (No. 48) separately.

2699. Filet Mignons, Bennett

Remove skin and neatly trim a two-pound piece nice, tender filet of beef. Cut it in six equal pieces, season with a teaspoon salt, half teaspoon pepper, and keep on a plate until required. Peel, carefully wash and drain well twelve good-sized fresh mushrooms, place in a sautoire with a tablespoon melted butter, and gently cook for five minutes on each side. Sprinkle over a half teaspoon salt, squeeze in juice of a

quarter of lemon, add two tablespoons sherry, shuffle well and keep them hot on range.

Prepare six round pieces toast, two inches in diameter and quarter of an inch thick, spread a teaspoon of paté de foie gras over each, then place on a hot dish.

Thoroughly heat a tablespoon melted butter in frying pan, place mignons in pan one beside another, and briskly cook for three minutes on each side. Dress them on top of toast, arrange two mushrooms over each mignon, pour Bennett sauce over all and serve very hot.

2700. Sauce, Bennett

Thoroughly wash, wipe and slice four fresh mushrooms, place in a saucepan with three finely chopped shallots, one teaspoon butter, and cook on fire for five minutes, stirring once in a while. Pour in one gill white wine, let reduce to almost a glaze, then pour in one and a half gills demi-glace (No. 122). Add four stoned and finely sliced large olives, six fresh tarragon leaves, and season with two saltspoons salt and one saltspoon cayenne pepper. Mix well, let boil for ten minutes, remove to table, add little by little a half ounce good butter, mix with spoon while adding it, then use as required.

Teal Ducks, Orange Sauce

Prepare the ducks same as in No. 561, but serving a cold orange sauce instead of the currant jelly.

2701. Cold Orange Sauce

Place in a bowl six tablespoons currant jelly with one and a half ounces sugar and the grated rind of two oranges. Sharply stir with wooden spoon for five minutes, then squeeze in juice of the two oranges and one lemon, pour in two tablespoons port or sherry, and mix whole well together; season with a saltspoon each salt and cayenne, mix well again, strain sauce into a sauce bowl and serve.

Monday, Fourth Week of October

BREAKFAST

Sliced Pineapples (407)
Rice Flour (464) Sailors' Omelette
Codfish Steaks, Meunière (240)
Veal Cutlets, Tomato Sauce (55)
Hashed Brown Potatoes (50)
Cornmeal Muffins (51)

2702. Sailors' Omelette

Lightly rub inside of a bowl with a bean garlic, then carefully crack in eight fresh eggs. Add a half teaspoon each anchovy essence and salt, a saltspoon cayenne, half teaspoon chopped parsley, and sharply beat up with a fork for two minutes. Remove skin and bones from a two-

ounce piece smoked salmon, cut it in quarter-inch-square pieces, place in frying pan with two tablespoons melted butter and fry for five minutes, tossing well meanwhile. Drop in eggs, mix with fork for two minutes, then let rest for half minute; fold up opposite sides to meet in centre, let rest for a minute, turn on hot dish and serve.

LUNCHEON

Soft Clams, Vaudeville (932)
Shoulder of Mutton, Bon-Veillard
Floating Island (1514)

2702 A. Shoulder of Mutton, Bon-Veillard

Procure a tender, fat shoulder mutton, entirely bone it, season all over with a good teaspoon salt, half teaspoon pepper, roll up shoulder and tie with strings. Place some trimmings of larding pork in a small roasting pan, lay shoulder on top, baste it with a tablespoon melted butter, set in oven for thirty minutes, turning shoulder and basting with a little hot water once in a while. Remove and place shoulder in a baking dish. Finely slice two medium, white onions, place in frying pan with fat of shoulder pan and cook for ten minutes, tossing once in a while. Add four medium, finely sliced, peeled raw potatoes to the onions, season with a teaspoon salt and cook for fifteen minutes more, frequently tossing meanwhile. Arrange potatoes around shoulder on dish, pour a little melted butter over all, set in the oven for thirty-five minutes more, remove, untie shoulder and immediately send to the table.

DINNER

Radishes (58) Olives
Potage, Auvergnat
Boudins of Pickerel, Volga
Potatoes, Chassepot (123)
Venison Steaks, Vigneron Spinach, Martha (1534)
Roast Ribs of Beef (120)
Lettuce Salad (148)
Cocoanut Pudding (274)

2703. Potage, Auvergnat

Thoroughly heat two tablespoons lard in a saucepan, add two finely sliced leeks, one sliced onion and two ounces salt pork cut in small pieces, set pan on fire and cook for ten minutes, frequently stirring meanwhile. Add one crushed bean garlic and two branches parsley, stir well, add three sliced, peeled raw potatoes, a pint fresh, crushed tomatoes and half pint lentils previously boiled in water for ten minutes, pour in a quart broth (No. 701) and one and a half quarts water, season with a teaspoon salt, half teaspoon pepper, add two bay leaves, mix well, cover pan and let simmer on corner of range for two hours, occasionally mixing meanwhile. Remove, pour soup through sieve into a basin, then through strainer into a saucepan, add half ounce good butter, one gill milk, and mix potage on range with wooden spoon while cooking for

five minutes. Pour purée into a soup tureen, adding bread croutons (No. 23) and serve.

2704. Boudins of Pickerel, Volga

Neatly trim skin and bones from a small three-pound pickerel, cut the perfect meat in small pieces, and place it in mortar with one whole egg. Thoroughly pound for two minutes, add one egg yolk, pound again for two minutes more, add another, sharply pound again, then finally add bread panada (No. 1795), another egg yolk, and briskly pound for five minutes, or until smooth. Remove paste from mortar and rub it through a wire sieve into a large bowl, set bowl on broken ice, add to force one teaspoon salt, two saltspoons cayenne, one finely chopped truffle, two tablespoons sherry, and sharply stir with wooden spoon for five minutes. Divide preparation in twelve even parts, roll each part on a lightly floured table to egg form, lightly flatten with knife blade, arrange boudins in a sautoire, cover with hot water, add a teaspoon salt and boil for two minutes. Lift up and drain on a cloth, dip in beaten eggs, then roll them in bread crumbs. Thoroughly heat two tablespoons butter in frying pan, arrange the boudins in and fry for five minutes on each side. Remove, dress on a dish with folded napkin, decorate with a little parsley greens, and serve with Hollandaise vert-prè sauce separately.

2705. Sauce Hollandaise, Vert-Pré

Have two and a half ounces butter, fresh if possible, or salted, thoroughly wash it in cold, fresh water, divide in two even parts, and place half in a bowl to lightly melt on range shelf. Place in a mortar two well-washed branches parsley, one branch chervil, one peeled shallot and six watercress leaves. Thoroughly pound these herbs till quite smooth, then add the unused butter, pound again for one minute, then press butter through fine sieve into a bowl.

Place in a small saucepan two egg yolks, one tablespoon vinegar and one teaspoon lemon juice. Place pan on corner of range, sharply whisk for five minutes, and gradually pour in drop by drop the melted butter. When the melted butter is all dropped in add also little by little the green butter and briskly whisk while adding both. Remove to table, mix for three minutes longer, press sauce through a cloth into bowl and serve.

2706. Venison Steaks, Vigneron

Procure six four-ounce, tender venison steaks, place them in an earthen jar with a sliced onion, bean crushed garlic, sprig each thyme and marjoram, blade mace, bay leaf, clove, branch parsley and branch chervil. Pour in enough claret to just cover the steaks, season with a teaspoon salt, half teaspoon pepper and teaspoon fresh crushed allspice. Cover pan and let infuse over night, if possible, or as long as you can. Forty-five minutes before serving lift up, wipe and keep them on a plate. Place marinade in saucepan and let reduce on open fire to half the quantity, strain gravy through a cheesecloth into another saucepan, add

three tablespoons currant jelly, a gill tomato sauce (No. 16), mix well and let boil for fifteen minutes, then keep hot. Pick off grapes from a pound of white grapes, place in frying pan with a tablespoon melted butter, briskly fry for five minutes and keep hot. Lightly roll steaks in a tablespoon oil, arrange on a broiler and cook over a lively fire for five minutes on each side, dress on a large, hot dish, arrange grapes around, pour sauce over and serve.

Tuesday, Fourth Week of October

BREAKFAST

Stewed Prunes (1) Quaker Oats (105)
Eggs Cocotte, Champêtre
Kippered Herrings (153)
Calves' Brains, Brown Butter (2258)
Grilled Potatoes (1344)
Orange Cakes (1984)

2707. Eggs Cocotte, Champêtre

Slit on both sides twelve good-sized Italian chestnuts, place in a roasting pan, roast for twenty-five minutes, remove, shell and peel, place in a saucepan with enough cold milk to cover them, season with two saltspoons salt, one saltspoon cayenne, lightly mix and cook for twenty-five minutes. Remove, press them through a sieve into another small saucepan, add a gill cream and tablespoon sherry, mix well and boil for five minutes. Evenly pour this preparation in six egg-cocotte dishes, crack two fresh eggs in each dish, evenly season with half teaspoon salt and two saltspoons pepper, place cocotte on a tin, set in oven for six minutes, remove and serve.

LUNCHEON

Tomato Broth (2059)
Lobster Curry, McQuade (489)
Gibelotte of Rabbits Macaroni au Gratin (160)
Golden Toast with Apricots

2708. Gibelotte of Rabbits

Cut in twelve even pieces one fresh, well-cleaned rabbit, place in stone jar with a sliced onion, two branches parsley, a teaspoon salt, half teaspoon pepper and two gills good vinegar. Mix well, let marinade for two hours, lift up pieces and drain on a cloth. Finely chop one ounce larding pork, place in frying pan, and when thoroughly melted add three ounces salt pork cut in one-third-inch pieces, then brown until a nice golden colour. Take up pieces of bacon with skimmer and keep on a plate. Arrange rabbit pieces in pan, briskly cook for five minutes on each side, sprinkle over two tablespoons flour and stir well. Moisten up to height of pieces with one-third white wine, two-thirds white broth (No. 701), mix well and let boil for ten minutes. Take up pieces with fork, place in saucepan and strain sauce through Chinese strainer over

rabbit. Gently brown twelve small white onions in frying pan with a tablespoon lard and add to rabbit with a bean garlic. Tie in a bunch two branches parsley, a branch chervil, sprig thyme, bay leaf, clove, and add to pan. Season with half teaspoon salt and two saltspoons pepper, add bacon, mix well, cover pan and let cook for ten minutes. Add six sliced, peeled, fresh mushrooms and cook for eight minutes. Take up bouquet and garlic, skim fat from surface, dress on a dish, arrange six heart-shaped bread croutons (No. 90) around and serve.

2709. Golden Toast with Apricots

Open a pint can apricots, strain liquor into a saucepan, cut apricots in thin slices, add an ounce sugar to liquor and let reduce on fire to half the quantity. Pour in a tablespoon each maraschino and Swiss kirsch, add apricots, mix well and keep hot. Cut from a loaf stale French bread twelve slices one-third of an inch thick. Mix in a bowl one fresh egg, a tablespoon sugar, two gills milk and six drops vanilla essence. Thoroughly heat two tablespoons melted butter in a large frying pan, dip the slices of bread in the custard, then lay in pan one beside another and cook for three minutes on each side. Lift up, dress on a dish, pour apricots evenly over them and serve.

DINNER

Oysters (18)
Radishes (58) Canapés, Moreno Russe (355)
Potage, Rouennaise
Filet of Halibut, Chevreuse Potatoes, Dauphine (415)
Duckling Braisé à l'Orange (1863)
French Flageolets, Cubannaise
Roast Leg of Mutton, Currant Jelly (522)
Doucette Salad (189)
Pistache Ice Cream (645)
Langues de Chats (890)

2710. Potage, Rouennaise

Cut in half-inch squares one pound lean raw mutton, and in quarter-inch pieces two white turnips, a good-sized onion and three leeks. Place mutton and vegetables in a saucepan with an ounce butter and nicely fry for ten minutes, frequently stirring meanwhile. Moisten with two and a half quarts broth (No. 701), season with a teaspoon salt and a half teaspoon pepper, then let slowly boil for fifteen minutes. Add two ounces rice and one good-sized, peeled raw potato cut in quarter-inch squares, then let slowly boil for forty-five minutes. Add half ounce butter and half gill cream, mix well, boil for three minutes, skim fat off surface, pour soup into a tureen and serve.

2711. Filet of Halibut, Chevreuse

Procure a three-pound piece of the tail part of a fresh halibut, split in two, remove spinal bone and skin, then cut each half in three slanting equal pieces. Neatly flatten, season with a teaspoon salt and half teaspoon pepper, fold in two and lightly beat with the blade of a knife.

Pare them to heart-shaped forms, place in a lightly buttered sautoire, add half gill white wine, gill water, branch parsley, juice of a quarter lemon and three saltspoons salt. Cover fish with a buttered paper, boil for five minutes, then set in oven for twenty-five minutes. Remove, carefully lift up filets and dress on a hot dish, crown-like. Reduce gravy on range to a glaze, then pour in one and a half gills tomato sauce (No. 16), mix well and let boil for eight minutes. Shift pan to corner of range, incorporate little by little half ounce butter, sharply mixing with whisk while adding, strain sauce over fish and serve.

2712. French Flageolets, Cubannaise

Open a pint can French flageolets, plunge in a pint boiling water, boil for five minutes and drain on a sieve. Heat one and a half tablespoons melted butter in a saucepan, add one each chopped onion and seeded green pepper and gently brown for five minutes, frequently stirring meanwhile.

Peel, cut in halves, remove seeds, then cut in small pieces two large red tomatoes and add to pan with flageolets. Season with half teaspoon each salt and sugar, two saltspoons pepper, mix well and gently cook for fifteen minutes, occasionally stirring meanwhile. Mix on a saucer a teaspoon butter with teaspoon flour and add to flageolets, mix until well thickened, dress flageolets in a vegetable dish and serve.

Wednesday, Fourth Week of October

BREAKFAST

Oranges (104) Farina Gruel (74)
Shirred Eggs with Truffles
Weakfish Sauté, Chervil (1599)
Sausage, Porto Rico (1788)
Potatoes, Maître d'Hôtel (312)
Rice Flannel Cakes (221)

2713. Shirred Eggs with Truffles

Finely slice a medium truffle, place in small saucepan with a tablespoon each sherry and demi-glace (No. 122), add half saltspoon cayenne pepper, mix well and let boil three minutes. Lightly butter six shirred-egg dishes, crack two fresh eggs into each dish, season with half teaspoon salt and two saltspoons pepper evenly divided, set eggs in oven for five minutes, remove, evenly divide truffles over and serve.

LUNCHEON

Parsley Broth (1667)
Oysters, Herman
Réchauffé of Mutton with Rice
Fried Cucumbers (1715)
Roly-Poly Pudding (2278)

2714. Oysters, Herman

Prepare half the quantity only of spinach velouté (No. 1763). Open thirty-six good-sized fresh oysters and keep them on their deep shells,

being careful to detach eyes from shells. Season evenly with a teaspoon salt and half teaspoon paprika, squeeze over juice of a lemon, evenly spread spinach over oysters and place them in a small roasting pan. Sprinkle a little grated Parmesan cheese over, set in oven for fifteen minutes, remove, dress on a dish and serve.

2715. Réchauffé of Mutton with Rice

Cut in half-inch-square pieces all meat from leg of mutton left over from yesterday. Heat in a small saucepan an ounce butter, add one finely chopped white onion and cook for five minutes, stirring well once in a while. Dredge in one ounce flour, stir well, then pour in a pint broth, mix well and let boil for ten minutes. Add mutton, season with a teaspoon salt, two saltspoons cayenne and saltspoon grated nutmeg, mix well, then slowly cook on range for thirty minutes, occasionally mixing. Dilute an egg yolk in two tablespoons cream, add to mutton, then mix while heating for two minutes. Dress a boiled rice (No. 113) on a hot dish crown-like, pour mutton in centre and serve.

DINNER

Celery (86) Salted Almonds (954)
Bisque of Grouse
Fresh Mackerel, Italienne (1347)
Potatoes Croquettes with Parmesan Cheese
Entrecôtes, Sauce Picard
Celery, Genevoise
Roast Capon (378) Escarole Salad (100)
Vanilla Éclairs (1651)

2716. Bisque of Grouse

Cut head and feet off a fine fat grouse, draw and wipe. Cut breasts in small pieces and thoroughly pound in mortar with two egg yolks to a pulp, remove, place on a plate and keep until required. Cut legs and carcass in small pieces. Cut a carrot, onion, four shallots, bean garlic and two branches celery in slices. Thoroughly heat one ounce butter in a saucepan, add all grouse bones, vegetables, and nicely brown for fifteen minutes, occasionally stirring meanwhile. Sprinkle over two tablespoons flour, stir well while heating for two minutes, moisten with a pint each demi-glace (No. 122) and pure tomato juice and three pints broth (No. 701). Add a sprig thyme, bay leaf, clove, teaspoon allspice and half gill sherry. Season with a teaspoon salt, two saltspoons cayenne and saltspoon grated nutmeg, mix well and let slowly boil for one hour, mixing once in a while. Then add little by little the purée, sharply mix with a wooden spoon while cooking for five minutes, strain the bisque through sieve into a basin, then through Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

N. B. Any kind of game, such as partridges, pheasants, blackcocks, ptarmigans, wild ducks, etc., can be used in place of the grouse.

2717. Potato Croquettes with Parmesan Cheese

Prepare a brioche potato purée (No. 91), adding to the purée a tablespoon grated Parmesan cheese, thoroughly stir and divide preparation in twelve even parts. Roll them out on a lightly floured table to cork-like shape, dip in beaten egg, then lightly roll in grated Parmesan cheese, arrange in frying basket and fry in boiling fat six minutes. Lift up, dress on a dish with a folded napkin, decorate them with a little parsley greens and serve.

2718. Entrecôtes, Sauce Picard

Neatly trim and flatten two tender one-and-a-quarter-pound sirloin steaks, season all over with a teaspoon salt, half teaspoon pepper, and carefully rub them with a tablespoon oil. Arrange on broiler and broil for eight minutes on each side, dress on a hot dish, pour Picard sauce over and serve.

2719. Sauce Picard

Place in a saucepan six finely chopped shallots with half gill good tarragon vinegar. Let reduce on brisk fire until almost dry, being careful not to allow to burn, then pour in one and a half gills demi-glace with one teaspoon cayenne. Mix well, let boil for ten minutes, then add bit by bit a half ounce fresh butter and sharply mix while adding. Sauce is then ready for use.

2720. Celery, Genevoise

Remove stale branches and leaves from three roots fine, fresh, crisp celery, detach branches, thoroughly wash and wipe, then cut in inch pieces. Place them in a saucepan with a two-ounce piece salt pork, white onion with two cloves stuck in it, pint broth, gill water, teaspoon salt and three saltspoons pepper, boil for forty-five minutes, then take up pork and onions. Mix in a saucepan an ounce butter and one and a half ounces flour, strain in celery broth and sharply mix until it comes to a boil. Add celery with a saltspoon each cayenne and grated nutmeg, mix well and let boil for ten minutes. Transfer celery, etc., to baking dish, sprinkle a little Swiss cheese over, set in oven for ten minutes, remove and serve.

Thursday, Fourth Week of October

BREAKFAST

Sliced Bananas (151)
Force (979) Eggs, Boxshall
Fried Smelts, Tartare Sauce (47)
Corned Beef Hash au Gratin
Buckwheat Cakes (330)

2721. Eggs, Boxshall

Cut a small, peeled eggplant into six equal slices and trim each slice into round pieces two inches in diameter. Season all over with a tea-

spoon salt and half teaspoon pepper, arrange on a lightly buttered tin, baste with a little melted butter, then set in oven for fifteen minutes. Arrange on hot dish, dress a poached egg (No. 106) over each eggplant, pour a soubise sauce (No. 94) over them and serve.

2722. Corned Beef Hash au Gratin

Finely chop one white onion, place in saucepan with a tablespoon melted butter and brown to a light colour, then add a pound finely chopped, cooked corned beef and half the quantity cold boiled potatoes, also finely chopped. Moisten with a half pint broth (No. 71), season with half teaspoon pepper and saltspoon grated nutmeg, mix well and cover pan. Cook on fire for ten minutes, mixing a little, then set in oven for forty minutes. Remove, dress on a baking dish, sprinkle a little bread crumbs over, baste surface with a little melted butter, set in oven again for fifteen minutes, remove and serve.

LUNCHEON

Tomato Broth (2059)
Little Neck Clam Patties (1232)
Veal Chops, Deleier (829)
Stuffed Cabbage, Russian Style
Macédoine Tartlets (602)

2723. Stuffed Cabbage, Russian Style

Trim stale leaves and cut off stalk of a medium cabbage, boil in plenty of water with teaspoon salt for forty-five minutes, remove and place on a sieve to drain for fifteen minutes.

Boil two ounces raw rice in water for ten minutes, drain, then place in a bowl. Remove skin from six country sausages, and add meat to rice with a half teaspoon salt, three saltspoons pepper, saltspoon grated nutmeg, teaspoon chopped parsley, and thoroughly mix with wooden spoon. Carefully pull back leaves from stalk without detaching them, then spread a little force over each leaf, close them up to former position, then wrap cabbage in a cheesecloth, but not too tight. Place it in saucepan with any trimmings of veal, beef or pork at hand, a sliced carrot, sliced onion, two branches parsley, and cover with cold water. Season with a tablespoon salt and half teaspoon pepper, cover pan and let gently cook for an hour and forty-five minutes. Take up cabbage, drain, unwrap, dress on a hot dish and send to table with two gills hot tomato sauce (No. 16) separately.

DINNER

Oysters (18)
Olives Lyons Sausage (582)
Rice with Curry
Bluefish, Havannaise (1898) Potatoes, Pont Neuf (647)
Virginia Ham Glacé with Spinach (1595)
Oyster Plant Poulettes (1129)
Roast Partridge (97) Chicory Salad (38)
Macaroon Ice Cream (920)

2724. Rice with Curry

Skim fat off broth saved from lunch. If less than two quarts add some white broth, let come to a boil, then add three ounces raw rice. Dilute a teaspoon curry powder in tablespoon water and add to soup, mix well, then boil slowly for forty minutes, remove, pour into a soup tureen and serve.

Friday, Fourth Week of October

BREAKFAST

Muskmelons (2056) Hominy (45)
Omelette with Oyster Crabs
Yarmouth Bloaters (311) Fried Pig's Feet
Potatoes au Gratin (173)
Scotch Scones (364)

2725. Omelette with Oyster Crabs

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon each salt and chopped parsley and two saltspoons white pepper. Sharply beat up with a fork for two minutes. Wash and drain on cloth a half pint very fresh oyster crabs. Thoroughly heat two tablespoons melted butter in a black frying pan, drop in crabs and fry for five minutes, tossing them meanwhile. Sprinkle with three saltspoons salt, drop in the eggs, thoroughly mix with fork for two minutes, let rest for a half minute; fold up opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

2726. Fried Pig's Feet

Split three cooked pig's feet in halves, season with a teaspoon salt and half teaspoon pepper, lightly roll in flour, dip in beaten egg, then lightly roll in bread crumbs.

Heat three tablespoons lard in frying pan, arrange feet in it one beside another, and gently cook for eight minutes on each side. Dress on a hot dish and serve with a tartare sauce or gill hot tomato sauce separately.

LUNCHEON

Clam Chowder (331)
Codfish, Biscayenne
Chicken Curry, Madras
Omelette au Rhum (1291)

2727. Codfish, Biscayenne

Soak two and a half pounds boneless cod during the night, drain, then divide it in pieces. Rub the inside of a baking dish with a bean sound garlic. Parboil codfish for five minutes, drain, then add it to baking dish. Peel and cut in pieces three fresh red tomatoes and sprinkle over codfish. Finely chop six sound shallots, three branches parsley, branch chervil, and sprinkle over tomatoes with a half teaspoon

pepper, then dredge over three tablespoons bread crumbs. Thoroughly heat two tablespoons olive oil and pour it over all, set in oven for forty-five minutes, remove and serve.

2728. Chicken Curry, Madras

Singe, cut head and feet off a tender two-and-a-half-pound chicken, draw, neatly wipe, cut in twelve equal pieces, and lay them on a plate. Mince a large onion, two sound shallots, a medium, seeded green pepper, seedless fresh tomato, bean garlic and a peeled and cored apple. Melt a light tablespoon butter in a sautoire, add chicken and brown on a brisk fire for eight minutes, stirring once in a while, then add minced articles with a tablespoon flour and heavy teaspoon curry powder. Stir well and cook for four minutes longer, moisten with a pint hot water, season with one and a half teaspoons salt, half teaspoon white pepper, saltspoon each grated nutmeg, thyme in powder and bay leaf, and one tablespoon Worcestershire sauce. Thoroughly mix and let slowly cook for thirty minutes, mixing once in a while. Add a boiled rice (No. 490), mix well and cook for ten minutes longer, then keep hot.

Cut two sound onions in rings, lightly roll in flour, then drop in boiling fat for six minutes. Drain on a cloth, sprinkle over a half teaspoon salt, dress chicken on a hot dish, arrange onions around, sprinkle over a chopped, hard-boiled egg, and send to the table with Indian chutney and Bombay duck separately, if at hand.

DINNER

Oysters (18)
Radishes (58) Anchovies (141)
Bisque of Lobster, with Quenelles
Kingfish au Gratin Potatoes, Châteaubriand (872)
Squabs en Casserole, Leopold
Eggplant, Lyonnaise
Stuffed Devilled Lobster (1250)
Roast Beef (126) Romaine Salad (214)
Madeleine au Chocolat (1953)

2729. Bisque of Lobster with Quenelles

Cut heads off two live lobsters of one and a half pounds each, then cut them in one-inch pieces, shells and all. Thoroughly heat on open fire one ounce butter, then add the lobster with a finely sliced carrot, onion and two branches celery, stir well, then cook for ten minutes, frequently stirring meanwhile. Pour two tablespoons each brandy and sherry in pan, set fire to liquors, gently stir with spatula until the flame dies out, place all contents of pan in mortar and pound to a paste. Return to saucepan, add a branch parsley, sprig thyme, bay leaf, clove and two ounces raw rice. Moisten with two and a half quarts water, one gill white wine and half a pint crushed fresh tomatoes. Season with two teaspoons salt, two saltspoons cayenne, mix well and gently boil one and a half hours, frequently mixing meanwhile. Press soup through sieve into a basin, then through Chinese strainer

into a saucepan, pour in half gill cream, a quenelle garnishing (No. 1201) and half an ounce butter, mix well, boil for two minutes, pour into a soup tureen and serve.

2730. Kingfish au Gratin

Scale, trim, wash and wipe two fresh one-and-a-half-pound kingfish. Cut off heads, split in two through back, remove spinal bone and place them in a baking dish, add half an ounce butter, half gill white wine, half teaspoon salt, two saltspoons white pepper and the juice of a quarter lemon. Cover fish with a buttered paper, set in oven for fifteen minutes, remove, pour gravy into a saucepan and let reduce on range to a glaze. Prepare an Italian sauce (No. 1244), add to gravy pan, mix well, pour sauce and sprinkle a little grated Parmesan cheese over fish, and set in oven for fifteen minutes. Remove, cut a small lemon in halves, then finely slice it, pick out seeds, arrange slices one beside another around the dish and serve.

2731. Squabs en Casserole, Leopold

Cut heads and feet from six nice, fat, young squabs, draw, truss, save livers and hearts. Place squabs in roasting pan, sprinkle a teaspoon salt over, lightly baste with a little melted butter, then set to roast in a brisk oven for twenty minutes, remove, untruss and place them in an earthen casserole.

Cut two ounces very lean raw bacon into quarter-inch-square pieces, place in frying pan with teaspoon melted butter and fry till a nice golden colour, tossing once in a while. Lift up with skimmer, drain on a cloth and add to squabs. Place six small, peeled onions in bacon pan, fry for eight minutes or until a nice brown colour all around, and add to squabs with half pint fresh, shelled (or French) peas. Cut a medium truffle and four peeled, fresh mushrooms in small square pieces, add to squabs, season with half teaspoon salt and three saltspoons pepper. Pick leaves off a branch chervil, branch parsley, and sprinkle over all. Pour in a half gill sherry, gill good white wine and half gill demi-glace (No. 122). Shuffle the casserole well and place lid on. Make a dough with a little flour and water, roll it out on a table in rope-like shape, then adjust it around edges to prevent evaporation, cover casserole, set in oven for fifty minutes, remove and send to table without uncovering.

2732. Eggplant, Lyonnaise

Peel and cut an eggplant in half-inch-square pieces, lift them up and drain on a cloth. Cut a medium onion in half, then finely slice it and fry in frying pan with two tablespoons melted butter for six minutes, occasionally stirring meanwhile, then add eggplant. Season with a teaspoon salt and half teaspoon pepper and slowly cook for fifteen minutes. Pour in a tablespoon vinegar and half teaspoon freshly chopped parsley, toss well, cook for two minutes, dress on a hot, deep dish and serve.

Saturday, Fifth Week of October

BREAKFAST

Grape Fruit (130) Pettijohn Food (170)
Scrambled Eggs with Spinach
Boiled Salt Mackerel (107)
Sirloin Steaks with Bacon (1812)
Garfield Fried Potatoes (1843)
Honey Cakes (1215)

2733. Scrambled Eggs with Spinach

Remove stalks from one quart very fresh spinach, wash in cold water, dress on sieve, then plunge in saucepan with a quart water, teaspoon salt, and boil for ten minutes. Dress on a sieve and press out water with skimmer, then finely chop them and place in saucepan with a teaspoon butter, two tablespoons cream and three saltspoons each salt and sugar, stir well on fire while heating for three minutes and keep hot.

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt and two saltspoons pepper. Heat a tablespoon melted butter in saucepan, drop in eggs and cook for six minutes, frequently stirring meanwhile, spread half the spinach on a deep dish, dress half the scrambled eggs over, spread balance spinach over eggs, then balance of eggs over spinach and serve.

LUNCHEON

Petits Soufflés of Fish, Signorita
Sausages, au Vin Blanc
Mashed Potatoes (178)
Cream of Apples

2734. Petits Soufflés of Fish, Signorita

Entirely free one and a half pounds fresh halibut or codfish from skin and bones, cut the meat into very small pieces, place it in a mortar and pound sharply for five minutes. Add one egg yolk, mix briskly with spatula for a minute, add another yolk, sharply stir for another minute, then add yolk of another egg and mix until well amalgamated. Remove force from mortar, rub it through sieve into a bowl, set bowl on ice, add one finely chopped truffle, six anchovies in oil cut in short pieces, one light teaspoon salt, two saltspoons cayenne pepper, one saltspoon grated nutmeg, two tablespoons cream, one tablespoon sherry, and sharply stir with spoon for five minutes.

Beat up whites of the three eggs to a stiff froth, add to preparation and gently mix all together. Fill six round paper cases with this preparation, nicely smooth surface with lightly buttered knife blade, sprinkle over a little grated Parmesan cheese, arrange cases on a tin and set in oven for twenty-five minutes. Remove, dress on a dish with folded napkin, decorate with a little parsley greens and serve immediately.

2735. Sausages, au Vin Blanc

Cut from a sandwich loaf six half-inch-thick slices, trim off crusts, then cut each slice in two. Cut away a bed lengthwise at centre of each

piece so as to easily hold a sausage, place them on a tin, then lightly prick twelve long country sausages with a needle. Thoroughly heat two tablespoons good lard in a sautoire, arrange in it the sausages one beside another, and cook for five minutes on each side. Lift up with fork, place over beds of bread on tin, baste evenly with all fat of sautoire and set in oven for eight minutes, or until toasts have attained a nice golden colour. Place a finely chopped onion in the sautoire with a tablespoon melted butter and fry for five minutes, occasionally tossing meanwhile, then pour in one gill good white wine, stir well at bottom so as to dilute the sausages, glaze with wine, briskly cook on a lively fire until nearly dry, then add half gill demi-glace (No. 122), half gill water, a tablespoon Worcestershire sauce, half teaspoon chopped parsley and half bean very finely chopped garlic. Mix well, boil for five minutes more, dress sausages on a large dish, pour sauce over and serve.

2736. Cream of Apples

Peel and core four sound Newtown Pippin apples, cut in halves and finely slice them. Heat an ounce good butter in a sautoire, drop in apples, add ounce sugar, few drops vanilla essence and cook for ten minutes, tossing once in a while, being careful not to mash too much, remove and lay sautoire on table.

Break two whole fresh eggs and two yolks into a bowl, add two ounces sugar, mix well with whisk for one minute, then pour in two gills milk, half gill cream, half teaspoon vanilla essence, and mix for two minutes. Place apples in a baking dish, strain preparation through cloth into dish, lightly mix, then set in oven with door open for twenty-five minutes, remove, sprinkle a little powdered sugar over and serve.

DINNER

Olives — Canapés of Ham (301)
Vermicelli, Hollandaise
Pickerel, Albert (1064) — Potatoes, Bignon (405)
Lamb Chops, Julienne
Lima Beans, Fines Herbes (2315)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Frankfort Pudding (2264)

2737. Vermicelli, Hollandaise

Prepare a chicken broth (No. 578) and strain it into a saucepan. Break three ounces good vermicelli on a plate and add it to broth with a teaspoon freshly chopped parsley, then let boil for fifteen minutes. Dilute two egg yolks on a plate with one gill cream, the juice of half a lemon and a saltspoon grated nutmeg. Add it to soup, mix while heating for three minutes, remove, pour soup into a tureen and serve.

2738. Lamb Chops, Julienne

Neatly trim and flatten six fresh, good-sized lamb chops, lightly shorten end bones, season all over with a teaspoon salt, half teaspoon pepper, and keep on a plate till required.

Cut in fine, one-inch-long julienne strips a very small carrot, small white onion, two branches celery, one ounce cooked, smoked beef tongue, one ounce cooked ham and six peeled, fresh, good-sized mushrooms. Place these articles in a small saucepan with one ounce butter, half light teaspoon salt and two saltspoons white pepper, pour in half gill claret, let reduce on brisk fire till nearly dry. Pour in one gill tomato sauce with the leaves of a branch chervil, lightly mix, cover pan and set in oven for thirty minutes, remove and keep hot.

Heat one tablespoon melted butter in frying pan, lay in chops one beside another and briskly cook for four minutes on each side. Dress on a hot dish, one overlapping another crown-like, pour contents of saucepan in centre, adjust a paper frill at end of each bone and serve.

Sunday, Fifth Week of October

BREAKFAST

Stewed Prunes and Pears (169)
Quaker Oats (105) Eggs, Suèdoise
White Perch Sautées (1013)
Turkey Hash on Toasts (539)
Lyonnaise Potatoes (78)
Small Brioches (878)

2739. Eggs, Suèdoise

Boil twelve fresh eggs for eight minutes, lift from the hot water and plunge in cold water for one minute, remove and shell them. Cut each egg in two lengthwise, scoop out yolks and place them in a bowl. Cut six salted anchovies in short pieces and add to yolks with two tablespoons bread crumbs, half gill cream, half ounce butter, three saltspoons salt, saltspoon cayenne pepper and half saltspoon grated nutmeg. Stir all together with a wooden spoon till well amalgamated, fill up cavities of whites with this mixture, dip eggs in beaten egg, then roll in freshly prepared bread crumbs, place in a frying basket and plunge in boiling fat for four minutes. Remove, drain, then sprinkle over a teaspoon salt, dress on a dish with folded napkin, decorate with a little parsley greens and serve with tartare sauce (No. 48) separately.

LUNCHEON

Chicken Broth with Rice (800)
Lobster au Délice
Noisettes of Mutton, Favorite
Choux Pralines (1536)

2740. Lobster au Délice

Place in saucepan a sliced carrot, sliced onion, two sliced branches celery, branch parsley, sprig thyme, bay leaf, clove, tablespoon salt and gallon water. Set pan on the fire and as soon as it comes to a boiling point plunge in two two-pound live lobsters, cover pan and boil for

twenty minutes. Lift up lobsters and let cool off, then crack them and pick out meat from claws and tails, split bodies in two, remove all the creamy parts and place on a plate. Cut meat in half-inch pieces and keep it also on a plate. Thoroughly heat two tablespoons good butter or oil in a large saucepan, adding six finely chopped shallots, one bean crushed garlic and all the lobsters shells, cook over a brisk fire for ten minutes, stirring once in a while. Strain one quart lobster broth into pan, add one gill white wine, and let gently boil for twenty-five minutes. Strain this broth through a cheesecloth into another saucepan, and let reduce on open fire to one-third the quantity. Knead in a cup a half ounce good butter, tablespoon flour and half teaspoon curry powder, then add it little by little to sauce. Sharply mix with whisk while adding it, then add the creamy part, half gill cream, one saltspoon cayenne and one teaspoon rum. Continually mix while incorporating, then add lobster pieces, mix well, and cook on corner of range for five minutes. Dress rice curry (No. 490) crown-like on large dish, pour lobster stew in centre and serve.

2741. Noisettes of Mutton, Favorite

Procure six four-ounce pieces mutton from leg, pare nicely to a small, round shape, season with a teaspoon salt and half teaspoon pepper. Finely chop one small white onion, place it in frying pan with one ounce butter, set pan on fire and toss until a light brown, then arrange noisettes in pan and cook for three minutes on each side. Remove, place on six freshly prepared toasts one and a half inches in diameter and one-third inch thick, arrange them on a round dish crown-like, dress same amount of Palois string beans (No. 2069) in centre, pyramid-like, pour a Colbert sauce (No. 121) over noisettes and serve very hot.

DINNER

Oysters (18)
Celery (86) Salted Peanuts (954)
Consommé, Piedmontaise
Filet of Sole, Trovatore (1255) Potatoes, Vauban (946)
Suprême of Chicken, Calvé
Petits Pois, Française (145) Tournedos, Sauce Bercy (1337)
Broiled Tomatoes (1636)
Malaga Punch
Roast Partridges, sur Canapés (97)
Chicory Salad (38)
Pistachio Parfait (2042)

2742. Consommé, Piedmontaise

Prepare a consommé (No. 52), strain it through a cheesecloth into another saucepan and keep simmering until required. Cut one onion, one seedless green pepper and two ounces raw lean ham into small square pieces. Place these articles in a small saucepan with a tablespoon melted butter and fry for five minutes, stirring meanwhile; add two ounces good Italian rice, moisten with a gill tomato sauce (No. 16), two gills consommé and season with three saltspoons salt, one saltspoon

cayenne and half saltspoon saffron in powder. Mix well, cover pan, set in oven for thirty minutes, remove and add to consommé. Cut one country sausage in very thin slices and also add to consommé, boil for eight minutes, pour into a soup tureen and serve with a little grated Parmesan cheese separately.

2743. Supreme of Chicken, Calvé

Singe, cut head and feet off three one-and-a-half-pound spring chickens. Remove legs from bodies, place on a plate and keep in icebox for to-morrow's luncheon. Carefully lift up, cut away wings and tear the skin from the breasts, season all around with a level teaspoon salt, two saltspoons cayenne and a saltspoon grated nutmeg. Heat two tablespoons melted butter in a sautoire, place breasts in pan one beside another, briskly cook for two minutes on each side, then place sautoire in oven for six minutes, remove and keep hot.

Cut from a stale loaf sandwich bread six slices one-third of an inch thick, then cut each slice into heart shape the size of the breasts, toast to a nice golden colour, place on a hot dish, arrange breasts on top of toasts and keep hot. Peel, thoroughly wash and drain one pound fresh mushrooms, place in the sautoire, season with half teaspoon salt and cook eight minutes, tossing them once in a while, pour in one gill white wine and let reduce to a glace. Dress mushrooms in centre of chicken, mask surface of breasts with Béarnaise sauce (No. 34), lay a very thin slice truffle on top of each and serve.

2744. Malaga Punch

Prepare a lemon-water ice (No. 376). Pour into freezer half gill Malaga wine, mix well with spatula, divide punch into six sherbet glasses and serve.

Monday, Fifth Week of October

BREAKFAST

Sliced Pineapples (407)
Semolina (192)
Poached Eggs, New London
Broiled Salt Mackerel (904)
Pork Chops with Fried Apples (760)
Buckwheat Cakes (330)

2745. Poached Eggs, New London

Place four ounces crab meat in a sautoire with half ounce butter and gill sherry or white wine, cover the pan and cook five minutes, then keep hot. Mix in a saucepan a half ounce each butter and flour, add a gill cream, half gill milk, and continually mix until it comes to a boil. Add crab meat, season with half teaspoon salt, saltspoon each cayenne and grated nutmeg, mix well and cook for five minutes. Prepare twelve poached eggs on toast (No. 106), pour crab meat over eggs and serve.

LUNCHEON

Broiled Oysters, Celery Sauce
Blanquette of Veal (1646)
Noodles au Beurre (333)
Lemon Custard Pie (316)

2746. Broiled Oysters, Celery Sauce

Wipe on a cloth thirty-six large, freshly opened oysters. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Repeatedly turn oysters in seasoning, then roll in bread crumbs, arrange on double broiler and broil for four minutes on each side. Have six freshly prepared toasts on a hot dish, place six oysters on each toast, evenly divide a celery sauce (No. 745) over them and serve.

DINNER

Radishes (58) Olives
Tschi, Russian Style
Sheepshead, Clam Sauce (2173) Potatoes, Italienne (1074)
Noix of Ham, Piquante Sauce (860)
Brussels Sprouts (618)
Roast Chicken with Cress (290) Sliced Tomatoes (461)
Biscuits, Portugal

2747. Tschi, Russian Style

Place in a soup pot a two-pound piece lean beef, half pound smoked bacon, two smoked sausages, one carrot, one onion, two leeks, two branches each celery and parsley. Season with a level tablespoon salt and teaspoon crushed whole black pepper, moisten with four quarts water, and let gently simmer for two and a half hours, being careful to skim off fat once in a while and to keep it at same simmering point from beginning to end.

Thoroughly wash, drain and chop a quarter pound of sauerkraut. Heat two tablespoons melted butter in a sautoire, add one finely chopped onion, gently brown for five minutes, then add the sauerkraut and cook for ten minutes, stirring meanwhile. Add three tablespoons flour, stir well while heating for one minute, strain broth through cheesecloth into pan, mix well, pour in one and a half pints water and gently boil for one hour. Cut a piece each of the beef and bacon and the two sausages into very small square pieces, add them to soup with a half teaspoon freshly chopped parsley, boil for five minutes, pour soup into tureen and serve.

2748. Biscuits, Portugal

Place in a copper basin four ounces sugar, four egg yolks, a tablespoon rum, and beat up with whisk for ten minutes. Scald two ounces almonds in boiling water for two minutes, drain, peel, pound in mortar with white of an egg to a smooth pulp, rub through sieve into a bowl, add the juice of two sound oranges, the grated rind of one, and mix thoroughly. Beat up whites of the four eggs to a stiff froth and add to

preparation, mix well with the skimmer, then pour in almonds and oranges and again mix well.

Line the bottom of a small, square, buttered tin with sheet of buttered paper, then drop in the preparation, sprinkle a little powdered sugar over, set in oven for twenty-five minutes, remove to a table, let rest for ten minutes, turn cake on the table, lift up paper, cut cake in twelve equal parts, dredge a little powdered sugar over, dress on dish with folded napkin and serve.

Tuesday, First Week of November

BREAKFAST

Baked Pears (216)
Oatmeal Porridge (2)
Eggs, Murphy Fishballs with Bacon (260)
Calves' Liver, Minute (810)
Grilled Sweet Potatoes (820)
Rice Flannel Cakes (221)

2749. Eggs, Murphy

Finely chop half a seeded green pepper, place it in a sautoire with a tablespoon melted butter and nicely brown for three minutes. Pour in a half pint tomato sauce (No. 16) and let it reduce on the fire to one gill, then add little by little a half ounce fresh butter, sharply mixing meanwhile. Evenly divide the purée in six egg-cocotte dishes, carefully crack two fresh eggs in each dish, season with a half teaspoon salt and two saltspoons pepper. Evenly spread over a half teaspoon fennel or chopped tarragon, pour a tablespoon cream over eggs in each dish, set in oven to bake for five minutes, remove and serve.

LUNCHEON

Oyster Broth (1090)
Scallops, Brestoise (1857)
Chicken Legs with Risotto
Apple Dumplings (707)

2750. Chicken Legs with Risotto

Remove second joint bones of the six chicken legs saved from last Sunday and season all over with a teaspoon salt and a half teaspoon pepper. Thoroughly heat a tablespoon oil or butter in a sautoire, place legs in one beside another, gently cook for five minutes on each side, then add a finely chopped onion, and cook for four minutes longer. Pour in a gill claret and let reduce to half the quantity, then pour in one and a half gills tomato sauce (No. 16) and half teaspoon chopped parsley, mix well, cover pan and cook for fifteen minutes.

Prepare a Piedmontaise risotto as in No. 225, but without the sausage.

Dress it on a dome-shaped hot dish, arrange legs around base of rice, pour sauce over and serve.

DINNER

Oysters (18)
Olives Lyons Sausage (582)
Purée of Tomato, Julienne
Pompano, Maître d'Hôtel (228)
Potatoes, Voisin (995)
Entrecôtes Bordelaise (1483) Baked Tomatoes (841)
Roast Quail on Canapés (272)
Escarole Salad (100)
Charlotte Plombiére (1834)

2751. Purée of Tomato, Julienne

Melt an ounce butter in saucepan, add ounce lean, finely chopped raw ham, a sliced carrot, a sliced onion, two branches parsley, half a chopped green pepper, a bean garlic, teaspoon whole black pepper, clove, bay leaf, sprig thyme and nicely brown for fifteen minutes, occasionally mixing meanwhile; add one quart fresh crushed tomatoes with two quarts white broth (No. 701) and season with a light tablespoon each salt and sugar. (If any cooked bones of beef or chicken are on hand add them to the soup.)

Cover pan and let gently boil for one hour and fifteen minutes. Heat in a saucepan one and a half tablespoons melted butter, add four tablespoons flour, stir briskly while browning for two minutes, then add tomato soup. Mix well, let cook for ten minutes, strain soup through sieve into a basin, then through Chinese strainer into another saucepan and keep hot. Cut in short, thin julienne-shape strips a small carrot, turnip, white part of one leek, small onion, two branches celery and a quarter very small cabbage. Place these articles in a saucepan with a half ounce butter, gill water, half teaspoon each salt and sugar. Mix well, cover vegetables with a buttered paper, place lid on pan, then set in oven for forty-five minutes. Remove, pour all contents of pan into the tomato purée, mix well, boil five minutes, pour in a soup tureen and serve.

Wednesday, First Week of November

BREAKFAST

Grape Fruit (130) Boiled Rice (275)
Shirred Eggs, Xoxios
Porgies Sauté, Fines Herbes (1553)
Broiled Devilled Bacon (682)
Baked Potatoes (683) Sally Lunns

2752. Shirred Eggs, Xoxios

Lightly butter six shirred-egg dishes, sprinkle over a half teaspoon fine, freshly chopped mint and crack two fresh eggs in each dish. Season evenly with a half teaspoon salt and two saltspoons pepper, pour in a

tablespoon cream and sprinkle a little grated Parmesan cheese over eggs in each dish, then set to bake in oven for five minutes, remove and serve.

2753. Sally Lunns

Place a pint boiling milk in a basin and put aside until lukewarm, then add a half ounce concentrated yeast, stir well, and gradually add sufficient flour to make a stiff batter. Cover pan with a cloth and let raise in warm place for one and a half hours. Beat up two eggs with two ounces sugar in a bowl, add to batter with a saltspoon salt, two ounces butter, knead well for five minutes, cover with cloth again and let stand for twenty-five minutes more. Divide in twelve equal parts, roll them out on corner of a floured table to ball shape, then flatten to one-third-inch thickness. Arrange them on lightly buttered pastry sheet, lightly butter surface, dress on dish with a folded napkin and serve.

LUNCHEON

Chicken Broth (578) Sardines au Gratin
Sumatra Lamb Curry
French Pancakes (17)

2754. Sardines au Gratin

Heat a tablespoon oil in an earthen baking dish, add one exceedingly fine chopped onion and gently brown for five minutes, frequently stirring meanwhile. Wipe neatly and split open through front twelve good-sized sardines in oil, bone them, then arrange in dish over the onions. Knead in a bowl one ounce fresh butter, half teaspoon freshly chopped parsley, two tablespoons fresh bread crumbs and a half bean finely chopped garlic. Divide mixture in small bits over sardines, set in a very brisk oven for six minutes, remove, and immediately send to the table in same dish.

2755. Sumatra Lamb Curry

Cut a neck of lamb in one-inch-square pieces and keep on a plate. Mince rather finely a medium onion, two shallots, a bean garlic, peeled and seeded red tomato, green pepper, sound apple, half a small, peeled eggplant and a branch celery. Melt an ounce butter in a saucepan, add lamb and brown for six minutes, stirring once in a while; dredge in two light tablespoons flour, briskly stir while browning for three minutes, then add all vegetables with a tablespoon good curry powder. Stir well, moisten with a pint water, season with two teaspoons salt and a half teaspoon black pepper. Add one saltspoon each powdered bay leaf and thyme, a piece of lemon rind, mix all well together and let simmer for twenty minutes. Add four tablespoons cooked, green peas and six small pickled onions, mix well, cover pan, then set in oven for forty-five minutes. Remove, dress rice curry (N. 490) on a hot dish, crown-like in centre, and serve with chutney.

DINNER

Celery (86) Caviare (59)
Potage, Baraguine
Spanish Mackerel, Bordelaise
Potatoes, Demidoff (898)
Chicken, Wilhelmina String Beans (139)
Prime Ribs of Beef (126) Doucette Salad (189)
Gateau Guadaloupe

2756. Potage, Baraguine

Prepare a consommé (No. 52), strain it into another saucepan, dredge in three ounces of sago, mix well while adding and let boil for fifteen minutes. Cut two ounces smoked beef tongue and one ounce cooked ham in small julienne strips and add to the soup with two tablespoons sherry. Mix well and cook for five minutes, pour the soup into a tureen and serve.

2757. Spanish Mackerel, Bordelaise

Cut the fins, tail and head off a fine, fresh, three-pound Spanish mackerel, split in two through the back, remove spinal bone, season with light teaspoon salt and two saltspoons pepper. Arrange fish in a lightly buttered baking dish, cut side downward, sprinkle with six finely chopped shallots and squeeze over juice of half a lemon. Baste with a half ounce very hot melted butter, set in oven for fifteen minutes, then bring it to oven door.

Reduce two gills tomato sauce in a saucepan to half the quantity, then pour it over mackerel, reset in oven for fifteen minutes more, remove and send to table in same dish.

2758. Chicken, Wilhelmina

Cut off head and feet, singe, draw, wipe and truss a tender two-and-a-half-pound chicken, place it in saucepan with a small piece butter, season with teaspoon salt, half teaspoon pepper, and brown it on range until a nice golden colour. Cut two ounces lean raw ham in one-third-inch-square pieces and add to chicken with six very small, peeled, raw potatoes and twelve small white onions. Add also a blade each thyme, and bay leaf, and one "foelie" nutmeg. Sprinkle over a half teaspoon salt, pour in two gills water, cover pan, let briskly cook for five minutes, set it at side of brisk fire and let simmer for one hour. Pour in a half gill sherry and let cook for twenty-five minutes, dress chicken on a large dish, untruss, arrange garnishing around, pour gravy over and serve.

2759. Gateau Guadaloupe

Place four ounces sugar in a bowl with five egg yolks, the grated rind of half a lemon, then whisk to a creamy point. Beat whites of the five eggs to a stiff froth and gradually incorporate yolks, lightly mix

with skimmer, then add three ounces pure rice flour, two ounces well-picked raisins and a half saltspoon salt. Lightly butter a straight-edged pie plate, line bottom with a buttered paper, then drop in preparation, smooth surface and set in oven to bake for twenty-five minutes. Remove, let stand for ten minutes, turn upon table, lift up paper, spread over three tablespoons orange marmalade, then sprinkle one ounce peeled and finely chopped pistachios. Beat up a gill cream to a stiff froth, add tablespoon each powdered sugar and rum, whisk for another minute, neatly spread cream over surface of cake, dress on a dish with folded napkin and serve.

Thursday, First Week of November

BREAKFAST

Stewed Prunes (1) Cornmeal Mush (326)
Fried Eggs with Bananas
Smelts with Bacon
Lamb Chops (748) Potatoes Sautées (135)
Cocoanut Cakes (423)

2760. Fried Eggs with Bananas

Peel and cut in halves lengthwise six ripe bananas, place on a plate, cover with cold milk, sprinkle over a half teaspoon salt, let stand for thirty minutes, take up and roll in flour. Thoroughly heat one and a half tablespoons melted butter in a frying pan, lay in bananas and gently fry for four minutes on each side, take up with skimmer and arrange one beside another on hot dish. Lightly butter a small frying pan, thoroughly heat on range, then crack in two fresh eggs. Season with light saltspoon salt and half a light saltspoon white pepper, fry for three minutes, then carefully glide the eggs over two half bananas. Prepare five more in a similar way and serve.

2761. Smelts with Bacon

Neatly wipe twelve good-sized smelts, season with a teaspoon salt and half teaspoon pepper, lightly roll in flour, dip in beaten eggs, then lightly roll in bread crumbs. Arrange them in a frying basket, fry in boiling fat for ten minutes, remove, drain on a cloth and sprinkle a little salt over them. Dress on a hot dish with a folded napkin, decorate with six quarters lemon and parsley greens, arrange six slices broiled bacon (No. 13) over them and serve.

LUNCHEON

Tomato Broth (2059)
Canapés of Shrimp (466)
Garnished Sauerkraut (1233)
Devilled Leeks
Old-fashioned Rice Pudding (140)

2762. Devilled Leeks

Procure twelve even-sized leeks, trim off stems, outer stale leaves, and cut green parts one inch from white parts, using white parts only. Thoroughly wash in cold water and drain on a cloth, place in a braising pan with two branches parsley, a branch chervil, bean garlic, clove, bay leaf, sprig thyme and half ounce butter. Moisten with a half gill white wine and gill broth, season with half teaspoon salt and three saltspoons pepper. Cover pan and briskly boil on fire for five minutes, then set in oven for thirty minutes. Remove to a table, take up with skimmer and split them open without separating. Place six slices toasted French bread in a baking dish, arrange the leeks over toasts, strain gravy through a cheesecloth into baking dish, spread a tablespoon French mustard and dredge a little bread crumbs over leeks, then set in oven for fifteen minutes, remove and serve.

DINNER

Oysters (18) Radishes (58)
Stuffed Olives with Caviare (733)
Cream of Chicken
Sole au Four
Potatoes, Paillies (611)
Paupiettes of Veal, Toscano
Spaghetti, Milanaise (352)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Mousse au Chocolat (1885)

2763. Cream of Chicken

Cut off the head, draw and neatly wipe a very small fowl. Place it in a saucepan with four quarts water, add two onions with a clove stuck in each, one leek, two branches celery, one each branch parsley and chervil, an ounce piece salt pork, and season with one and a half teaspoons salt. Cover pan and let simmer for two and a half hours, take up fowl and plunge in cold water to cool off. Take out, pull off skin, pick off meat, place in mortar with a handful boiled rice, pound to a smooth paste, remove and keep on a plate. Place one ounce butter and two ounces flour in a saucepan and stir while heating for one minute. Skim fat off surface of broth, strain into this roux pan, briskly mix with a wooden spoon until it comes to a boil, then add little by little the purée, sharply mixing while adding it. Season with a saltspoon each cayenne and grated nutmeg, mix well, then let slowly boil for thirty minutes, frequently mixing meanwhile. Strain soup through sieve into a basin, then through cheesecloth into another saucepan, let come to a boil, add one gill cream, the juice of a quarter lemon, half ounce fresh butter, and lightly mix while heating for five minutes. Pour cream into a soup tureen and serve with a plate of croutons (No. 23) separately.

2764. Sole au Four

With a sharp knife make a light incision around the head of a three-pound fresh flounder, then with a towel pull off skin. Season with a

teaspoon salt and half a teaspoon paprika, lightly roll in flour, then in beaten egg, and finally in freshly prepared bread crumbs. Lightly butter a baking dish, place in sole, pour one and a half tablespoons melted butter over, then set in oven for twenty-five minutes, being careful to baste fish with butter once in a while. Bring it to oven door, turn, squeeze in juice of half a lemon, sprinkle over a half teaspoon freshly chopped parsley, reset in oven for twenty minutes more, basting it frequently, remove and send to table.

2765. Paupiettes of Veal, Toscano

Procure six four-ounce slices of veal, cut from the round, flatten to quarter-inch thickness, then pare to even, rectangular shapes. Place trimmings in mortar and pound to a pulp, add two skinned raw sausages, one egg yolk, thoroughly pound again, then rub the pulp through sieve into a bowl. Add half teaspoon finely chopped parsley, three saltspoons salt, one saltspoon cayenne, a half saltspoon grated nutmeg, and mix well; add little by little a half gill cream, sharply stirring while adding it, then spread force over the six slices veal, roll up and tie them with strings. Mix on a plate a tablespoon oil with a teaspoon salt and half teaspoon pepper. Repeatedly turn the paupiettes in seasoning, arrange on a broiler and slowly broil for twenty minutes, lightly turning them once in a while. Remove, untie, place in a baking dish, pour a Finnoise sauce (No. 251) over, then set in oven for fifteen minutes, basting them once in a while, remove and serve.

Friday, First Week of November

BREAKFAST

Sliced Bananas (151)
Wheatena (1298)
Scrambled Eggs, Mrs. Hobart
Findon Haddock in Cream
Pig's Feet, Tomato Sauce
Hashed Brown Potatoes (50)
Queen Cakes (111)

2766. Scrambled Eggs, Mrs. Hobart

Cut a round corner off the top of six round French rolls, scoop out soft part and lightly rub interior of each with a little anchovy butter. Lay rolls on a tin with covers and place in oven with door open until required.

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons pepper and sharply beat up with fork for one minute. Heat a tablespoon melted butter in sautoire, add two Spanish sweet peppers cut in small squares and gently brown for five minutes, tossing meanwhile. Drop in eggs and cook for six minutes, briskly and frequently stirring. Place the six rolls on a hot dish, evenly divide eggs in them, place covers on, lightly glaze surface of covers with a little melted butter and serve.

2767. Findon Haddock in Cream

Remove skin and bones from two and a half pounds fat, smoked Findon haddock, cut in half-inch pieces, plunge in a pint of boiling water for five minutes, remove and drain on a sieve. Place in a small saucepan an ounce butter with an ounce flour and stir briskly while beating for one minute. Pour in a half gill each milk and cream, season with two saltspoons salt, saltspoon cayenne and half saltspoon grated nutmeg, then sharply stir until it comes to a boil. Add fish, cook for five minutes, pour into a deep hot dish and serve.

2768. Pig's Feet, Tomato Sauce

Split in two lengthwise three cooked fat pig's feet. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Repeatedly turn feet in seasoning, then roll in bread crumbs, arrange on a double broiler and slowly broil for eight minutes on each side. Remove, dress on a hot dish with six quarters lemon and send to table with one gill hot tomato sauce (No. 16) separately.

LUNCHEON

Clam Stew, Parisienne (1781)
Fish Quenelles, Clamart (2578)
Veal Kidneys au Vin
Omelette Celestine (1799)

2769. Veal Kidneys au Vin

Remove fat and sinewy parts from three very fresh veal kidneys, then finely mince them. Heat two tablespoons butter in frying pan, add one finely chopped onion and cook to a nice light brown, then add kidneys, sprinkle over a teaspoon salt and fry on open fire for five minutes, briskly tossing them meanwhile. Lift up with skimmer and keep on a plate, pour a gill broth and a half gill white wine into kidney pan, adding a bay leaf, bean garlic, six finely minced, canned mushrooms, and let reduce for ten minutes.

Mix on a saucer a half tablespoon butter with tablespoon flour, add little by little to sauce, cook for three minutes, then add kidneys with half teaspoon chopped parsley, saltspoon cayenne and tablespoon sherry. Lightly mix, cook for two minutes, pour into a deep hot dish and serve.

DINNER

Oysters (18)
Pim-Olas, Tunny (1597)
Potage, Meunière
Sheepshead, Mousseline Sauce (2536)
Philadelphia Potato Rolls (1705)
Tournedos of Venison, Cumberland
Soufflé of Celery
Lobster Cutlets Ravigote (1154)
Roast Ribs of Lamb, Mint Sauce (255)
Green Pepper and Escarole Salad
Babas au Rhum (687)

2770. Potage, Meunière

Cut heads and tails off four well-cleaned fresh perch. Finely mince two white onions, place and fry in a saucepan with one ounce butter for five minutes, stirring once in a while. Moisten with a gill white wine and two light quarts water, add perch, white part of two leeks, three branches parsley and two teaspoons salt, boil for twenty minutes, then lift up fish and place on a plate. Mix in a saucepan one ounce butter, two ounces flour, and stir on the fire while heating for two minutes. Strain fish broth into pan, add a saltspoon cayenne and half saltspoon grated nutmeg, mix well, let slowly boil for fifteen minutes, then skim fat from surface. Dilute on a plate one egg yolk, one gill cream, juice of a quarter lemon, and add to soup. Continually mix for two minutes, but do not allow to boil, then strain through a cheesecloth into soup tureen. Remove skin from perch, lift up filets, cut them in very small pieces, add to soup, mix lightly and serve.

2771. Tournedos of Venison, Cumberland

Procure six four-ounce round pieces of venison from the leg part, neatly trim and flatten, season all around with a half teaspoon black pepper and teaspoon salt. Heat a tablespoon melted butter in frying pan, arrange in steaks one beside another and briskly cook for four minutes on each side. Prepare six round toasts two inches in diameter and a third of an inch thick, place on a hot dish, arrange tournedos over toasts, pour Cumberland sauce over all and serve.

2772. Cumberland Sauce.

Place four tablespoons currant jelly in a saucepan, place on fire until melted, then pour in one gill demi-glace (No. 122), half gill tomato sauce (No. 16) and a tablespoon port wine. Boil two ounces well-picked currants for two minutes, drain and add to sauce. Scald in boiling water for two minutes one ounce almonds, drain, peel, cut in thin strips lengthwise, and add to sauce. Boil for ten minutes, carefully mixing once in a while, then use as required.

2773. Soufflé of Celery

Thoroughly wash and drain two stalks fresh, crisp celery, remove green leaves and finely slice stalks. Place in saucepan with sliced white part of a leek, a small branch parsley, a branch chervil, blade mace and bay leaf. Pour in enough white broth to cover celery, season with level teaspoon salt, cover pan and let gently boil for thirty minutes. Remove, take up the bay leaf and mace, then press celery through sieve into a bowl.

Mix in a saucepan two tablespoons melted butter, three tablespoons flour and pour in one and a half gills milk. Add the purée of celery, with an ounce grated Parmesan cheese and saltspoon cayenne pepper, then briskly stir with a wooden spoon until thoroughly boiling. Add two egg yolks, sharply stir for three minutes longer and remove from range. Beat up whites of the two eggs to a stiff froth, add to celery and mix until well amalgamated. Fill up six round paper cases, place

them on a tin, set in oven for twenty minutes, remove, dress on a hot dish with folded napkin and send to the table immediately.

2774. Green Pepper and Escarole Salad

Cut a fat green pepper in half, remove seeds, slice exceedingly fine and place in a salad bowl. Remove outer stale leaves from a large head of escarole, detach leaves from root, wash, drain, wipe, cut leaves in two and add to green peppers. Pour in four tablespoons dressing (No. 863), mix well and serve.

Saturday, First Week of November

BREAKFAST

Oranges (104) Farina (74)
Omelette with Cèpes
Fried Whitebait (1123)
Sausage Cakes Potatoes, Julienne (799)
Curry Cakes (1112)

2775. Omelette with Cèpes

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons pepper, and sharply beat up with a fork for two minutes. Neatly wipe and finely mince six cèpes. Thoroughly heat a tablespoon oil in frying pan, add the cèpes, sprinkle over three saltspoons salt and briskly fry for five minutes, frequently tossing meanwhile, then add a half teaspoon chopped parsley and toss well. Drop in eggs, sharply mix with fork for two minutes and let rest for half minute; fold up opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

2776. Sausage Cakes

Skin fifteen country sausages, place in a bowl, add a half teaspoon freshly chopped chives and two saltspoons white pepper. Mix well together, then divide force in six equal parts, roll out on a lightly floured table into ball-like shapes, then flatten to quarter-inch thickness. Heat two tablespoons melted lard in frying pan, arrange cakes in it one beside another, fry for five minutes on each side, lift up, dress on hot dish and serve.

LUNCHEON

Okra Broth (2115)
Oyster Croquettes (1240)
Tourte of Turkey, Helen
Fried Oyster Plants (968)
Pear Charlotte (474)

2777. Tourte of Turkey, Helen

Carefully remove all meat from turkey left over from Thursday and cut it in small square pieces. Cut in same way an ounce cooked beef tongue, two ounces cooked lean ham and two canned French artichoke bottoms. Peel, wash, drain and finely slice six fresh mushrooms, place in a frying pan with a tablespoon melted butter, gently fry for five min-

utes, place in a vessel and add all the other articles. Pour in one and a half gills milk, a gill cream, tablespoon sherry, teaspoon salt, two saltspoons cayenne and one saltspoon grated nutmeg.

Grate a peeled, raw, well-washed potato and add to other articles, with two egg yolks, one teaspoon freshly chopped parsley, and mix well. Roll out on a floured table a half pound feuilletage (No. 756) to size of a pie plate, lightly butter plate, then line it with paste. Trim off at edges, pour preparation into plate, sprinkle a little grated Parmesan cheese over, set in a slow oven for forty-five minutes, remove, place plate on a dish and serve.

DINNER

Radishes (58) Olives
Potage, Livonien
Bluefish, Bombay (828) Potatoes, Persillade (63)
Mutton Chops, Maison d'Or
Subrics of Spinach (2621)
Roast Duckling, Apple Sauce (187)
Tomato Salad (461)
American Pudding (236)

2778. POTAGE, LIVONIEN

Finely slice a carrot, a turnip, two branches celery, two leeks, two white onions and two branches parsley. Place in saucepan with an ounce butter and gently brown for ten minutes, frequently stirring meanwhile, then moisten with two and a half quarts broth (No. 701), adding three ounces raw rice. Season with a teaspoon salt, half teaspoon pepper and let boil for one hour. Press the soup through sieve into another saucepan, pour in a gill cream, then continually mix until it comes to a boil, pour into a soup tureen with bread croutons (No. 23) and serve.

2779. MUTTON CHOPS, MAISON D'OR

Neatly pare and flatten six tender mutton chops, make an incision crosswise in each, insert therein a slice of truffle, season with a teaspoon salt and half teaspoon pepper. Dip in beaten eggs, then roll in bread crumbs, place in a sautoir one beside another, with an ounce clarified butter, and fry for four minutes on each side. Arrange six heart-shaped bread croutons (No. 90) on a hot dish, arrange chops over, place a thin slice of pâté de foie gras on top of each, pour a hot Madeira sauce (No. 6) around, adjust a paper frill at end bones of chops and serve.

Sunday, First Week of November

BREAKFAST

Baked Apples (44) Oatmeal Porridge (2)
Eggs, Philips
Yarmouth Bloaters (311)
Broiled Squabs (950) Delmonico Potatoes (718)
Small Brioches (878)

2780. EGGS, PHILIPS

Boil twelve fresh eggs for eight minutes, lift up, plunge in cold water for a minute, remove, shell, slice lengthwise and keep on a plate. Heat

a tablespoon melted butter in saucepan, add one finely sliced white onion, three finely sliced, peeled, fresh mushrooms, and gently brown for five minutes, stirring well meanwhile. Add two tablespoons flour, stir well while heating for a minute, pour in one gill milk, a half gill cream and two tablespoons sherry. Mix well until it comes to a boil, then add an ounce grated Parmesan cheese, half teaspoon salt, a saltspoon each cayenne and grated nutmeg, and stir well for a minute. Pour a third of the sauce into a baking dish, arrange half the eggs over, pour another third of the sauce over the eggs, then balance of eggs, the remaining sauce, and sprinkle a little bread crumbs over all. Set in oven for ten minutes, or until a nice brown colour, remove and serve in same dish.

LUNCHEON

Chicken Broth with Rice (800)
Oysters, Newburgh
Broiled Grouse, Orange Sauce
Grilled Sweet Potatoes (820)
Toast, Princess (673)

2781. Oysters, Newburgh

Place thirty-six freshly opened large oysters with their liquor in a saucepan, add two gills water, a teaspoon salt, and boil for five minutes. Drain on a sieve, place in a sautoir with four tablespoons sherry, half teaspoon salt and two saltspoons cayenne, then let cook on brisk fire for five minutes. Pour in one gill cream, half gill milk, and boil for five minutes again. Dilute two egg yolks with a tablespoon each brandy and cream and add to oysters. Gently mix while heating for three minutes but do not allow to boil, transfer oysters into a hot soup tureen and serve with six freshly prepared toasts separately.

2782. Broiled Grouse, Orange Sauce

Cut off heads and feet from two nice fat grouse, split open through back, draw, cut out spinal bones and thoroughly wipe them, envelop in towel and neatly flatten with a cleaver. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn birds in seasoning, arrange on a double broiler and broil over brisk fire for ten minutes on each side. Remove, arrange on a hot dish over six freshly prepared toasts and serve with cold orange sauce (No. 2701) separately.

DINNER

Oysters (18)
Celery (86) Olives
Consommé Brunoise with Semolina
Salmon, Venitienne Potatoes, Château (208)
Tenderloin of Beef, Athenienne
Lamb Sweetbreads, Kennedy French Peas au Beurre (781)
Kümmel Punch (1031)
Roast Capon with Cress (378)
Chicory Salad (38)
Neapolitan Ice Cream (381)

2783. Consommé Brunoise with Semolina

Prepare a consommé (No. 52), strain it into another saucepan and keep simmering until required. Cut in exceedingly small square pieces a carrot, turnip, small onion, the white part of a leek, a branch celery and quarter very small cabbage, place them in a saucepan with an ounce butter, a half teaspoon salt, teaspoon sugar and gill of the consommé. Cover vegetables with a lightly buttered paper, place lid on pan, boil on range for five minutes, then set in oven for forty-five minutes. Remove from oven, lift up paper, add all contents of pan to consommé, with two ounces well-washed and thoroughly drained semolina, lightly mix, let boil for fifteen minutes, frequently mixing meanwhile, pour soup into a tureen and serve.

2784. Salmon, Venitienne

Procure three three-quarter-pound slices fine salmon, place in a sautoir with an ounce butter, half gill white wine, gill water, teaspoon salt, three saltspoons pepper and the juice of a quarter lemon. Cover fish with a buttered paper, boil for five minutes, then set in oven for twenty-five minutes. Remove, lay slices on cloth to drain, then place on a hot dish, pour Hollandaise-Venitienne sauce over the fish and serve.

2885. Hollandaise-Venitienne Sauce

Place in a small saucepan three-quarters gill good vinegar, one light tablespoon lemon juice, half teaspoon fresh, crushed whole white pepper, a branch parsley, branch chervil and fresh mint leaf. Set pan on fire to reduce to one-third, mixing once in a while. Strain juice through a cheesecloth into another very small saucepan, add one egg yolk and sharply whisk on corner of range for five minutes. Gradually pour, drop by drop, three-quarters gill good hot melted butter, continually whisking while adding, remove pan to table, season with two saltspoons salt and whisk for three minutes longer, so as to make it frothy, then strain through a cheesecloth and use as directed.

2786. Tenderloin of Beef, Athenienne

Neatly trim a little of the fat from a two-and-a-half-pound piece tenderloin of beef. Place a mirepoix (No. 271) in a roasting pan, lay filet over, season with a teaspoon salt and half teaspoon pepper, lightly baste with a tablespoon melted butter, pour two gills water into pan, then set in brisk oven for thirty-five minutes, turning and basting it once in a while. Remove, dress filet on a hot dish and keep hot.

Remove fat from surface of gravy, then transfer contents of pan into a small saucepan, pour in a gill demi-glace (No. 122), two tablespoons sherry and one saltspoon cayenne pepper, mix well and let reduce for ten minutes. Skim fat off surface, then strain sauce over tenderloin, dress egg plant julienne (No. 508) at both ends of dish and serve.

2787. Lamb Sweetbreads, Kennedy

Plunge one and a half pounds lamb sweetbreads in a quart boiling water with a teaspoon salt for five minutes, drain on a sieve and neatly

trim. Thoroughly heat two tablespoons clarified butter in a sautoir, drop in sweetbreads, sprinkle over a teaspoon salt and briskly cook on open fire for eight minutes, frequently tossing them meanwhile. Pour in a tablespoon brandy and two tablespoons port wine, let reduce till nearly dry, then pour in a half gill white wine, adding a saltspoon cayenne pepper, twelve finely sliced, canned mushrooms and a small sliced truffle, mix well, cover pan and let cook for five minutes. Pour in one and a half gills tomato sauce (No. 16), a half teaspoon each chopped parsley and extract of beef (No. 3170), mix well, cover pan and cook for ten minutes more. Set pan on corner of range, drop in a half ounce fresh butter little by little, with the juice of a quarter lemon, continually mixing while adding it.

Lightly butter outside of six oval paper boxes, place on a tin, then place in oven for five minutes. Remove, evenly divide preparation in boxes, dress on a hot dish with a folded napkin and serve.

Monday, First Week of November

BREAKFAST

Grapes in Cream (2369) Malta Vita (1592)
Devilled Poached Eggs
Fried Porgies (498)
Small Steaks, Maître d'Hôtel (172)
French Fried Potatoes (8)
Lemon Cakes (577)

2788. Devilled Poached Eggs

Have three quarts boiling water in saucepan with two tablespoons vinegar and tablespoon salt, then carefully crack in six fresh eggs, poach for four minutes, remove with a skimmer and carefully drop in cold water. Proceed the same with six more, take them up from the water, lay on a cloth and neatly trim. Spread a very little French mustard around, dip in beaten egg, then lightly roll them in fresh bread crumbs, place in a frying basket and fry in boiling fat for one minute, lift up, sprinkle a little salt over, dress on a hot dish with folded napkin and serve.

LUNCHEON

Canapés, Lorenzo (538)
Mutton and Ham Pot Pie
Spaghetti Polonaise (938)
Banana Cakes

2789. Mutton and Ham Pot Pie

Cut one and a half pounds raw lean leg of mutton and half pound raw lean ham into one-inch pieces. Thoroughly heat two ounces

melted lard in a sautoire, add mutton and ham, season with a teaspoon salt, half teaspoon pepper, and nicely brown for ten minutes. Add twelve peeled, small white onions and four peeled, raw, medium potatoes cut in half-inch squares, and brown for ten minutes more, stirring once in a while, drain on a sieve and return to pan. Dredge an ounce flour over, toss well, pour over two gills each water and pure tomato juice and one gill demi-glace (No. 122), then add a blade mace, bay leaf, leaf of nutmeg, a teaspoon chopped parsley, tablespoon Worcestershire sauce and one teaspoon French mustard. Mix well and boil for fifteen minutes, transfer to baking dish and egg edges of dish. Roll out a half pound of pie paste (No. 117) to size of dish, then cover dish with layer of paste, press down all around border and trim off around edges. Make a few light incisions on surface, egg top, then set in a moderate oven to bake for forty-five minutes, remove and serve.

2790. Banana Cakes

Lightly butter six small tartlet moulds. Roll out on a lightly floured table a half pound feuilletage (No. 756) to one-fifth-inch thickness. With a round pastry cutter (a shade larger than the tartlets) cut out six round pieces and line them with cut pieces of paste; carefully press paste down with finger in centre and all around, then spread a tablespoon apple jelly at bottom of each tartlet.

Peel and slice six ripe bananas, then nicely arrange in the tartlets, sprinkle a little powdered sugar and pour two or three drops vanilla essence over each, set in oven for twenty-five minutes, remove, spread a teaspoon currant jelly over each, take from moulds, dress on dish with a folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Olives Lyons Sausage (582)
Potage Vermicelli, Suisse
Fresh Mackerel with Tarragon
Potatoes, Anglaise (185)
Mignons of Veal with Glazed Chestnuts
Spinach with Cream (399)
Roast Chicken with Cress (290)
Romaine Salad (214)
Pudding Boissy (746)

2791. Potage Vermicelli, Suisse

Place in a saucepan a three-pound piece of beef from the short ribs or flank, pour in five quarts water and add a tablespoon salt. Let slowly come to a boil, skim fat off surface, then add two well-cleaned carrots and one turnip, a good-sized onion with two cloves stuck in it, two branches celery, a sprig thyme and bay leaf. Cover the pan and let slowly boil for three hours, being careful to skim fat off once in a while and to keep soup at same simmering point from beginning to end. Lift up beef (keep it for to-morrow's lunch), strain broth through cheesecloth into another saucepan and let come to a boil, then add a finely sliced,

well-cleaned leek, a teaspoon freshly chopped parsley, the leaves of two branches chervil, and let gently boil for forty-five minutes. Break three ounces vermicelli on a plate, add it to broth, lightly mix and let boil for fifteen minutes, pour soup into a tureen and serve with a little grated Swiss cheese separately.

2792. Fresh Mackerel with Tarragon

Thoroughly wipe a nice, fresh three-pound mackerel, cut off head, split in two through back and remove spinal bone. Season with a teaspoon salt and three saltspoons pepper, lightly baste with a little milk, then roll in flour. Thoroughly heat a tablespoon clarified butter in a frying pan, add fish and gently cook for six minutes on each side. Lift up with skimmer, dress on a hot dish, decorate with six quarters lemon, a little parsley greens, and serve with mayonnaise-tarragon sauce separately.

2793. Sauce Mayonnaise with Tarragon

Prepare a mayonnaise (No. 70), only substituting same quantity of tarragon vinegar for the other, and when finished add a half teaspoon freshly chopped tarragon leaves, mix well and serve in a cold sauce bowl.

2794. Mignons of Veal with Glazed Chestnuts

Procure six round pieces of tender veal of four to five ounces each from round, neatly flatten and trim, season all over with a teaspoon salt and half teaspoon pepper. Heat two tablespoons melted butter in a sautoire, add the pieces of veal one beside another, and gently cook for six minutes on each side.

Prepare six round toasts two inches in diameter and a third of an inch thick, place on a hot dish, arrange mignons over crown-like, and dress the glazed chestnuts (as hereunder) in centre pyramid-like. Skim fat off surface of gravy, then add four finely chopped shallots, brown for two minutes, pour in a half gill white wine, add teaspoon finely chopped parsley and let reduce to almost a glaze. Pour in a gill demi-glace (No. 122), mix well at bottom of pan, boil for five minutes, then pour over mignons and serve.

2795. Glazed Chestnuts

Slit thirty large Italian chestnuts and set in oven on a tin for twenty minutes. Remove, shell and peel, place in a saucepan with a half pint broth, cover with water, add blade mace, two branches celery, one onion with a clove stuck in it, a half teaspoon salt and two saltspoons pepper. Cover pan, let boil for twenty-five minutes, lift up chestnuts and place in saucepan with a half gill demi-glace (No. 122), half gill of the chestnut broth, half ounce butter, the juice of half a lemon and saltspoon grated nutmeg. Set the pan in oven for twenty-five minutes, being very careful to frequently baste chestnuts with the liquor, remove and use as required.

Tuesday, Second Week of November

BREAKFAST

Stewed Prunes and Pears (169)
Barley and Cream (1068)
Shirred Eggs au Cerfeuilles
Codfish Steaks, Meunière (240)
Chicken Livers, en Brochette (600)
Potatoes, Mount Vernon (453)
German Pancakes (493)

2796. Shirred Eggs au Cerfeuilles

Lightly butter six shirred-egg dishes, pick leaves from three branches chervil, then evenly sprinkle in the six dishes. Carefully crack two fresh eggs in each dish, season evenly with a half teaspoon salt and two saltspoons pepper, baste yolks with a very little hot butter, set in the oven for five minutes, remove and serve.

LUNCHEON

Parsley Broth (1667)
Stuffed Devilled Clams (567)
Mussaka, Moldave
Apples with Rice (179)

2797. Mussaka, Moldave

Remove bones, trim fat off the boiled beef saved from yesterday's dinner, then cut meat in small square pieces, and cut half the quantity of cold boiled potatoes into same shape. Finely chop a good-sized white onion, place in saucepan with a tablespoon melted butter and fry for five minutes or until a nice light golden colour. Add beef and potatoes, pour in one gill broth and two gills pure tomato juice, season with teaspoon salt, half teaspoon each pepper and curry powder, saltspoon grated nutmeg, mix well and cover pan. Cook on range for five minutes, then set in oven for forty-five minutes, remove and keep hot.

Cut three small eggplants in halves lengthwise and scoop out all the interior as near the skin as you can without cutting it. Lightly butter insides of shells, sprinkle a little salt over, place on a tin and set in oven for ten minutes. Remove, divide hash evenly in the six half-shells, neatly smooth surface, sprinkle a little bread crumbs over and arrange a few little bits of butter on top. Set in oven for twenty minutes, remove, place on a hot dish, pour one gill tomato sauce (No. 16) around and serve.

DINNER

Olives Oysters (18) Radishes
Purée, Oriental
Kingfish, Maître d'Hôtel (792)
Potatoes, Polonaise (1008)
Duckling Curry, Lucknow Fried Parsnips
Roast Saddle of Lamb, Mint Sauce (2482)
Doucette Salad (189)
Strawberry Ice Cream (431)
Small Neapolitan Cakes (524)

2798. Purée, Oriental

Finely slice a small onion, four shallots, a green pepper, bean garlic, twelve well-washed fresh okras, the meat of the eggplant from lunch, a quarter-pound piece peeled and seeded pumpkin and six small, peeled Jerusalem artichokes. Place these ingredients in a soup pot with an ounce butter and a teaspoon curry powder, cook over a brisk fire for fifteen minutes, frequently stirring with a wooden spoon meanwhile. Add a half pint fresh crushed tomatoes, moisten with three quarts water, the milk and grated fibres (meat) of a medium cocoanut and a two-ounce piece dried, crushed bacon. Season with a teaspoon salt, half teaspoon pepper, sprig thyme, bay leaf and two cloves. Cover pot and let simmer on corner of range for two and a half hours, being careful to mix once in a while. Remove, press purée through sieve into a vessel, then through Chinese strainer into a soup tureen, and serve with a plate of bread croutons (No. 23) separately.

2799. Duckling Curry, Lucknow

Cut in two-inch-long julienne strips one each small carrot, turnip and seeded green pepper, a celery root, bean garlic and peeled and cored apple. Place all these articles on a plate with two peeled, seeded, fresh-chopped red tomatoes. Singe, cut the head and feet off a tender four-pound duckling, neatly draw and wipe, then cut in twelve equal pieces. Melt a good tablespoon butter in saucepan, add duckling and gently brown for fifteen minutes, being careful to turn the pieces once in a while. Sprinkle in a tablespoon flour and good teaspoon curry powder, mix well with spatula for three minutes, moisten with pint broth and season with a heavy teaspoon salt, half teaspoon pepper and saltspoon grated nutmeg. Tie in a bunch a sprig thyme, bay leaf, clove, sprig tarragon, branch parsley and piece lemon rind, then add to duck with all the waiting vegetables. Thoroughly mix, cover pan, cook on range for ten minutes, then set in oven for forty-five minutes. Remove, take up bouquet, scoop out white part of a fresh cocoanut, place in mortar with two tablespoons cream, then pound to a paste, strain through cheesecloth into saucepan and mix well while heating for two minutes. Dress duck on a hot dish, arrange a boiled rice (No. 490) around, and serve with Bombay duck, chutney, etc., separately.

2800. Fried Parsnips

Peel six medium parsnips, cut in one-and-a-half-inch pieces, then cut each in one-third-inch-square strips. Wash in cold water, place in saucepan and pour in enough hot water to cover, then add half a lemon and a teaspoon salt. Cover pan, let gently boil for forty-five minutes, drain, then place in a deep dish. Squeeze over the juice of half a lemon, adding a teaspoon chopped parsley, half teaspoon salt, two saltspoons pepper and two tablespoons oil, mix well and let infuse from thirty-five to forty minutes.

Prepare a frying batter (No. 204), plunge parsnips into it, roll well,

then drop in boiling fat and fry for ten minutes, turning with skimmer once in a while. Lift up, drain on a cloth, dress on a hot dish and serve.

Wednesday, Second Week of November

BREAKFAST

Sliced Pineapples (407) Quaker Oats (105)
Fried Eggs, Kellogg
Fish Cakes (5)
Hamburg Steaks with Fried Onions (108)
Sweet Potatoes Sautées (2534)
Buckwheat Cakes (330)

2801. Fried Eggs, Kellogg

Cut from a raw Virginia ham six thin slices. Heat a tablespoon melted butter in a black frying pan, add slices of ham one beside another and briskly cook for one minute on each side. Carefully crack twelve fresh eggs over slices, season with a teaspoon salt, two saltspoons pepper, and set in the oven for six minutes. Remove, carefully glide them on a large, hot dish and keep hot.

Peel two fresh red tomatoes, cut in eight quarters each, and place in small saucepan with a teaspoon good butter. Season with a half teaspoon salt and two saltspoons pepper, lightly mix, cover pan, let gently cook on range for eight minutes, arrange tomatoes around eggs and serve.

LUNCHEON

Consommé in Cups (52)
Scallops en Coquilles (212)
Irish Stew (425) Peach Pie (412)

DINNER

Celery (86) Salted Almonds (954)
Pot au Feu, Vieillemode
Striped Bass, en Court Bouillon (25)
Potatoes, Rissolées (2121)
Beef Braisé au Pain Perdu (1921)
Brussels Sprouts in Butter (618)
Roast Stuffed Goose
Barbe de Capucins
Gateau Lyonnaise (585)

2802. Pot au Feu, Vieillemode

Soak half pint dried, large white beans in cold water for eight hours, drain and place them in a large earthen soup pot. Cut half a very small cabbage in four parts lengthwise, discard all stale leaves, cut off stalk, then finely slice and add to beans in pot. Boil two ounces dried split peas in a pint water for five minutes, drain well, add to soup and moisten with three quarts water. Season with a heavy teaspoon salt and half teaspoon pepper, add one ounce good butter, then let slowly boil for forty-five minutes. Add a small Italian cervela sausage,

if at hand, two small, finely sliced raw potatoes, a teaspoon each chopped parsley and chives. Cover pot, slowly simmer for an hour and a half, remove the cervelas, pour soup into a tureen and serve.

2803. Roast Stuffed Goose

Singe, cut head and feet off a medium-sized fat goose. Drain and thoroughly wipe the inside, remove gall bag from liver, then cut liver and heart in small square pieces. Finely chop one medium white onion with an ounce raw ham, place in frying pan with tablespoon melted lard and fry for three minutes. Add liver and heart, cook for two minutes, tossing once in a while, then transfer to a bowl.

Peel and core two medium apples, cut in small square pieces and add to bowl. Add also three tablespoons fresh bread crumbs, two tablespoons milk, one egg, two skinned country sausages, a teaspoon chopped parsley, saltspoon ground thyme, half teaspoon salt and three saltspoons pepper. Mix all together till well amalgamated, then stuff goose with preparation. Tightly truss goose, place it in roasting tin, baste surface with a little melted lard and pour a half gill water in pan. Sprinkle over a heavy teaspoon salt, set in a moderate oven to roast for an hour and twenty-five minutes, being careful to turn once in a while, and frequently baste it. Remove, dress on a hot dish, untruss, decorate with a little watercress and serve with apple sauce (No. 198) separately.

2804. Barbe de Capucins

Select three bunches white, fresh, crisp, clear barbe de capucins, thoroughly clean, carefully wipe, but do not wash in water. Cut in two-inch strips, place in salad bowl, season with four tablespoons dressing (No. 863), mix well and serve.

Thursday, Second Week of November

BREAKFAST

Grape Fruit (130) Oatmeal Porridge (2)
Omelette Danoise
Yarmouth Bloaters (311)
English Mutton Chops (261)
Hashed Creamed Potatoes (220)
Puffs (313)

2805. Omelette, Danoise

Crack eight fresh eggs in a bowl, add a half gill cream, teaspoon anchovy essence, three saltspoons salt, two saltspoons pepper, and sharply beat up with a fork for two minutes. Remove skin and bones from a two-ounce piece smoked salmon, cut in quarter-inch-square pieces, plunge into three pints boiling water, boil for five minutes and drain on a sieve.

Prepare a cream sauce (No. 736), add salmon to it with a tablespoon capers, mix well and keep hot till required. Thoroughly heat a table-

spoon melted butter in a frying pan, drop in the beaten eggs, briskly mix with fork for two minutes and let rest for half minute; fold up opposite sides to meet in centre, turn on a hot dish, pour prepared sauce over and serve.

LUNCHEON

Veal Broth in Cups (1538)
Oysters en Brochette (477)
Goose Pie, Mrs. Nicoll
Old-fashioned Rice Pudding (140)

2806. Goose Pie, Mrs. Nicoll

Soak a half pound California prunes in cold water for six hours, drain, remove stones and place prunes on a plate. Add a tablespoon powdered sugar and two saltspoons cinnamon, mix well in seasoning and place on plate until required.

Pick all the meat off goose left over from last night's dinner and cut into small square pieces. Cut into same shape two ounces lean cooked ham, twelve canned mushrooms, and keep on a plate. Clean the goose's bones, crack in pieces with a cleaver, then place in a saucepan with four sliced shallots, a half bean garlic, two branches chervil and two branches parsley. Pour in two gills each demi-glace (No. 122) and tomato sauce (No. 16), mix well and let boil for forty minutes. Strain sauce through a strainer into another saucepan, then add goose, ham and mushrooms, a saltspoon cayenne pepper, saltspoon grated nutmeg, half teaspoon chopped tarragon, two cold boiled potatoes cut in exceedingly small pieces, mix well and cook for thirty minutes, mixing once in a while. Add two tablespoons bread crumbs, one egg yolk, sharply mix while heating for two minutes, and remove to a table. Lightly butter a deep pie plate, prepare pie paste (No. 117), divide paste in two, roll out both on a floured table to size of plate, then line plate with a layer of paste. Place hash at bottom, arrange prunes on top, egg edges, then cover with other layer of paste. Press both edges together, lightly trim egg surface, make a few light incisions on top, set in oven for forty minutes, remove, glide pie on a dish and send to table.

DINNER

Canapés of Anchovies (141) Oysters (18) Olives
Potage, Provençal
Terrine of Smelts (2547) Potatoes, Ancienne (1391)
Escalopes of Venison, Chasseur
Tomato Bock (2031)
Roast Ribs of Beef (126) Lettuce Salad (148)
Biscuit, Tortoni (1521)

2807. Potage, Provençal

Finely slice two medium white onions, one green pepper, six fresh mushrooms, one bean sound garlic and two leeks; place all these vegetables in a large black frying pan with two tablespoons oil, fry for ten minutes, tossing once in a while, sprinkle over two tablespoons flour, and stir well with wooden spoon for two minutes. Wipe and crush one quart

fresh, ripe red tomatoes, add to pan with two quarts broth (No. 701), season with a heavy teaspoon salt, teaspoon sugar and half teaspoon pepper, thoroughly mix and let boil for forty-five minutes, mixing once in a while. Place twelve thin slices toasted French bread in a soup tureen, sprinkle over half teaspoon each chopped parsley and chives, strain soup through Chinese strainer into tureen and serve.

(It is absolutely necessary to cook this soup in a black frying pan.)

2808. Escalopes of Venison, Chasseur

Procure a two-and-a-half-pound piece stale venison from the round, cut in twelve equal slices, season with a teaspoon salt and half teaspoon black pepper. Thoroughly heat a tablespoon melted butter in a sautoire, arrange venison in pan one piece beside another, and briskly cook on fire for three minutes on each side. Lift up with a fork, dress on a hot dish, one overlapping another, add six finely chopped shallots to pan and fry for three minutes. Pour in a half gill white wine, add twelve finely sliced canned mushrooms, then let reduce to almost a glaze. Pour in one gill demi-glace (No. 122), boil six minutes more, pour sauce over escalopes and serve.

Friday, Second Week of November

BREAKFAST

Stewed Prunes (1) Sago with Cream (1585)
Scrambled Eggs, Montevideo
Fried Whitebait (1123) Beef Hash (923)*
Wheaten Cakes (9)

2809. Scrambled Eggs, Montevideo

Cut three Spanish sweet peppers in small square pieces, place in a sautoir with a half ounce butter and cook for three minutes, then pour in two gills tomato sauce (No. 16). Dilute a half saltspoon saffron in a teaspoon water and strain it into the pan, lightly mix, then let reduce to a third of the quantity.

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt and two saltspoons pepper. Briskly beat up with a fork for one minute, add to tomato and cook for six minutes, continually mixing with wooden spoon meanwhile. Prepare three pieces toast, trim off crusts, spread a teaspoon anchovy butter over each, cut each toast in two, place on a hot dish, dress eggs evenly over the six half toasts and serve.

LUNCHEON

Oyster Stew (1319)
Baked Live Lobster (952)
Entrecôte Pojarsky (914)
Omelette Soufflée, with Apples

* Use the beef left over from yesterday.

2810. Omelette Soufflée with Apples

Place three tablespoons powdered sugar in a bowl with six egg yolks, three tablespoons flour, a half saltspoon salt, half teaspoon vanilla essence, and sharply beat up with a wooden spoon for five minutes. Whisk up a gill cream to a stiff froth, add to yolks and gently mix with a wooden spoon. Now beat the whites of six eggs to a froth, add to mixture and lightly mix with skimmer.

Cut three sound apples into quarters, peel, remove cores, finely slice and place them in a frying pan with a half ounce butter. Sprinkle a little sugar over and cook on brisk fire for five minutes, tossing them meanwhile. Add two tablespoons currant jelly, carefully mix without mashing the apples, and keep hot. Heat two tablespoons clarified butter in a large frying pan, drop in preparation, cook for two minutes, then set pan in oven for six minutes or till firm. Remove, glide omelette on a piece of white paper, turn it again into pan and cook for one minute more. Glide it again on the paper, arrange apples in centre, roll it up in omelette shape, dress on a hot dish, sprinkle a little powdered sugar over and serve.

DINNER

Potage, St. Augustine
Blackfish, Fines Herbes (1862)
Potatoes Croquettes (390)
Breaded Lamb Chops, Béarnaise
French Flageolets with Butter (95)
Swiss Rarebit
Roast Grouse, Currant Jelly (167)
Romaine Salad (214)
Fig Pudding, Tyrolienne (168)

2811. Potage, St. Augustine

Place in a saucepan the head of any kind of a large, white, fresh fish, with a sliced each carrot, onion, branch celery, two sliced leeks, a sprig thyme, bay leaf and clove. Moisten with three quarts water, season with two teaspoons salt and half teaspoon pepper. Clip off both ends of twelve fresh okras and add trimming to the broth, then cut okras in half-inch pieces, keep on a plate, and boil broth rather slowly for an hour and fifteen minutes.

Heat one and a half tablespoons melted butter in another saucepan, add okras and cook for ten minutes. Strain the fish broth through cheesecloth into this pan, add two ounces raw rice, one peeled raw potato cut in small pieces, two peeled, seeded, fresh, finely chopped red tomatoes, and a half teaspoon finely chopped parsley, lightly mix, then let boil for forty-five minutes. Pour in two gills hot milk, boil for five minutes, pour soup into a tureen and serve.

2812. Breaded Lamb Chops, Béarnaise

Neatly trim and flatten six French lamb chops, season all around with a teaspoon salt and half teaspoon pepper. Mix on a plate two

ounces finely grated, cooked lean ham and four tablespoons bread crumbs, roll chops in flour, dip in beaten egg and then roll well in the mixture. Thoroughly heat a tablespoon melted butter in frying pan, lay in chops one beside another, gently cook for five minutes on each side and arrange on hot dish, one overlapping another crown-like. Arrange six slices of broiled bacon (No. 13) around dish, adjust a curled paper at end of each chop and serve with a Béarnaise sauce (No. 34) separately.

2813. Swiss Rarebit

Finely chop ten ounces rich, crustless Swiss cheese. Place a gill white wine in saucepan and as soon as it comes to a boil add the cheese, with a saltspoon cayenne pepper and two teaspoons Worcestershire sauce. Briskly mix with wooden spoon until thoroughly melted, add three egg yolks and sharply mix while heating for three minutes. Heat six individual shirred-egg dishes, place six freshly prepared crustless toasts, evenly divide the prepared cheese in them and immediately send to table.

Saturday, Second Week of November

BREAKFAST

Baked Apples, Yanssens (1140) Hominy (45)
Stuffed Eggs with Sardines
Kippered Herrings (153)
Broiled Mutton Kidneys with Bacon (195)
Hashed Potatoes au Gratin (173)
Buckwheat Cinnamon Cakes (79)

2814. Stuffed Eggs with Sardines

Boil twelve fresh eggs for eight minutes, take up, plunge in cold water for a minute, remove, shell, and cut in halves lengthwise. Scoop out yolks and place in a mortar with three sardines, three saltspoons salt, a saltspoon cayenne, half saltspoon grated nutmeg, half ounce butter, two tablespoons cream, and briskly pound to a paste, then press through sieve into a bowl and fill up cavities of whites with mixture. Arrange on a baking dish, pour a Mornay sauce (No. 526) and sprinkle a little grated Parmesan cheese over, set in oven for five minutes, remove and serve.

LUNCHEON

Tomato Broth (2059)
Croûte of Oysters, Fin de Siècle
Oxtail, Hungarian
Gnocchis, Italienne
Madeleine with Almonds (1490)

2815. Croûte of Oysters, Fin de Siècle

Cut covers from six long-shaped rolls (fluttes), scoop out soft part, lightly butter interiors, place on a plate with covers and keep at oven door until required.

Plunge thirty-six large, freshly opened oysters with their liquor into a pint boiling water with a teaspoon salt and boil for five minutes. Finely chop a seeded green pepper, four sound shallots and six well washed and drained fresh mushrooms. Place the three articles in a saucepan with an ounce good butter and gently cook for six minutes, slightly stirring meanwhile. Strew in two light tablespoons flour, stir well while cooking for a minute, strain a gill of the oyster broth into pan and add three gills milk. Season with a half teaspoon salt, saltspoon cayenne and half saltspoon grated nutmeg, briskly mix until it comes to a boil, then let reduce to half the quantity on an open fire, frequently mixing meanwhile. Strain oysters on sieve and add them to sauce, with a tablespoon each thick cream and sherry, and gently mix while cooking for one minute. Place rolls on a dish, evenly pour oysters, etc., into them, place covers on and serve.

2816. Oxtail, Hungarian

Cut a fresh oxtail into two-inch-long pieces, removing the very thin end portion. Split the large pieces in two, place in roasting pan, sprinkle over a teaspoon salt, baste with three tablespoons hot fat and set in oven for forty-five minutes, turning once in a while. Take up and place them in a braising pan, sprinkle over three light tablespoons flour and briskly shuffle pan for one minute. Pour in one and a half pints water, season with two teaspoons salt, a half teaspoon paprika and mix well. Tie in a bunch two leeks, a branch celery, sprig thyme, bay leaf, blade marjoram, bean garlic, and add to pan with onion having two cloves stuck in it.

Pour in one gill pure tomato juice and two gills demi-glace (No. 122), cover pan, set in oven for one hour, then bring pan to oven door. Cut three large raw potatoes in one-inch-square pieces, add to pan, lightly mix, re-cover pan and reset in oven for another hour. Remove, lift up bouquet and onion, take up the pieces of oxtail and potatoes with skimmer and dress them on hot dish. Skim fat from gravy, strain it through a Chinese strainer over the meat and serve.

2817. Gnocchis, Italienne

Place three gills milk and one gill cream in a saucepan with half ounce butter and boil for five minutes. Sift a pound of flour in a bowl, then gradually pour milk in flour, briskly stirring with wooden spoon while adding it. Add one ounce grated Parmesan cheese, with a half teaspoon salt, saltspoon cayenne, and sharply stir for two minutes; break in an egg and briskly stir again for two minutes; then add two egg yolks and sharply stir for two minutes more.

Have two quarts boiling water in a saucepan on the fire with a teaspoon salt. Take up the batter by teaspoons and with aid of a finger drop it in the water, the operation being done as rapidly as possible. Let slowly boil for six minutes, lift up with skimmer, drain on a cloth, then dress on a hot baking dish. Reduce two gills tomato sauce to half the quantity on a brisk fire and pour it over the gnocchis, sprinkle two

tablespoons grated Parmesan cheese on top, then set in oven for ten minutes, remove and serve.

DINNER

Olives — Tomatoes en Surprise (1515)
Purée of Potatoes, Chiffonnade
Sheepshead, Cracovienne (1260)
Subrics of Potatoes
Larded Sirloin, Jardinière (1640)
Tomatoes, American
Roast Squabs (831) — Escarole Salad (100)
Pudding, Saxon (215)

2818. Purée of Potatoes, Chiffonnade

Cut a quarter pound raw, lean salt pork in small pieces, place in a saucepan with one sliced onion, two sliced leeks and one bay leaf; add one tablespoon butter and gently cook for ten minutes, stirring once in a while, then add four good-sized, peeled, raw potatoes cut in thin slices. Moisten with one and a half quarts broth (No. 701) and one quart water, season with one and a half teaspoons salt and half teaspoon pepper, lightly mix, cover pan and let slowly boil for one hour and fifteen minutes. Remove, strain soup through sieve into a vessel and keep until required. Remove stems, thoroughly wash and drain a half pint each spinach and sorrel and also wash green leaves from a head of lettuce, finely slice and place in a saucepan with an ounce good butter. Set pan on the fire and cook rather briskly for ten minutes, stirring frequently. Strain potato purée through a Chinese strainer into this pan, add a pint milk, teaspoon chopped parsley and the leaves from a branch chervil, thoroughly mix, let boil for ten minutes, pour soup into tureen and serve.

2819. Subrics of Potatoes

Boil six peeled potatoes in two quarts water with a teaspoon salt for thirty minutes, drain on sieve, then press through potato masher into a saucepan. Add a half ounce butter, ounce grated Parmesan cheese, three egg yolks, light teaspoon salt, two saltspoons cayenne, saltspoon grated nutmeg, briskly stir on fire for five minutes, then shift the pan to corner of range. Heat two tablespoons melted butter in frying pan, then with lightly buttered tablespoon scoop out potato and drop it in pan; repeat operation with balance and gently fry all for three minutes on each side, dress on a hot dish and serve.

2820. Tomatoes, American

Cut six even-sized, medium, fresh red tomatoes into even halves crosswise, squeeze out seeds, place on a tin, and season evenly with a teaspoon each salt and sugar and half teaspoon white pepper. Soak an ounce of the soft part of a French loaf in cold milk for five minutes, squeeze out all milk from it and place bread in a bowl. Add to it one and a half ounces finely chopped raw beef marrow, a half teaspoon chopped parsley, six finely chopped shallots, a half saltspoon thyme and

one egg yolk. Sharply stir the whole well together for two minutes, evenly spread preparation over the twelve half tomatoes, set in oven to bake for twenty minutes, remove and serve.

Sunday, Second Week of November

BREAKFAST

Oranges (104) Cracked Wheat (656)
Poached Eggs, Chester
Broiled Sardines on Toast (740)
Broiled Beefsteaks (172) Julienne Potatoes (799)
Flannel Cakes (136)

2821. Poached Eggs, Chester

Cut a medium eggplant in twelve even slices, then with a two-inch pastry cutter cut out a piece from each slice, season all over with a teaspoon salt, half teaspoon pepper, and lightly roll them in flour. Heat two tablespoons melted butter in frying pan, arrange the eggplant in, one piece beside another, gently cook for four minutes on each side, lift up and dress on a hot dish. Prepare twelve poached eggs (No. 106), but without toasts, arrange over eggplants, pour a Hollandaise sauce (No. 26) and adjust a very thin slice truffle over each egg and serve.

LUNCHEON

Chicken Broth (578)
Baked Lobster, Potomac (811)
Mutton Chops with Peas
Pancakes, Georgette (517)

2822. Mutton Chops with Peas

Neatly fry and flatten six fine, fresh, tender mutton chops, season all over with a teaspoon salt and half teaspoon pepper, roll in a tablespoon oil, then broil over a brisk fire for four minutes on each side. Dress on a hot dish, one overlapping another crown-like, arrange green peas (No. 35) in centre of chops, adjust a curled paper at end bone of chops and serve.

DINNER

Oysters (18) Celery (86) Olives
Caviare (59) Consommé, Fermière
Filets of Sole, Mayonnaise-Moreno
Chicken Cutlets, Islin French String Beans (139)
Mignons of Lamb, Traviata (1905)
Stuffed Green Peppers (230)
Punch au Curaçao (643)
Roast Partridge sur Canapés (97)
Lettuce Salad (148)
Neselrode Pudding (607)

2823. Consommé, Fermière

Prepare a consommé (No. 52), strain in another saucepan and keep simmering till required. Cut two medium carrots, one white turnip and

a quarter very small, well-pared cabbage in strips one inch long and a half inch thick. Lay these vegetables on a plate, sprinkle over a teaspoon salt and half teaspoon sugar, toss vegetables for eight minutes to make them sweat, place in a saucepan with half ounce butter and one gill consommé, cover pan and set in oven for one hour. Remove, add entire contents of pan to consommé with three tablespoons cooked green peas and let boil for five minutes. Place six thin slices toasted French bread in a soup tureen with a teaspoon chopped chives, pour consommé over and serve.

2824. Filets of Sole, Mayonnaise-Moreno

Lift up filets from a fresh three-and-a-half-pound flounder, skin and cut each in three slanting, equal pieces, season with a teaspoon salt and half teaspoon pepper, lightly roll in flour, dip in beaten egg, then roll them in fresh bread crumbs. Arrange in frying basket, fry in boiling fat for eight minutes, lift up, drain on cloth and sprinkle a little salt over. Dress on a hot dish with folded napkin, decorate with six quarters lemon, a little parsley greens, and serve with Mayonnaise-Moreno sauce separately.

2825. Sauce Mayonnaise-Moreno

Pound four red Spanish sweet peppers in mortar to a fine paste, then press pulp through a sieve on a plate. Prepare a mayonnaise sauce (No. 70), add sweet pepper purée little by little to sauce, mixing continually while adding it, pour sauce into a saucebowl and serve.

2826. Chicken Cutlets, Islin

Carefully tear skin off a tender two-and-a-half pound chicken, then remove meat and sinews from bird. Have a four-ounce piece raw lean veal, cut chicken and veal in small pieces, place on a clean board and finely chop, adding while chopping, little by little, a half gill thick cream. Place meat in a bowl, add a bread panade (No. 1795), a finely chopped truffle, egg yolk, one and a half teaspoons salt, two saltspoons cayenne and saltspoon grated nutmeg. Briskly stir with wooden spoon for three minutes, then gradually pour in a half gill cream, sharply stirring while adding it. Divide the preparation in twelve equal parts, roll on a lightly floured table to cutlet forms, lightly dip in beaten egg, then roll them in bread crumbs.

Heat two tablespoons clarified butter in a frying pan, place in cutlets one beside another and gently cook for seven minutes on each side. Pour fresh mushroom sauce on a hot dish, arrange cutlets over crown shape, adjust a fancy frill at end of each and serve.

2827. Fresh Mushroom Sauce

Thoroughly wash and drain twelve medium fresh mushrooms, finely slice, then place in a saucepan with an ounce butter, strain in juice of a half lemon and gently cook for six minutes, stirring once in a while. Add a tablespoon flour, stir well, then pour in a half gill milk and three-quarters gill cream. Season with a half teaspoon salt, a saltspoon cay-

enne, mix well until it comes to a boil, then let briskly cook for six minutes, lightly mixing meanwhile. Pour in one and a half tablespoons sherry, mix well, then use as required.

Monday, Second Week of November

BREAKFAST

Baked Apples (44) Swiss Mush (2564)
Eggs Cocotte, Justine
Perch, Sauté, Meunière (2097)
Calf's Liver with Bacon (155)
Baked Potatoes (683)
Lemon Cakes (577)

2828. Eggs Cocotte, Justine

Place a gill demi-glace (No. 122) and a tablespoon Madeira in saucepan and let boil for five minutes. Pour in a half gill cream, mix well, add little by little a half ounce fresh butter, sharply mixing with whisk while adding it, and evenly divide sauce in six egg-cocotte dishes. Crack two fresh eggs in each dish, season with half teaspoon salt and two saltspoons pepper evenly divided, set in oven for five minutes, remove and serve.

LUNCHEON

Oysters, Vaudeville (222)
Chachelique, Caucases
Macaroni au Gratin (160)
Apple Tartlets

2829. Chachelique, Caucases

Cut two pounds raw beef from rump in quarter-inch slices, place in an earthen jar, add a sliced white onion, half gill vinegar, two tablespoons sherry, half gill white wine, teaspoon salt and half teaspoon freshly crushed black pepper, mix well, then let marinade for two hours. Take up beef, place on a broiler and broil over a brisk charcoal fire for four minutes on each side, remove and dress on hot dish and keep hot. Place marinade in a saucepan and let reduce on open fire to one-third the quantity, then pour in a half gill each demi-glace (No. 122) and tomato sauce (No. 16), mix with wooden spoon and let boil for eight minutes. Strain sauce through a Chinese strainer over beef, arrange a thin slice of lemon on top of each and serve.

2830. Apple Tartlets

Lightly butter six individual tartlet moulds. Roll out on a lightly floured table a half pound pie paste (No. 117) to one-fifth inch in thickness. With a pastry cutter cut out six pieces a shade larger than the moulds, line tartlets with paste, then neatly spread a teaspoon apple jelly at bottom of each. Cut four apples in quarters, peel and core, then finely slice. Place in a bowl, with an ounce powdered sugar, two saltspoons cinnamon in powder and half teaspoon vanilla essence, turn

well in seasoning, evenly place in the six moulds and set in oven for thirty minutes. Remove, spread another teaspoon apple jelly over surface of each, take up from moulds, dress on a dish with folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Potage, Westphalian
Kingfish, Maître d'Hôtel (792)
Sliced Cucumbers (340)
Leg of Mutton, en Potpourri (1510)
Brussels Sprouts (618)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Beignets, Carnival (462)

2831. Potage, Westphalian

Cut a half pound cooked lean ham in small pieces, place in mortar and pound to a paste, then transfer to a saucepan with two gills demi-glace (No. 122), a half gill sherry, mix well and let reduce to half the quantity. Pour in two and a half quarts broth (No. 701), add two branches parsley, a branch chervil, half teaspoon salt and two saltspoons cayenne. Mix well with wooden spoon, let gently boil for one hour, then add little by little a half ounce fresh butter and mix while adding it. Place bread croutons (No. 23) in a soup tureen, strain potage through a Chinese strainer over it and serve.

Tuesday, Third Week of November

BREAKFAST

Grape Fruit (130) Cero Fruto (1610)
Shirred Eggs, Bercy
Fried Smelts, Tartare Sauce (47)
Chicken Livers, Sauté, with Bacon (1856)
Hashed Potatoes in Cream (220)
Cornmeal Pones (990)

2832. Shirred Eggs, Bercy

Split six country sausages in two lengthwise, place in frying pan with a teaspoon butter, fry for two minutes on each side, place on a hot plate and keep hot. Lightly butter six shirred-egg dishes, carefully crack two fresh eggs in each dish, season with a half teaspoon salt and two saltspoons white pepper evenly divided. Set in oven for five minutes, remove, arrange two pieces of sausage around dish, sprinkle a teaspoon finely chopped parsley over, equally divided, and serve.

LUNCHEON

Celery Broth (951)
Clam Fritters (1262)
Left-over Turkey, Indienne
Okras au Gratin
Cream au Thé (2113)

2833. Left-over Turkey Indienne

Pick all meat off turkey left over from yesterday, finely slice and keep on a plate till required. Place in saucepan a sliced onion with an ounce butter and fry for five minutes, frequently stirring meanwhile. Finely slice a good-sized apple, add to onions, with a teaspoon curry powder, stir well and cook for ten minutes, stirring once in a while. Add a tablespoon flour and stir well again. Moisten with three gills broth, add a branch each parsley and chervil, a bay leaf and clove, mix well and cook for fifteen minutes, mixing occasionally. Strain sauce through a strainer into another saucepan, add turkey with a light teaspoon salt, saltspoon each cayenne and grated nutmeg, mix well and cook for ten minutes, lightly mixing once in a while. Dilute an egg yolk with two tablespoons cream, the juice of a quarter lemon, add to turkey and mix while heating for two minutes. Dress rice curry (No. 490) on a hot dish crown-like, pour turkey, etc., in centre, sprinkle a little parsley over and serve.

2834. Okras au Gratin

Clip off both ends from thirty-six very fresh, sound medium okras, plunge them in a quart boiling water with a teaspoon salt, boil for thirty minutes and drain on sieve. Mix in saucepan one and a half tablespoons melted butter and two and a half tablespoons flour, pour in a gill milk and a half gill cream, mix on fire until it comes to a boil, then add okras. Season with a level teaspoon salt, saltspoon cayenne, lightly mix, then transfer to a baking dish. Sprinkle a tablespoon grated Parmesan cheese over, place a few little bits of butter on top, set in moderate oven for twenty minutes, remove and serve in same dish.

DINNER

Oysters (18)
Radishes (58) Salted Almonds (954)
Purée of Parsnips
Red Snapper en Fricandeau
Quails en Cocotte
Cauliflower, Mousseline (210)
Roast Ribs of Beef (126) Romaine Salad (214)
Chocolate Ice Cream (523)

2835. Purée of Parsnips

Peel and finely slice six fresh, sound medium parsnips and plunge in a pint boiling water for ten minutes. Drain on a sieve, then place in saucepan with a finely sliced onion, two sliced leeks, an ounce butter, and let gently cook for fifteen minutes, stirring quite frequently. Add two ounces flour, stir well, then pour in two and a half quarts white broth (No. 701) and add two sliced, peeled, raw potatoes. Tie in a bunch two branches parsley, a branch chervil, sprig thyme, bay leaf, clove, and add to soup. Season with a teaspoon salt, half teaspoon pepper, and thoroughly mix for one minute. Cover pan, let gently boil for an hour and a half, press soup through sieve into a basin, then through Chinese strainer into a saucepan. Add a pint milk, mix well, boil for five min-

utes, pour purée into a soup tureen, add bread croutons (No. 23) and serve.

2836. Red Snapper en Fricandeau

Procure a three-pound piece fresh red snapper, remove bone and skin it well. Cut from a piece of salt pork fifteen thin one-inch strips, then with aid of a small larding needle lard surface of fish with strips. Place a mirepoix (No. 271) in braising pan, lay fish over, season with a teaspoon salt and half teaspoon pepper. Pour in a half gill white wine and one and a half gills broth (No. 701), cover fish with a buttered paper, place lid on pan and set in oven for forty-five minutes. Remove, carefully lift up fish with two skimmers and place on a hot dish over a bed of sorrel (No. 654). Pour a half gill demi-glace (No. 122) in the fish gravy, let reduce on open fire to one gill, then strain it over fish and serve.

2837. Quails en Cocotte

Pick very carefully six fat, fresh quails, then singe, cut off necks, wings and feet, draw, neatly wipe, stuff insides with American stuffing (No. 1818) and tie all around. Season with a teaspoon salt and half teaspoon pepper, arrange a thin slice larding pork on breast of each bird and place in a lightly buttered cocotte dish. Add a finely chopped onion, teaspoon crushed allspice, baste them with a little melted butter, then set in oven for twenty minutes, occasionally basting meanwhile. Remove, lift up from dish, take out contents of cocotte dish, then return quails to the cocotte, add a potato noisette (No. 321) and half pint well-drained canned green peas.

Finely chop one-third bean garlic and two branches parsley and sprinkle over cocotte. Pour in a quarter gill white wine, half gill each broth (No. 701) and demi-glace (No. 122), cover dish, set in oven for twenty-five minutes, remove and serve.

Wednesday, Third Week of November

BREAKFAST

Baked Pears (216) Force (979)
Fried Eggs, Smith Fried Whitebait (1123)
Broiled Pigs' Feet (434)
Potatoes Allumettes (196)
English Muffins (528)

2838. Fried Eggs, Smith

Cut from a round, raw, lean ham twelve thin, even slices, trim off skin all around, then place in frying pan one beside another with a tablespoon melted butter and briskly fry for a minute on each side. Remove, place one slice in a lightly buttered small frying pan and sprinkle over ham a very little freshly chopped parsley. Carefully crack two fresh eggs on slice of ham, season with a light saltspoon salt and light half saltspoon white pepper. Sprinkle a very little more

chopped parsley over eggs, cover eggs with another slice of the ham, then set in a brisk oven for five minutes, remove and glide them on a hot dish. Prepare five other portions in a similar way. When all on dish decorate with a little parsley greens and serve.

N. B. To shorten preparation of eggs use two or three small pans at same time.

LUNCHEON

Oyster Stew (435)
Scallops, Provençale (454)
Beef Croquettes, Horseradish Sauce (649)
Butter Beans (1494)
Mince Pie (118)

DINNER

Celery (86) Olives
Potage, Nimoise
Codfish Steaks, Anchovy Butter Potato Batonnets
Bitokes, Finnoise
Lima Beans with Fines Herbes (2315)
Ruddy Ducks with Jelly (234)
Escarole Salad (100)
Rice Cakes, Chantilly

2839. Potage, Nimoise

Soak a pint large white beans in cold water for at least eight hours, drain and place them in a saucepan with a sliced carrot, two each sliced onions and leeks, a bean garlic, two branches parsley, a branch chervil, sprig thyme, bay leaf, two cloves and half-pound piece salt pork cut in small pieces. Moisten with two quarts broth and two quarts water, season with one and a half teaspoons salt and half teaspoon pepper, cover pan and let simmer for two hours and a half. Remove, press purée through sieve into a basin, then through a Chinese strainer into same saucepan, previously wiped. Let come to a boil, then dredge in three ounces well-cleaned sago, add half pint boiling milk, mix well and let gently boil for twenty minutes, mixing at bottom of pan once in a while, pour soup into a tureen and serve.

2840. Codfish Steaks, Anchovy Butter

Procure three three-quarter-pound fresh codfish steaks, season all over with a teaspoon salt and half teaspoon pepper, rub on both sides with a tablespoon anchovy essence, then place on a plate and let infuse for an hour, rubbing once in a while. Lift up, spread a little oil all around them, arrange on broiler and broil for six minutes on each side. Dress on a hot dish, pour anchovy left on plate in a saucepan and add a half ounce butter. Stir with a wooden spoon on fire until melted, pour butter and sprinkle a little chopped parsley over and serve.

2841. Potato Batonnets

Broil six peeled, raw potatoes in two quarts boiling water with a teaspoon salt for thirty-five minutes. Drain on sieve, then press them

through potato masher into a sautoire, add a level teaspoon salt, tablespoon butter, half teaspoon chopped parsley, ounce grated Parmesan cheese, one whole and the yolks of two eggs. Sharply stir with spatula while heating for five minutes, remove to a table and let slightly cool off. Divide preparation into twenty-four equal balls, roll on a lightly floured table to small stick-like forms two inches long, dip in beaten egg, lightly roll in bread crumbs, place in frying basket and fry in boiling fat for five minutes. Lift up, drain well, sprinkle a little salt over, dress them on nicely arranged hot dish and serve.

2842. Bitokes, Finnoise

Finely chop together two pounds raw lean lamb, and four ounces raw beef marrow, adding while chopping a half gill thick cream. Season with a teaspoon salt and half teaspoon paprika, knead well, then divide force into six equal parts, giving nice cake-like forms, and lightly roll them in fresh bread crumbs. Heat two tablespoons leaf lard in sautoire, arrange bitokes in pan one beside another, cook rather slowly for five minutes, then set in oven for ten minutes. Remove, dress on a hot dish, pour a Finnoise sauce (No. 251) over and serve.

2843. Rice Cakes, Chantilly

Thoroughly wash and drain on a sieve four ounces rice, then place in an enamelled saucepan with a pint milk, saltspoon salt, half a vanilla bean, and let gently boil for forty-five minutes, lightly mixing at bottom with wooden spoon once in a while. Remove to table, add two ounces sugar, half gill cream, a whole egg, the yolk of another, and sharply stir until well amalgamated. Remove the vanilla bean, wipe and place it in sugar.

Roll out on a lightly floured table six ounces feuilletage (No. 756), and with it line bottom of a pie plate, press down paste at bottom and all round edges, then trim. Line inside with a lightly buttered paper, fill up with dried beans, set in oven for twenty minutes, remove, take up beans and paper, pour rice into plate, neatly smooth surface, set in oven for twenty-five minutes, remove and let rest ten minutes. Beat up a gill cream to stiff froth, add an ounce powdered sugar, six drops vanilla essence, beat up for a minute longer, neatly spread on rice, sprinkle a little powdered sugar over, dress cake on dish with a folded napkin and serve.

Thursday, Third Week of November

BREAKFAST

Stewed California Figs
Wheatena (1298) Omelette with **Olives**
White Perch Sautés (1013)
Broiled Devilled Tripe
Julienne Fried Potatoes (799)
Crumpets

2844. Stewed California Figs

Soak one and a half pounds fine dry California figs in cold water for four hours. Drain, then place them in an enamelled saucepan with one and a half ounces granulated sugar, the rind of a quarter lemon, a small piece cinnamon stick, a gill claret and enough water to nearly cover the figs. Cover pan and slowly boil for twenty-five minutes, remove pan to a table and let stand for thirty minutes. Remove lemon rind and stick of cinnamon, pour figs in a deep compotier and serve.

2845. Omelette with Olives

Remove stones and finely slice twelve queen olives. Place them in a small saucepan with two tablespoons sherry and half teaspoon fresh, finely chopped tarragon leaves, cover pan and let steam on corner of range for fifteen minutes, then transfer to a bowl. Break in eight fresh eggs, add a half gill milk, half teaspoon salt and two saltspoons white pepper and briskly beat up with fork for two minutes.

Heat a tablespoon good fresh butter in a frying pan, drop in eggs, mix with fork for two minutes, then let rest for half a minute; fold up opposite sides to meet in centre, let rest for one minute, turn omelette on hot dish and serve.

2846. Broiled Devilled Tripe

Procure two pounds fresh honeycomb tripe and cut it in six equal pieces. Place them in saucepan with a finely sliced onion, sprig thyme, bay leaf, two cloves, a half gill vinegar, teaspoon salt, half teaspoon pepper, quart water, cover pan and let slowly boil for fifteen minutes. Remove to a table and let cool in seasoning, lift up tripe and thoroughly drain on a cloth. Spread devilled butter (No. 11) on both sides of tripe, roll in bread crumbs, broil over a brisk fire for three minutes on each side, remove, dress on a hot dish and serve.

2847. Crumpets

Place a pint of milk in saucepan on fire, and as soon as it comes to a boiling point set it to cool. Add a teaspoon salt and gradually dredge in a pound sifted flour, sharply stirring while adding it with spatula. Then add half ounce compressed yeast, beat continuously for ten minutes, set in warm place to raise for one hour and thirty minutes, pour in three tablespoons melted butter and briskly beat again. Roll out paste on a lightly floured table in twelve equal round cake forms. Arrange them on a lightly buttered pastry tin, lightly butter surface of each, set in moderate oven for thirty minutes or until a nice golden colour, remove, dress on a dish with folded napkin and serve.

LUNCHEON

Okra Broth (2115)
Coquille of Lobster, Parisienne (436)
Sausage, Gastronome
Charlotte Russe (939)

2848. Sausage, Gastronome

Boil six medium, peeled potatoes in two quarts water with a teaspoon salt for thirty-five minutes, drain on a sieve, then press through potato masher into a bowl. Add an ounce fresh butter, a raw egg, level teaspoon salt and three saltspoons white pepper, sharply stir with spatula for two minutes, then incorporate little by little three-fourths gill hot milk, continually stirring meanwhile. Dress potatoes on hot dish, pyramid-like, and neatly smooth.

Prickle with a fork twelve fresh country sausages, then place in frying pan with a tablespoon melted butter and fry for eight minutes, turning once in a while. Arrange sausages so they stand up against potatoes, pour butter in pan over, set in oven for ten minutes, remove and serve.

DINNER

Olives Oysters (18) Tunny (1597)
Chicken Soup, English Style
Weakfish, Vert Pré (183) Potatoes, Châteaubriand (872)
Beef Braisé, Japanese
Eggplants, Provençale (306)
Roast Doe-Birds Lettuce Salad (148)
Biscuit Glacé (693)

2849. Chicken Soup, English Style

Detach legs and breast from a two- to three-pound fowl, remove skin, bones, and cut meat in half-inch pieces, thoroughly draw carcass and tie bones together with string.

Heat a tablespoon melted butter in saucepan, add chicken pieces, with a small carrot and turnip, onion, two leeks, all cut in very small square pieces, and gently brown for ten minutes, stirring once in a while. Moisten with three and a half quarts water, season with a tablespoon salt, half teaspoon pepper, two tablespoons Worcestershire sauce, and add bunch of bones with two ounces well-washed, thoroughly drained barley. Let gently boil for two hours and a half, being careful to skim fat off surface once in a while, remove bones, pour in a gill demi-glace (No. 122), boil for two minutes, pour soup into a tureen and serve.

2850. Beef Braisé, Japanese

Procure a three-and-a-half-pound piece of beef rump with the fat on one side only. Mix on plate a tablespoon salt, teaspoon curry powder and half teaspoon freshly crushed black pepper, then rub beef all over with it, place in braising pan with two tablespoons melted lard, then cook on brisk fire until a light brown. Add a mirepoix (No. 271) to the pan, and brown for ten minutes, pour in a pint white broth (No. 701), two gills pure tomato juice and a gill demi-glace (No. 122). Neatly trim both ends of twelve fresh okras, place on a plate and add trimmings to beef, cover pan and set in oven for two hours, being careful to turn and baste quite frequently meanwhile. Remove, dress on a hot dish,

skim fat from surface of gravy, then let reduce on fire to two gills and keep hot.

Heat a tablespoon melted butter in frying pan, add okras, season with half teaspoon salt, two saltspoons pepper and three saltspoons curry powder, cook on fire for fifteen minutes, tossing once in a while, then set in oven for ten minutes. Remove, arrange them around beef, strain sauce through Chinese strainer over, sprinkle a tablespoon grated, cooked ham over all and serve.

2851. Roast Doe-Birds

Singe, draw and truss six fine, fat doe-birds, place in a tin and arrange six slices larding pork on breast of each. Season evenly with a teaspoon salt and half teaspoon pepper, lightly baste with a little melted butter, then set in a brisk oven for fifteen minutes. Remove, dress on a hot dish over six bread canapés (No. 273), decorate with a little watercress and serve with a little currant jelly separately.

Friday, Third Week of November

BREAKFAST

Stewed Prunes (1) Farina Gruel (74)
Scrambled Eggs, Marinière
Fried Smelts, Tartare Sauce (47)
Smoked Beef in Cream (329) Potatoes, Anna (84)
Wheaten Cakes (9)

2852. Scrambled Eggs, Marinière

Place six large, freshly opened oysters in a small saucepan with six heads canned mushrooms and six cooked, shelled fresh shrimps. Pour in a half gill white wine, two saltspoons salt and half saltspoon cayenne, poach on a brisk fire for five minutes, lift up shrimps, oysters and mushrooms with skimmer and cut in small square pieces. Break eight fresh eggs in a bowl, pour in two tablespoons cream, one tablespoon of the fish liquor, season with a half teaspoon salt, two saltspoons pepper and beat up with a fork for one minute.

Heat one tablespoon melted butter in a frying pan, drop in eggs and cook for four minutes, frequently stirring meanwhile, then add above mixed articles, mix well and cook for two minutes, briskly stirring meanwhile, dress on a deep, hot dish and serve.

LUNCHEON

Clam Stew with Celery
Small Patties, Suédoise
Calves' Feet, Lyonnaise
Kirsch Omelette (468)

2853. Clam Stew with Celery

Discard stale branches and leaves from two small stalks celery, detach all branches from main root, thoroughly wash and drain. Cut root

and branches in half-inch-square pieces, place them in saucepan with one and a half quarts water and half teaspoon salt. Tie in a bunch two branches parsley, a branch chervil, an onion with a clove stuck in it, add to the celery, let gently boil for fifty minutes, then remove onion and bunch of herbs. Open thirty-six very fresh little neck clams, add them with their liquor to the celery pan and boil for five minutes. Pour in a pint hot milk with an ounce butter and two saltspoons cayenne pepper, mix well until butter is dissolved, pour stew into a soup tureen and serve with oysterettes separately.

2854. Small Patties, Suédoise

Prepare and keep hot six patties, as per No. 929. Cut a pound of smoked, well-trimmed salmon in one-third-inch-square pieces, plunge in a pint boiling water for five minutes and drain well on a sieve. Mix in saucepan one and a half tablespoons melted butter and two heavy tablespoons flour, then briskly stir on fire for one minute. Pour in a gill each milk and cream, add a teaspoon anchovy essence, three saltspoons salt and a saltspoon cayenne. Sharply mix with a whisk until it comes to a boil, then let boil for ten minutes. Add salmon, with a tablespoon capers, lightly mix and cook for two minutes. Arrange the six patties on a large hot dish, spread a half teaspoon caviare at bottom of each patty, evenly pour preparation into them, place covers on, decorate with a little parsley greens and serve.

2855. Calves' Feet, Lyonnaise

Split three fresh calves' feet in two, then let soak in fresh water for an hour. Drain, place in a saucepan with three tablespoons flour, a gill vinegar, sliced carrot and onion, two sliced leeks, a sliced branch each celery and parsley, a sprig thyme, bay leaf, two cloves, teaspoon allspice and half tablespoon whole black pepper. Pour in three quarts water, season with a tablespoon salt, cover pan and let gently boil for one hour and forty-five minutes. Take up feet with a skimmer, drain on a cloth, dress on hot dish, pour a Lyonnaise sauce (No. 2047) over and serve.

N. B. Calves' feet prepared as above can be served with various sauces, such as Bordelaise, Colbert, Piquante, Horseradish, Soubise, Finnoise, Créole, Madeira, Perigueux, Robert, Italienne, etc.

DINNER

Oysters (18)
Radishes (58) Olives
Bisque of Smelts, Trouville
Salmon Trout, Hollandaise (675)
Potatoes, Lorette (372)
Lamb Chops with Bacon (219) Green Peas (35)
Rice Tomatoes au Gratin (2193
Roast Duckling, Apple Sauce (187)
Doucette Salad (189)
Ginger Pudding (394)

2856. Bisque of Smelts, Trouville

Cut off heads and tails from eighteen medium-sized fresh smelts, split in two through backs and remove spinal bones. Keep filets on a plate and place trimmings in a saucepan with an extra pound very fresh whitefish bones. Add also a sliced onion, two sliced leeks, two branches parsley, a sprig thyme, bay leaf and two cloves. Moisten with two quarts water and a half gill white wine, season with a heavy teaspoon salt, let slowly boil for forty-five minutes, strain broth through cheesecloth into a vessel and keep hot. Open fifteen very fresh mussels, place them in saucepan with two gills water and boil for five minutes, then add broth (only) to fish broth. Place six mussels on a plate and the balance in a mortar. Cut six half smelts in half-inch pieces, add to plate with the six mussels, then add balance of smelts to mortar with other mussels and two egg yolks, thoroughly pound to a pulp, remove and keep on a plate. Place in a saucepan one ounce butter and two ounces flour, stir on fire while heating for one minute, pour in fish stock, then briskly mix until it comes to a boil and let cook for fifteen minutes. Mix in little by little the fish purée, sharply mix while adding, season with two saltspoons cayenne pepper, a saltspoon grated nutmeg, pour in a gill cream, mix well, let boil for eight minutes, remove and pass bisque through a cheesecloth into soup tureen. Poach the pieces of mussel and smelt in a saucepan with half gill white wine for six minutes, add to soup tureen, lightly mix and serve.

Saturday, Third Week of November

BREAKFAST

Grapes in Cream (2369) Force (979)
Eggs, Strasbourgeoise
Kippered Herrings (153)
Broiled Sirloin, Maître d'Hôtel (6)
German Fried Potatoes (242)
Raisin Cakes (1719)

2857. Eggs, Strasbourgeoise

Boil twelve fresh eggs for eight minutes, plunge in cold water for one minute, take up, shell, cut in quarters and keep on a plate. Skin four country sausages, place meat in mortar with a tablespoon pâté de foie gras and pound to a pulp. Remove and divide the paste into hazelnut-sized balls, place in a sautoir with two tablespoons each sherry and demi-glace (No. 122), then cook for five minutes. Add eggs with a half teaspoon each chopped parsley and salt, three saltspoons pepper, and gently mix. Cover sautoire, set in oven for ten minutes, remove, dress on a hot, deep dish and serve.

LUNCHEON

Radish Broth (2164)
Gibelote of Rabbits (2704)
Macaroni Sauveterre (1023)
Beignets Fourrés with Cream (1405)

DINNER

Olives Canapés of Ham (301)
Spaghetti with Cream
Striped Bass, Providence Potatoes, Hollandaise (26)
Venison Steaks, Tokathian
Brussels Sprouts with Butter (618)
Roast Leg of Lamb (392) Tomato Salad (461)
Cocoanut Pudding (274)

2858. Spaghetti with Cream

Mix in saucepan one ounce butter with two ounces flour, set pan on fire and stir continually with a wooden spoon for five minutes, then pour in two quarts white broth (No. 701), sharply mix with whisk until it comes to boiling point, add two branches chives, lightly mix and let simmer for thirty minutes. Boil two ounces spaghetti in a pint water with half teaspoon salt for fifteen minutes, drain on sieve and cut spaghetti in half-inch-long pieces. Strain soup through Chinese strainer into another saucepan, add spaghetti and season with a good teaspoon salt and saltspoon cayenne, lightly mix and let again come to a boil. Mix in a bowl a gill cream, half ounce butter and one and a half ounces grated Parmesan cheese, add to soup, mix while heating for two minutes but do not allow to boil, pour soup in a tureen and serve.

2859. Striped Bass, Providence

Cut off fins, scale, wash and neatly wipe a very fresh three-pound striped bass, place in a large sautoire with a half gill white wine, gill water, two branches parsley, the juice of a quarter lemon, teaspoon salt and half teaspoon pepper. Cover fish with a buttered paper, place lid over pan, cook on fire for five minutes, set in oven for thirty-five minutes, remove, dress on a hot dish and keep hot. Mix in saucepan a tablespoon butter, two tablespoons flour, and stir on fire while heating one minute. strain fish broth into pan, add three-fourths gill milk, then mix until it comes to a boil.

Wash and thoroughly drain three-fourths gill oyster crabs, add them to sauce and boil for five minutes. Dilute an egg yolk in a tablespoon cream, add it to sauce, gently mix on fire for one minute, pour sauce and sprinkle a little finely chopped parsley over fish and serve.

2860. Venison Steaks, Tokathian

Procure six five-ounce steaks from a round of stale venison and season all over with a teaspoon salt, half teaspoon black pepper, saltspoon each grated nutmeg and ground cinnamon.

Thoroughly heat two tablespoons melted lard in sautoir, arrange steaks in, briskly cook for four minutes on each side and dress on a hot dish. Remove all fat from pan, add four tablespoons currant jelly, stir until melted, then pour in a gill demi-glace (No. 122) and mix well. Add two ounces well-picked Smyrna raisins, let boil for five minutes, squeeze in juice of a qûarter lemon, add a half gill cream, mix well, pour sauce over steaks and serve.

Sunday, Third Week of November

BREAKFAST

Baked Apples (44) Hominy (45)
Poached Eggs, Giblet Sauce
Fresh Mackerel, Maitre d'Hôtel (388)
Combination Chops (2060)
Sweet Potatoes Sautées (2534)
Curry Cakes (1112)

2861. Poached Eggs, Giblet Sauce

Prepare twelve poached eggs on toast (No. 106), pour a giblet sauce over them and serve.

2862. Giblet Sauce

Split gizzards of a chicken in two, remove skin and sandy part, then cut in exceedingly small square pieces. Cut in same shape two chicken livers freed from galls, place both in a saucepan with a half gill white wine and gill broth (No. 701), then let reduce on open fire to a glaze. Pour over one and a quarter gills demi-glace (No. 122) with a half teaspoon freshly chopped parsley and saltspoon cayenne, lightly mix, then gently boil for eight minutes and use as directed.

N. B. When this sauce is for any other article except eggs, prepare in same manner, adding four peeled and very finely chopped medium shallots smothered in butter at beginning of operation.

LUNCHEON

Chicken Broth (578) Fish Curry, Goa (2151)
Squabs, Sautées, with Tarragon (899)
Corn Fritters (446)
Pancakes with Macaroons

2863. Pancakes with Macaroons

Prepare same quantity French pancakes as in (No. 17). Place in a bowl two tablespoons currant jelly with an ounce crushed macaroons and half teaspoon maraschino, mix with spoon until well amalgamated, then spread preparation evenly over pancakes, roll up, arrange on a hot dish, sprinkle a little powdered sugar over and serve.

DINNER

Celery (86) Oysters (18) Caviare (59)
Consommé, Bonsselet
Salmon Croquettes, Tartare (1809)
Potatoes Parisienne (711)
Filet Mignons, Belmont Flageolets, Cubanaise (2712)
Sweetbreads, Béarnaise (38) Peas with Mint (375)
Punch, Yvette (560)
Mallard Ducks, Currant Jelly (307) Chicory Salad (100)
Tutti Frutti (726)

2864. Consommé, Bonsselet

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Cut two ounces raw beef marrow in small squares, place in a bowl with half teaspoon salt, pour over two gills boiling water, let stand for six minutes, lift up with skimmer and place in soup tureen. Cut one ounce smoked beef tongue in small square pieces and add consommé with two tablespoons cooked green peas, pour consommé into soup tureen and serve with six slices toasted French bread.

2865. Filet Mignons, Belmont

Neatly trim a little fat off a two-pound piece tender filet of beef, then cut it in six equal pieces, season with a teaspoon salt and half teaspoon pepper. Thoroughly heat one tablespoon fresh butter in frying pan, arrange filets in one beside another and briskly cook for three minutes on each side. Cut out from a sandwich loaf six slices a half-inch thick, cut in two-inch round pieces, lightly butter on both sides, place on a tin and set in oven for ten minutes or until a nice golden colour. Remove, spread a teaspoon pâté de foie gras over each, arrange on a hot dish, place mignons on top of toasts, pour a Belmont sauce over and serve.

2866. Sauce, Belmont

Cut an ounce raw lean veal and a half ounce raw lean ham in very small pieces and place in a saucepan. Clip off tails and peel six large fresh mushrooms, add trimmings to saucepan, also three tarragon leaves and two finely sliced shallots, pour in a teaspoon fresh melted butter and cook on fire for five minutes, stirring meanwhile. Pour in a gill white wine, let reduce to a glaze, then pour in two tablespoons Madeira wine, one tablespoon truffle liquor, one and a half gills demi-glace (No. 122), a half gill broth, and lightly mix. Let slowly cook for twenty minutes, skimming off scum once in a while, then keep hot on a corner of range.

Finely slice the six fresh mushrooms, place in a small saucepan with a teaspoon melted butter and cook for five minutes, tossing them meanwhile, add a red Spanish sweet pepper cut in very small pieces and a very finely sliced truffle. Strain sauce into this pan, add a saltspoon each salt and cayenne. Mix well, briskly cook for five minutes, add little by little a half ounce fresh butter, continually mixing while adding, then use as directed.

Monday, Third Week of November

BREAKFAST

Oranges (104) Pettijohn Food (170)
Scrambled Eggs aux Croutons
Whitebait, Farm Style (1373)
Lamb Hash* with Green Pepper (77)
Scotch Scones (364)

*Use the lamb left over from yesterday

2867. Scrambled Eggs aux Croutons

Cut from a sandwich loaf three quarter-inch-thick slices, trim off crusts and cut in very small squares, place in a saucepan with two tablespoons melted butter and fry until a good golden colour. Break eight fresh eggs into a bowl, add a half gill milk, half teaspoon salt and two saltspoons pepper. Beat up with a fork for one minute, then drop in saucepan with croutons and cook for six minutes, briskly stirring meanwhile, dress on a hot dish and serve.

LUNCHEON

Parsley Broth (1667)
Scallops au Gratin (1060)
Veal Chops with Fines Herbes
Lima Beans (1938)
Tartlets, Patissière

2868. Veal Chops with Fines Herbes

Neatly trim and flatten six tender white veal chops. Mix on a plate a teaspoon salt, half teaspoon pepper, saltspoon grated nutmeg, and with it season chops all around. Thoroughly heat a tablespoon melted butter in sautoir, add chops one beside another and briskly cook for five minutes on each side. Take up butter from pan and place it in another sautoir, then pour in pan chops, one gill broth, and let reduce on fire to a glaze, pour in a half gill white wine, shuffle pan and keep hot. Finely chop four fine, small shallots and add to sautoir with butter, gently brown for two minutes, then add two finely chopped, well-cleaned fresh mushrooms, a half ounce finely chopped raw ham, and cook for five minutes. Pour in a half gill demi-glace (No. 122), lightly mix, add a half teaspoon chopped parsley, lightly mix again, cook for five minutes, dress chops on a hot dish, pour contents of pan over and serve.

2869. Tartlets, Patissière

Prepare a crème patissière (No. 1280). Scald in boiling water for two minutes two ounces almonds, drain, peel, and finely chop, then place in oven on a tin until they obtain a nice brown colour, tossing them once in a while. Remove and add to crème, stir well and keep till required.

Lightly butter six tartlet moulds. Roll out on a lightly floured table a half pound pie paste (No. 117) to one-sixth-inch thickness. With pastry cutter a shade longer than top of moulds cut out six pieces and line tartlets with them, then line inside of each with a piece of buttered paper, fill up with dried beans and place in oven for twenty minutes. Remove, take out beans and paper, fill up with crème and nicely smooth surface, sprinkle a little powdered sugar over, then set in oven for eight minutes. Remove, lift up from moulds, dress on dish with a folded napkin and serve.

DINNER

Radishes (58) Olives
Potage, Italienne
Baked Codfish, Newfoundland
Potatoes, Bernoise (593)
Beef Braisé, Bourgeoise (1871)
Tomatoes, Trevise (2225)
Roast Plovers (997) Escarole Salad (100)
Cabinet Pudding (71)

2870. Potage, Italienne

Split one pound Italian chestnuts, place on a tin and set in oven for twenty-five minutes. Remove with a coarse towel, shell and peel, then place in saucepan with a half gill white wine, pint broth, half teaspoon salt and three saltspoons pepper. Cover pan, let gently boil for forty minutes, press through sieve into a bowl and keep hot. Finely slice a carrot, onion, two leeks, a branch celery, two ounces raw lean ham, place in a saucepan with an ounce butter and gently brown for ten minutes, stirring frequently meanwhile. Then pour in a quart fresh (or canned) ripe tomatoes, two quarts water, a sprig thyme, two bay leaves, two cloves, a crushed bean garlic, two teaspoons salt, a teaspoon sugar and half teaspoon pepper; gently mix, then let slowly boil for one and a half hours. Strain soup through sieve into a basin, then through Chinese strainer into a saucepan, add chestnut purée, sharply mix with whisk and boil for ten minutes.

Knead on a plate a half ounce butter with an ounce flour and add little by little to soup, sharply mixing while adding it. Place fresh croutons and pour potage (No. 23) into a soup tureen and serve.

2871. Baked Codfish, Newfoundland

Procure a three-pound piece fresh codfish, thoroughly bone, then place in a baking dish with two tablespoons each Worcestershire sauce and tomato catsup, a teaspoon each anchovy butter and salt, three saltspoons pepper and juice of half a sound lemon. Repeatedly turn fish in seasoning, then let infuse for an hour, rubbing fish with seasoning once in a while. Sprinkle over three tablespoons fresh bread crumbs, arrange a few bits of butter on top and set in oven for forty-five minutes, basting it once in a while with its own gravy, remove and send to table in same dish.

Tuesday, Fourth Week of November

BREAKFAST

Baked Bananas Quaker Oats (105)
Fried Eggs with Apples
Fried Porgies (408) Calf's Liver, Lyonnaise (2668)
Hashed Brown Potatoes (50)
Buckwheat Cakes (330)

2872. Baked Bananas

Peel and cut six bananas in half lengthwise and place in baking dish. Mix on a plate a half ounce fresh butter, an ounce sugar and six drops vanilla essence (No. 3236). Spread this mixture over bananas evenly and set in oven for ten minutes, being careful to baste them once in a while with their own liquor, remove and serve.

2873. Fried Eggs with Apples

Peel and core three medium, sweet apples, then cut in six slices each and season all over with a half teaspoon salt and two saltspoons pepper. Thoroughly heat one and a half tablespoons melted butter in a large frying pan, add apples one beside another and fry for two minutes on each side. Carefully crack twelve fresh eggs over apples, season evenly with a half teaspoon salt and two saltspoons pepper, fry for a minute on range, place in oven for six minutes, remove, carefully glide on a hot dish and serve.

LUNCHEON

Veal Broth in Cups (1538)
Oysters, Printanière
Venison Pot Pie, Santa Barbora
Salad, Buenos Ayres
Custard Pudding (2464)

2874. Oysters, Printanière

Carefully open thirty-six large, fresh oysters and keep in their deep shells with the liquor, then arrange them on a roasting tin and season with a half teaspoon salt and three saltspoons paprika evenly divided. Prepare green butter (No. 21), equally divide it in small bits over oysters, sprinkle a little bread crumbs on top, then set in brisk oven for twelve minutes. Remove, dress on a hot dish, decorate with six quarters lemon and a little parsley greens. If there be any liquor at bottom of pan take it up with a spoon, pour it over oysters and serve.

2875. Venison Pot Pie, Santa Barbora

Cut two pounds venison from shoulder or leg part into one-inch pieces. Cut a medium carrot and onion in halves, cut each half in two, finely slice and place in saucepan with two tablespoons melted butter, add half pound raw, lean salt pork cut in quarter-inch squares and gently fry for five minutes. Add venison, season with one and a half teaspoons salt, half teaspoon black pepper, and briskly fry for fifteen minutes, occasionally stirring meanwhile. Pour in two gills Zinfandel claret, let wine reduce to half quantity, then two gills each demi-glace (No. 122) and tomato sauce (No. 16).

Soak a pound California dried figs in water for three hours, drain, cut off stems, divide in quarters and add to venison. Tie in a bunch two branches parsley, one of chervil, a blade thyme, bay leaf, clove, add to pan, mix well, cover pan and set in oven forty-five minutes. Remove, take up bouquet. skim fat from surface, transfer the whole into a baking

dish and sprinkle a little chopped chives over. Roll on a floured table a half pound pie paste (No. 117) to a quarter-inch in thickness. Lightly egg edges around baking dish, then cover with layer of paste, press down all around edges, make a few incisions in centre, trim off all around, egg surface, set in oven for forty-five minutes, remove and send to the table.

2876. Salad, Buenos Ayres

Peel and cut in quarters a large alligator pear, then finely slice and place in a salad bowl; cut in quarters, peel and core a good-sized sound apple; finely slice a medium, sound green pepper; peel and finely slice a medium ripe cucumber. Carefully crack twenty-four walnuts, free them from all fibres, divide in sections, then add all these articles to bowl and mix well. Season with four tablespoons dressing (No. 863), mix well and serve.

DINNER

Oysters (18) Olives Anchovy Canapés (141
Cream of Green Corn, Tomatée
Fried Filets of Sole, Tartare Sauce (487)
Lamb Steaks, Zahn Potatoes, Bignon (403)
Stewed Sweet Red Peppers (959)
Roast Chicken with Cress (290)
Celery Salad, Mayonnaise (69)
Vanilla Ice Cream (52) Lady-Fingers (150)

2877. Cream of Green Corn, Tomatée

Remove leaves and silks from six ears sound green corn and detach grains from cobs. Place in a saucepan with a sliced onion, two sliced leeks, two branches celery, one branch each chervil and parsley. Moisten with three pints white broth (No. 701) and one quart milk. Season with heavy teaspoon salt, let come to a boil, then add three ounces raw rice and let gently boil one hour and fifteen minutes, being careful to mix at bottom once in a while. Press cream through sieve into a basin, then through Chinese strainer into another saucepan. Pour in one pint tomato sauce (No. 16), add a half ounce butter, mix well and boil for five minutes. Place bread croutons (No. 23) in a soup tureen, pour soup over and serve.

2878. Lamb Steaks, Zahn

Procure three three-quarter-pound tender lamb steaks, make a few incisions around skin, and season with a teaspoon salt and half teaspoon pepper.

Thoroughly heat a tablespoon melted butter in sautoire, arrange the steaks in one beside another and gently cook for six minutes on each side, lift up, dress on a hot dish and keep hot. Remove butter from pan, pour in two gills pure tomato juice and a gill demi-glace (No. 122), season with a saltspoon cayenne and let reduce to half the quantity. Mix on a plate a half ounce butter with a half teaspoon freshly chopped

tarragon leaves, then add little by little to the sauce, continually mixing meanwhile. Add one teaspoon tarragon vinegar, lightly mix, pour sauce over steaks and serve.

Wednesday, Fourth Week of November

BREAKFAST

Grape Fruit (130) Semolina (192)
Omelette, Bonne Femme
Yellow Perch, Tartare Mutton Chops (49)
Potatoes, Garfield (1843)
Rice Flannel Cakes (221)

2879. Omelette, Bonne Femme

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, two saltspoons white pepper, and sharply beat up with fork for two minutes. Cut an ounce lean, raw bacon into small square pieces, finely chop half a medium-sized white onion and cut a slice of sandwich bread into quarter-inch squares. Place onions and bacon in a frying pan with a tablespoon melted butter and fry for five minutes, then add bread and fry until a light brown colour, tossing meanwhile. Drop in eggs, briskly stir with fork for two minutes and let rest for half a minute; fold up opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

2880. Yellow Perch, Tartare

Scale, cut off fins and neatly wipe six medium-sized yellow perch. Season with a teaspoon salt and half teaspoon pepper, rub with a little oil, then broil over a brisk charcoal fire for six minutes on each side. Remove, place on hot dish, decorate with a little parsley greens, six quarters lemon, and serve with a tartare sauce (No. 48) separately.

LUNCHEON

Consommé in Cups (52)
Marinaded Frogs' Legs, Fried (2126)
Corned Beef and Spinach
Pineapple Fritters with Maraschino (1186)

2881. Corned Beef and Spinach

Place a three-pound piece naval corned beef in a saucepan with two carrots, an onion having two cloves stuck in it, two leeks, two branches celery, a sprig thyme, one bay leaf, and pour in cold water to twice the height of the beef. Season with a teaspoon pepper, cover pan, let come to a boil over a brisk fire, shift pan to a corner of range and let simmer three hours. Thirty-five minutes before expiration of the three hours add six unpeeled, well-washed raw potatoes. Dress a spinach (No. 247) on a large hot dish, cut beef in thin slices and arrange over it. Remove and peel potatoes, arrange around dish and serve.

DINNER

Celery (86) Olives
Mulligatawny, Mudlear-Chandra
Kingfish Sauté, Colbert (120) Potatoes, Château (208)
Chicken Sauté, Maryland (444)
Brussels Sprouts with Brown Butter
Roast Ribs of Beef (126) Sliced Tomatoes (461)
Gateau, Emma

2882. Mulligatawny, Mudlear-Chandra

Lift up breasts from a good fat grouse and keep on a plate. Draw, remove head and feet, then cut everything in small pieces. Place them in roasting pan with a sliced each carrot and onion, two sliced branches celery, a blade each thyme and marjoram, a bay leaf, clove, teaspoon each allspice and whole black pepper, pour two tablespoons lard over all and set in oven for twenty-five minutes, stirring once in a while. Remove, place entire contents of pan in mortar and thoroughly pound it. Transfer to a saucepan, add a pound veal bones and two branches each parsley and chervil. Moisten with three and a half quarts water, two gills demi-glace (No. 122), season with two teaspoons salt, and let gently boil for one and a half hours. Cut two sound onions, one seedless green pepper and two leeks into small squares, place in a saucepan with a tablespoon melted butter and fry for five minutes. Cut breasts in small pieces and add to soup, cook for five minutes, add one and a half teaspoons curry powder and mix well. Strain broth through a cheese-cloth into this pan, lightly mix, then boil for twenty minutes. Add two ounces raw rice, one peeled and cored apple cut in small pieces, let gently boil for forty-five minutes, skim fat from surface, pour into a soup tureen and serve.

2883. Brussels Sprouts with Brown Butter

Carefully remove all outer stale leaves of a quart fresh Brussels sprouts, wash in two different changes of water, then plunge into a quart boiling water with a teaspoon salt and boil for twenty minutes. Drain on a sieve and place in saucepan with a small piece of butter, season with a half teaspoon salt and two saltspoons pepper, gently toss, then dress on a vegetable dish. Place an ounce butter in a black frying pan, shuffle pan on fire until butter attains a nice brown colour, then pour it over sprouts and serve.

2884. Gateau, Emma

Peel four juicy mandarins, remove silky skins as well as seeds, place in bowl with a tablespoon powdered sugar and two tablespoons curaçoa, gently turn in seasoning and let infuse until required. Peel three sound sweet pears, cut in halves, remove seeds, then cut in slices; place in a bowl with a tablespoon sugar and two tablespoons Swiss kirsch, mix well and keep till required. Line the interior of a lightly buttered pie plate with a thin layer of feuilletage (No. 756), then with pastry pincers pinch the edges of pie all around. Spread two tablespoons raspberry

marmalade at bottom of plate, then neatly arrange mandarins and pears alternately all around at bottom and set in oven to bake for twenty-five minutes. Remove, beat whites of three eggs to a stiff froth, add tablespoon sugar and six drops vanilla essence, mix well, then spread preparation over fruit. Sprinkle over one ounce finely chopped, peeled almonds and one tablespoon powdered sugar, reset in oven for ten minutes, remove, dress cake on a dish with folded napkin and serve either hot or cold.

Thursday (Thanksgiving), November

BREAKFAST

Pears in Cream (2034)
Oatmeal Porridge (2)
Scrambled Eggs, McCook
Smelts, Merion
Lamb Chops, Maître d'Hôtel
Potatoes Noisettes (321)
Small Brioches (878)

2885. Scrambled Eggs, McCook.

Break eight fresh eggs in a bowl, add a gill cream, half teaspoon salt, saltspoon cayenne, half saltspoon grated nutmeg, and beat up with fork for one minute. Finely chop a truffle, place in a sautoir with a tablespoon melted butter and heat for two minutes. Drop in eggs and cook for six minutes, briskly stirring quite frequently meanwhile, pour in a tablespoon sherry and mix well. Broil six very thin slices ham for two minutes on each side, arrange on a hot dish, evenly divide scrambled eggs over, arrange six heart shaped bread croutons (No. 90) around and serve.

2886. Smelts, Merion

Split through front twelve good-sized, fresh smelts without separating, remove spinal bones and cut off heads and tails. Season all over with a light teaspoon salt, a half teaspoon pepper and two saltspoons curry powder, lightly dip in cold milk, then roll in a little cornmeal flour.

Thoroughly heat one tablespoon melted butter in a frying pan, add half a finely chopped onion and gently brown for two minutes, tossing a little meanwhile. Place in the smelts one beside another and fry for three minutes on each side, then set in oven for five minutes, remove and dress on a hot dish. Squeeze over the juice of half a sound lemon and sprinkle with a half tablespoon capers and half teaspoon chopped tarragon leaves. Remove all butter and onions from pan, add an ounce fresh butter and tablespoon bread crumbs, toss on fire until a light brown, then pour it over smelts and serve.

2887. Lamb Chops, Maître d'Hôtel

Neatly trim and flatten six nice French lamb chops, season with a teaspoon salt and a half teaspoon pepper. Arrange on broiler and broil for four minutes on each side, remove, dress on a hot dish, spread a maître d'hôtel butter (No. 7) over them and serve.

LUNCHEON

Celery Broth (951)
Lobster, Manhattan
Broiled Partridge Grilled Apples
Marrons, Mrs. Ludlow

2888. Lobster, Manhattan

Procure two fine live lobsters of two and a half pounds each, place in a saucepan just big enough to hold them, add a sliced carrot, half a sliced onion, a branch parsley, bay leaf, gill white wine, pint water, teaspoon salt and three saltspoons paprika. Cover top of pan with a coarse damp towel, place lid on, set pan on brisk fire for five minutes, then shift pan beside fire and let steam for twenty-five minutes. Lift up lobsters, detach tails and claws, cut bodies in small pieces and add again to pan, then let liquor reduce on fire to half the quantity.

Mix in a saucepan a tablespoon melted butter and one and a half ounces flour, strain lobster broth into pan, briskly stir on fire until it comes to a boil and let boil for five minutes. Pick meat off tails and claws, cut it in half inch pieces, then add to sauce with twelve sliced, canned mushrooms, a tablespoon Worcestershire sauce, half gill thick cream, half saltspoon grated nutmeg, mix well and let slowly cook ten minutes, stirring once in a while. Prepare a green butter (No. 21), add it little by little to lobster, continually mixing with wooden spoon while adding, dress lobster in a deep dish and serve with six freshly prepared, lightly buttered toasts separately.

2889. Broiled Partridge

Cut necks and feet off two fat, tender partridges. Split open through back, remove spinal bones, draw, envelop in coarse towel and neatly flatten with a cleaver. Mix on a plate a tablespoon oil, teaspoon salt, half teaspoon pepper, and repeatedly turn birds in seasoning, arrange on a double broiler, broil for ten minutes on each side, remove and dress on hot dish.

Mix on a plate a half ounce butter, a tablespoon Worcestershire sauce, teaspoon French mustard and the juice of quarter of a sound lemon, spread over partridge and serve with the grilled apples.

2890. Grilled Apples

Peel and core four good-sized, sound apples, trim both ends, then cut each apple in three even slices. Lightly oil a double broiler, arrange apples on it and broil over a brisk fire for three minutes on each side, remove, sprinkle a very little powdered sugar over, dress on a hot dish and serve.

2891. Marrons, Mrs. Ludlow

Slit on one side forty-eight large, sound Italian chestnuts, place on a tin and set in oven for ten minutes. Remove from oven, shell, plunge in boiling water for five minutes, drain, skin, and place in a small saucepan with a vanilla bean. Pour in cold milk one inch higher then chest-

nuts, cover pan and let boil until they easily break, when the milk should be nearly dried up. Take up vanilla bean, wipe and put it back in the sugar. Place chestnuts in mortar, thoroughly pound to a pulp, then rub through sieve into a vessel, add a half ounce best fresh butter, two tablespoons powdered sugar, two tablespoons Jamaica rum, and sharply mix with wooden spoon for two minutes. Pour two gills thick cream in a copper basin, place it on ice and whisk to a froth. Add two tablespoons powdered sugar, six drops vanilla essence, beat up two minutes more, add cream to chestnuts and lightly mix with a spoon. Evenly divide cream in six paper cases, nicely smooth surface with a knife blade to dome shape, arrange a piece candied marron on top of each case, dress on a dish with folded napkin and serve.

DINNER

Oyster Cocktail in Green Peppers
Celery (86) Olives Radishes (58)
Borsh, Polonaise
Filet of Sole, Normande Potatoes, Hollandaise (28)
Filet Mignons, Thanksgiving
Tomatoes, Carolina (1952) Sweetbreads, Monroe
Punch, American, (1463)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Greater New York Ice Cream (1970)

2892. Oyster Cocktail in Green Peppers

Cut a cover off stem parts of six even-sized, sound green peppers, scoop out insides, remove seeds from covers as well as stems, and place in six small, deep oyster plates with shaved ice all around. Place forty-eight freshly opened small Bluepoint oysters in a bowl, add six drops Tabasco sauce, six tablespoons tomato catsup, a teaspoon Worcestershire sauce, half teaspoon freshly and very finely grated horseradish and two tablespoons Dumas sauce (No. 19). Mix all well together, then evenly divide oysters in the six green peppers, place covers on and serve with a teaspoon on each plate.

2893. Borsh, Polonaise

Place in an earthen soup pot a two-pound piece flank of beef, pour in four quarts water and season with a light tablespoon salt, place pot on fire and as soon as it comes to a boil skim fat from surface. Cut head and feet off a small duck, neatly draw and wipe, place on a tin, spread a little butter over breast and roast for twenty-five minutes. Remove and add to soup pot with a quarter-pound piece raw, lean bacon, two each carrots, leeks and parsley roots, two branches celery, one onion, two peeled beetroots, a sprig thyme, bay leaf, two cloves and a teaspoon allspice. Place lid on and let simmer for an hour and a half, skim off fat once in a while, then add a smoked sausage, let continually simmer for thirty minutes and lift up all ingredients from pan. Cut a carrot, a beet, a very small piece of pork and small piece of beef in julienne

strips, cut sausage in small slices and place all in a soup tureen. Skim fat from surface of broth, then strain it through a double cheesecloth over the ingredients in the soup tureen and serve.

N. B. Keep duck for to-morrow's luncheon and balance of beef and bacon for further use.

2894. Filet of Sole, Normande

Lift up filets from a fresh three-and-a-half-pound flounder, skin, then cut each in three even, slanting pieces. Arrange on lightly buttered sautoir with a half ounce butter, the juice of quarter of a sound lemon, a level teaspoon salt, half gill each white wine and mushroom liquor and a branch parsley. Cover fish with a lightly buttered paper, cook on range for five minutes, then set in oven for ten minutes. Remove, lift up filets with skimmer, dress on a hot dish and keep warm. Add twelve freshly opened, good-sized oysters and their liquor to pan, with twelve heads canned mushrooms, and gently boil on range for five minutes, then with a skimmer lift up oysters and mushrooms and place one of each on top of each filet.

Prepare a fish quenelles (No. 1201), sprinkle over filets and keep hot. Mix in a small saucepan one tablespoon melted butter with two tablespoons flour, then strain fish gravy through a double cheesecloth into this pan, sharply whisk on fire till it comes to a boil, and let gently boil for five minutes. Dilute an egg yolk with a half gill cream, saltspoon cayenne, and add to sauce. Sharply mix while heating for one minute, shift pan to corner of range, briskly mix in little by little a half ounce fresh butter, pour sauce over fish and serve.

2895. Filet Mignons, Thanksgiving

Neatly trim a little of the fat from a two-pound piece filet of beef and cut into six even filets. Mix on a plate two tablespoons sherry, a half teaspoon salt and three saltspoons pepper, repeatedly roll filets in and let infuse for half an hour, turning them once in a while. Slit thirty-six sound, even-sized American chestnuts, place on a tin and set to roast in oven for eighteen or twenty minutes. Remove, shell and neatly peel, place in a saucepan with sherry from the plate of filets and one and a half gills demi-glace (No. 122), then let boil for five minutes. Pick off grapes from a half-pound bunch white, sweet, ripe California grapes, place in frying pan with a tablespoon melted butter and briskly fry for ten minutes or until a nice golden colour. Lift up with skimmer, add to chestnuts, lightly mix, then cook for five minutes and keep hot. Thoroughly heat a tablespoon melted butter in frying pan, add filets and briskly cook for three minutes on each side. Lift up, dress on a hot dish over six freshly prepared round toasts of same size as the filets, pour sauce over and serve.

2896. Sweetbreads, Monroe

Soak six fine, even-sized heart sweetbreads in cold water for two hours, remove, plunge in boiling water for five minutes, drain and neatly trim all around. Finely slice a small carrot and onion, a branch celery,

two ounces larding pork, and place in a sautoire just large enough to hold them, with breads on top. Season with light teaspoon salt and half teaspoon pepper, baste with a little melted butter, place on fire and brown for five minutes. Pour in a half gill white wine and one and a half gills broth (No. 701). Cover breads with a buttered paper, and as soon as they come to a boil set in oven for forty-five minutes, frequently basting meanwhile. Remove, lift up breads, place on a hot dish and keep hot. Skim fat from surface of gravy, then strain it through cheesecloth into a small saucepan; add a pint drained, freshly soaked, fresh peas or canned green peas, mix well and cook for ten minutes.

Knead on a plate a half ounce butter with a tablespoon flour, add it little by little to peas, carefully mixing while adding. Evenly divide peas in six individual cocotte dishes and arrange breads on top. Evenly distribute Béarnaise sauce over breads, arrange a thin slice truffle over each and serve.

Friday, Fourth Week of November

BREAKFAST

Baked Apples, Yanssens (1140)
Cornmeal Mush (326)
Poached Eggs, Clayburg
Wall-Eyed Pike Sautés
Broiled Devilled Bacon (682)
Potatoes Sautées (135)
Rice Flannel Cakes (221)

2897. Poached Eggs, Clayburg

Cut from a sandwich loaf twelve quarter-inch-thick slices, cut each slice with a pastry cutter into pieces two inches in diameter, toast to a nice golden colour, spread a very little caviare over each slice and place on a tin. Arrange a poached egg (No. 106) on top of each toast, evenly pour a Soubise sauce (No. 94) and sprinkle a little grated Parmesan cheese over the twelve eggs, then set in a very brisk oven for three minutes, remove, dress on a dish and serve.

2898. Wall-Eyed Pike Sautés

Wash and thoroughly wipe three small fresh wall-eyed pike, season all over with a teaspoon salt and half teaspoon pepper, lightly baste with a little milk, then slightly roll in flour.

Heat a tablespoon melted butter in a frying pan, add fish one beside another and gently cook for six minutes on each side. Dress on a dish, squeeze the juice of half a sound lemon and sprinkle a little chopped parsley over and serve.

LUNCHEON

Clam Chowder (331)
Brandade of Codfish
Cutlets of Duck*, Demi-Glace (2639)
Macaroni Swiss (1606)
Farina Pudding (1005)

*Use the duck left over from yesterday.

2899. Brandade of Codfish

Remove skin and cut in pieces a two-and-a-half-pound piece salt cod and soak it in cold water eighteen hours, changing the water two or three times. Drain, place fish in a saucepan with cold water to cover fish and let slowly cook (but not boil) for twenty minutes. Drain on a sieve, remove all bones, place cod in saucepan and briskly shred it with a small spatula for five minutes, then squeeze in the juice of half a lemon, pour in drop by drop a half gill good olive oil, sharply stirring while adding it; then pour in also, little by little, a half gill cream, add teaspoon freshly chopped parsley, one saltspoon cayenne and mix well. (By this time the brandade should be creamy and consistent.) Dress on a hot, deep dish, arrange six slices toasted French bread around and serve.

DINNER

Olives Oysters (18) Sardines (1148)
Potage, St. Sulpice
Salmon Trout, Maître d'Hôtel
Potatoes, Duchesse (304)
Sirloin Steaks, Cabaret (245)
Stuffed Green Peppers (230)
Fricassée of Eggs
Roast Squabs (831) Chicory Salad (38)
Fig Pudding (57)

2900. Potage St. Sulpice

Place in a saucepan one and a half pounds fresh heads or whitefish bones and a sliced carrot and leek, two sliced branches celery, two each parsley roots, bay leaves and cloves. Moisten with three quarts water, season with two teaspoons salt, set on fire and let gently boil for forty-five minutes. Finely slice two medium, white onions, place them in saucepan with one ounce butter and fry for ten minutes, stirring once in a while; add two ounces flour, stir well with wooden spoon while heating for two minutes, then strain fish broth through a cloth over the onions in this pan and sharply mix with whisk until it comes to a boil, then let boil for thirty minutes, frequently mixing meanwhile; pour in one gill milk and a half gill cream, season with two saltspoons cayenne and one saltspoon grated nutmeg, lightly mix and boil for five minutes. Dilute an egg yolk on a plate with a tablespoon cream and the juice of half a sound lemon, add to soup, mixing while cooking for two minutes, but do not allow to boil. Remove, strain potage through Chinese strainer into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

2901. Salmon Trout, Maître d'Hôtel

Procure three three-quarter-pound slices fresh salmon trout. Mix on plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn fish in seasoning, then place on broiler and broil for six minutes on each side. Dress on hot dish, decorate with a little parsley greens, spread a maître d'hôtel butter (No. 7) over them and serve.

2902. Fricassée of Eggs

Boil twelve fresh eggs for eight minutes, remove and plunge in cold water for one minute, take up and shell, then cut into quarters and keep on a hot plate till required.

Heat one tablespoon melted butter in a saucepan, add a finely chopped onion and gently brown for five minutes, stirring once in a while. Add one good tablespoon flour, stir briskly, pour in a gill milk, half gill cream, and mix on fire until it comes to a boil. Add the eggs with six sliced canned mushrooms, a half teaspoon each freshly chopped parsley, anchovy essence and salt, and two saltspoons pepper. Mix well, cook for five minutes, dress eggs on a hot, deep dish, arrange six heart-shaped bread croutons (No. 90) around and serve.

Saturday, Fourth Week of November

BREAKFAST

Grapes in Cream (2369)
Wheatena (1298)
Shirred Eggs, Deerfoot (Park)
Yarmouth Bloaters (311)
Beef Hash,* Moreno (2178)
Puffs (313)

2903. Shirred Eggs, Deerfoot (Park)

Cut six "Deerfoot" sausages in half-inch pieces, place in a sautoire with a teaspoon melted butter and briskly fry them for six minutes, tossing once in a while. Pour in one and a half gills tomato sauce (No. 16), adding a half teaspoon chopped parsley, lightly mix and cook for five minutes. Evenly divide sausages in six shirred-egg dishes, carefully crack two fresh eggs into each dish, evenly season with a half teaspoon salt and two saltspoons pepper, set in the oven for five minutes, remove and serve.

LUNCHEON

Beetroot Broth (2179) Fish Coquilles (1284)
Pork and Beans, New York Style (1586)
Gnocchis, Russian Style (2658)
Old-fashioned Rice Pudding (140)

DINNER

Potage, Bonne-Dame Sea Bass, Etuvée (1816)
Soufflées of Potatoes
Broiled Leg of Mutton, Caper Sauce (1245)
Mashed Yellow Turnips
Guinea Fowls (1535) Romaine Salad (214)
Apple Fritters with Rum (1039)

2904. Potage, Bonne-Dame

With a very small Parisian potato scoop dig out all you can from two medium carrots, two white turnips, one parsnip, and keep these

*Use beef from Thursday's dinner.

articles on a plate till required. Cut in very small square pieces, a quarter pound raw, lean veal, two ounces raw lean ham, one medium Bermuda onion and the white part of two leeks. Place all these articles, including first vegetables, in a saucepan with one ounce butter and cook on a brisk fire for fifteen minutes, stirring once in a while. Moisten with two and a half quarts broth (No. 701) and two gills pure tomato juice. Season with a heavy teaspoon salt, let gently boil for twenty-five minutes, add two ounces well-washed and thoroughly drained raw rice, and let boil continually for thirty minutes longer. Finely chop together two branches parsley, one branch chervil and a half bean sound garlic, add it to soup, lightly mix and let boil for ten minutes longer. Pour soup into a tureen and serve with an ounce of grated Parmesan cheese separately.

2905. Soufflées of Potatoes

Neatly wipe and place six good-sized, sound potatoes in a roasting pan and place in oven for forty-five minutes, turning once in a while. Remove, cut each potato in half lengthwise, then scoop out interior, press meat through sieve into a saucepan, add half an ounce butter, two egg yolks, half teaspoon salt, two saltspoons pepper, tablespoon cream, sharply stir on fire with wooden spoon while heating for five minutes, then remove to a table. Beat up whites of three eggs to a stiff froth, add to potatoes and gently mix. Evenly divide preparation in the twelve shells, with a lightly buttered knife blade neatly smooth surface of each, place on a tin, set in brisk oven for fifteen minutes, remove, dress on hot dish with a folded napkin and serve.

2906. Mashed Yellow Turnips

Peel and cut in pieces two medium, sound yellow turnips, thoroughly wash, place in saucepan, and pour in water until one inch higher than the turnips. Season with teaspoon salt, adding half ounce butter, cover pan and slowly boil for one hour. Drain on sieve, then press through potato masher into a saucepan, add an ounce butter, a half teaspoon salt, three saltspoons pepper, and stir well on fire with wooden spoon for three minutes. Dress on a vegetable dish, smooth surface to dome shape with a knife blade and serve.

Sunday, Fourth Week of November

BREAKFAST

Sliced Pineapples (407)
Oatmeal Porridge (2) Fried Eggs, Schwitz
Porgies, Maitre d'Hôtel (876)
Brochette of Mutton, Devilled
Potatoes, Saratoga (156)
Buckwheat Cakes (330)

2907. Fried Eggs, Schwitz

Place two tablespoons melted butter in a large frying pan with three tablespoons bread crumbs and toss on fire until a nice light colour, then

break in twelve fresh eggs. Season with a half teaspoon salt and three saltspoons pepper, and sprinkle over two tablespoons grated Swiss cheese. Set in hot oven for five minutes, remove, carefully glide on large hot dish and serve.

2908. Brochette of Mutton, Devilled

Pick all meat off leg of mutton left over from yesterday and cut it in square pieces three-quarters of an inch wide and one-quarter inch thick. Cut as many pieces of bacon as mutton, of the same size but thinner, and arrange on six skewers alternately. Place on a plate a devilled butter (No. 11), repeatedly roll brochette in it, then lightly turn in bread crumbs. Arrange on broiler, broil for five minutes on each side, remove, dress on a hot dish and serve.

LUNCHEON

Chicken Broth with Rice (800)
Frogs' Legs, Bordelaise
Chicken, Udaipur
Spaghetti au Gratin (1508)
Chocolate Éclairs (2217)

2909. Frogs' Legs, Bordelaise

Cut claws off one and a half pounds fresh frogs' legs and separate legs. Finely chop together six sound shallots, half a sound green pepper, the red part of a carrot, half bean garlic, a bay leaf and saltspoon thyme. Thoroughly heat one and a half tablespoons melted butter in sautoire, add legs and hash, season with a teaspoon salt, two saltspoons pepper, and gently cook for fifteen minutes, frequently tossing meanwhile. Pour in a half gill claret and let reduce on fire to half the quantity, then add half gill each tomato sauce (No. 16) and demi-glace (No. 122). Mix well, let gently cook for five minutes more, transfer legs to a vegetable dish and serve.

2910. Chicken, Udaipur

Singe, cut heads and feet off two small tender chickens of one and a half pounds each. Split open through back without detaching, draw, wipe, envelop in a towel and neatly flatten them with a cleaver. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon paprika, and repeatedly turn chickens in seasoning. Arrange on a double broiler, broil six minutes on each side, remove, spread on both sides a Udaipur sauce and roll in bread crumbs; replace on broiler and broil for four minutes on each side, dress on a hot dish over six freshly prepared toasts and serve with Indian chutney separately.

2911. Udaipur Sauce

Place in a mortar six well-wiped, salted anchovies with a tablespoon capers and pound to a pulp. Add one teaspoon English mustard, teaspoon Worcestershire sauce and teaspoon curry paste or powder, half ounce butter and an egg yolk, pound again until smooth, remove, rub it through fine sieve into a bowl and use as directed.

DINNER

Oysters (18)
Celery en Surprise (20) Pim-Olas
Consommé, Vert-Pré
Planked Smelts, Colbert Potatoes, Chassepot (123)
Larded Sirloin of Beef, Ottmann
Brussels Sprouts (618)
Lamb Chops Sauté, Minute (2305)
Lima Beans, Stanford (2198)
Punch, Violette (474)
Roast Quail on Canapés (272) Lettuce Salad (148)
Ice Cream au Chocolat (523)

2912. Consommé, Vert-Pré

Prepare a consommé (No. 52), strain into a saucepan, set on the fire, and as soon as it comes to boiling point dredge in two ounces tapioca. Mix with wooden spoon while adding, let gently boil for fifteen minutes, mixing once in a while, then add two tablespoons each cooked asparagus tips, cooked green peas, twelve string beans cut in short pieces, the leaves from a branch each parsley and chervil. Lightly mix, boil for five minutes, pour consommé into a soup tureen and serve.

2913. Planked Smelts, Colbert

Thoroughly wipe twelve good-sized, fresh smelts, cut off a little of the tails only, then split open through front without separating and season all over with teaspoon salt and half teaspoon pepper. Lightly oil an oak plank-shad board, place the smelts on plank one beside another, baste with a little melted butter, then set in oven for twenty-five minutes. Remove, squeeze juice of half a sound lemon over them, and send to table on the plank with a Colbert sauce (No. 121).

2914. Larded Sirloin of Beef, Ottmann

Remove fat and trim skin from lean part of top of a three-pound piece tender sirloin of beef. Cut from a piece of larding pork twenty-four very thin strips an inch long, then with aid of a larding needle insert strips of pork on surface of meat and season all over with a good teaspoon salt and half teaspoon pepper.

Place a mirepoix (No. 271) in a roasting pan, spread tablespoon melted lard over vegetables, then lay sirloin on top, baste with a little melted butter, set in oven for forty-five minutes, basting and turning once in a while. Remove, take up beef, dress on hot dish and keep hot. Skim fat off gravy, then place contents of pan in small saucepan, pour in two tablespoons sherry, half gill white wine, let reduce on open fire to a glaze, then add one gill demi-glace (No. 122), lightly mix and boil for eight minutes. Shift pan to corner of range, mix in little by little a half ounce fresh butter, briskly mixing meanwhile. Arrange fresh mushroom stuffing (No. 1803) around sirloin, strain sauce into a saucebowl and send to table separately.

Monday, Fourth Week of November

BREAKFAST

Stewed California Figs (2844)
Malta Vita (1592) Omelette, Airolaise
Fish Cakes with Ham
Fried Calves' Brains (1765)
Potatoes au Gratin (173)

2915. Omelette, Airolaise

Heat a tablespoon fresh butter in small saucepan, add one ounce raw, lean ham cut in exceedingly small square pieces, with two chopped shallots, then gently cook for five minutes, stirring once in a while. Peel, cut in half and remove seeds from a ripe, sound tomato, finely chop and add to saucepan, with half teaspoon freshly chopped parsley, two tablespoons white wine, two saltspoons salt, a saltspoon white pepper, mix a little and briskly cook for five minutes. Lightly rub the interior of a bowl with a bean sound garlic, carefully crack in eight fresh eggs, add a half gill cream, tablespoon grated Swiss cheese, half teaspoon salt, two saltspoons white pepper, and sharply beat up with a fork for three minutes. Place an ounce fresh butter in a black frying pan, and when thoroughly hot drop in eggs and briskly mix at bottom with a fork for one minute. Add first preparation, sharply and continually stir for a minute, let rest for half a minute; fold up opposite sides to meet in centre, let rest for a minute, rapidly turn omelette on a hot dish and serve.

2916. Fish Cakes with Ham

Prepare six fish cakes (No. 5), broil six very thin slices ham for one minute on each side, dress on a dish, arrange fish cakes on top and serve.

LUNCHEON

Parsley Broth (1667)
Canapés, Madison (2229) Highlander (1734)
Apple Dumplings (707)

DINNER

Radishes (58) Lyons Sausage (582)
Potage, Gasconien
Bluefish, Sweet-Pepper Butter
Potatoes, Brioches (91)
Fowl with Rice, Menagère (873)
Spinach au Velouté (1763)
Roast Ribs of Lamb (255)
Doucette Salad (189)
Cocoanut Pudding (274)

2917. Potage, Gasconien

Finely slice two medium, white onions and two leeks, place in saucepan with a tablespoon good leaf lard and brown on fire for ten minutes, stirring once in a while, then add four finely sliced, peeled raw potatoes, one bean crushed garlic, two branches parsley, one four-ounce piece

larding pork and two bay leaves. Moisten with three quarts water, season with two teaspoons salt, half teaspoon pepper, and let gently boil for an hour and a half, lift up pork and press purée through sieve into a vessel.

Cut quarter of a very small cabbage in small pieces, place in saucepan with a pint water and teaspoon salt and boil for thirty minutes. Drain off all the water, cut pork in small square pieces, add to cabbage with a half ounce butter and cook on fire for fifteen minutes, stirring once in a while; then pour purée into pan, add a gill milk, mix well, boil for ten minutes, pour soup into tureen and serve.

2918. Bluefish, Sweet-Pepper Butter

Remove bones and neatly wipe a three-pound fresh bluefish. Season all over with teaspoon salt, half teaspoon pepper, rub all over with a tablespoon oil, then broil on brisk fire for six minutes on each side. Dress on a hot dish, spread sweet-pepper butter over surface and keep dish at oven door for ten minutes, basting fish with butter once in a while. Remove, decorate with a little parsley greens and six quarters lemon and serve.

2919. Sweet-Pepper Butter

Place four Spanish sweet peppers in a mortar, pound to a pulp, remove and press through sieve into a bowl, add a half ounce good butter, sharply mix and use as required.

Tuesday, Fifth Week of November

BREAKFAST

Stewed Prunes and California Raisins
Quaker Oats (105) Scrambled Eggs, Williams
Kippered Herrings (153)
Broiled Pigs' Feet (434) German Fried Potatoes (252)
Wheaten Flannel Cakes (9)

2920. Stewed Prunes and California Raisins

Soak one and a half pounds California prunes during night, drain, then place them in enamelled saucepan with a half pound California seeded raisins, add a piece cinnamon with two ounces sugar, one gill each claret and water and the rind of half a sound lemon. Cover the pan and let gently cook for twenty-five minutes, gently shuffling pan occasionally. Remove to a table and let stand without uncovering for thirty minutes, remove cinnamon and lemon rind, transfer to a compotier and serve.

2921. Scrambled Eggs, Williams

Break eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltspoons pepper, one tablespoon shredded cocoanut, and beat up with fork one minute. Heat a tablespoon melted butter in saucepan, drop in the eggs and cook for six minutes, briskly mixing meanwhile.

Prepare six pieces of toast two inches square and one-quarter inch thick, spread a very little anchovy paste over each and arrange on a hot dish. Broil one minute on each side six thin slices lean bacon, place a slice on each toast, evenly divide eggs over and serve.

LUNCHEON

Tomato Broth (2059)
Patties of Soft Clams
Mysore Curry
Pear Charlotte (474)

2922. Patties of Soft Clams

Prepare and keep hot six small patties (No. 929). Remove all sandy parts, keeping nothing but the perfect bodies of thirty-six good-sized soft clams, plunge in a quart boiling water with teaspoon salt for two minutes and drain on a sieve. Mix in saucepan one ounce butter with one and a half ounces flour, heat well, then moisten with a half gill milk and gill cream. Season with a teaspoon salt, saltspoon each cayenne and grated nutmeg and pour in two tablespoons sherry. Sharply mix until it comes to a boil, then add clams, gently mix and cook for one minute. Dress patties on a hot dish, evenly divide clams into patties, sprinkle a little freshly chopped parsley over, place covers on and serve.

2923. Mysore Curry

Cut into quarter-inch squares one small onion, two shallots, a seeded green pepper, a seeded ripe red tomato, one peeled and cored apple and one bean sound garlic. Melt a heavy tablespoon butter in saucepan, add the above articles, sprinkle over two tablespoons flour, lightly stir, then add two pounds raw mutton from the leg part cut in three-quarter-inch square pieces. Stir all well together, brown for four minutes, stirring well meanwhile, add a tablespoon curry powder and stir well again.

Moisten with a pint water and tie in bunch a leek, branch each celery and parsley, a sprig thyme, bay leaf and clove. Add to pan with rind of half a sound lemon and half pint fresh or canned peas, season with good teaspoon salt, half teaspoon pepper, and mix well. Cover pan, then set in oven for an hour, being careful to mix once in a while, remove, take up bouquet and lemon rind, dress curry on a hot dish, arrange a rice (No. 490) around and serve with Indian Chutney, etc.

DINNER

Celery (86) Oysters (18) Olives
Potage, Constantinople
Smelts Brochette, Vert-Pré Potatoes, Parisienne (711)
Châteaubriand, Bigelow
Stuffed Eggplants, Marseillaise (2516)
Roast Mallard Ducks, Currant Jelly (307)
Romaine Salad (214)
Vanilla Ice Cream (42)

2924. Potage, Constantinople

Cut in very small square pieces a half pound raw, lean mutton, three chicken livers, a small carrot, a turnip, onion, two branches celery and half a sound, peeled eggplant. Place in a saucepan with an ounce butter and gently brown for ten minutes, stirring once in a while. Moisten with three quarts water, season with two teaspoons salt and one saltspoon saffron, add one pound mutton or lamb bones to pan and let slowly boil for one hour and fifteen minutes, being careful to skim off fat once in a while. Remove bones, dilute an ounce arrowroot in a bowl with two tablespoons sherry, add it to soup, mix well while adding, boil for ten minutes, pour soup into a tureen and serve.

2925. Smelts Brochette, Vert-Pré

Cut the heads and tails off fifteen good-sized, fresh smelts, cut in half-inch pieces, then cut same number pieces lean bacon as the fish, and exactly same size. Season smelts with a teaspoon salt and half teaspoon paprika, and arrange smelts and bacon alternately on six skewers. Have on plate a tablespoon oil, roll skewers in it, then gently roll in bread crumbs. Arrange on a double broiler, broil on slow fire for eight minutes on each side, remove and dress on hot dish. Pour a vert-pré sauce (No. 184) on a hot dish, arrange smelts over and serve very hot.

2926. Châteaubriand, Bigelow

Neatly trim a little fat from a two-pound piece tender filet of beef. Envelop it in upright position in a towel, then with a cleaver flatten it to one and a half inches in thickness. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly roll châteaubriand in it and broil on slow fire for ten minutes on each side. Remove and place the châteaubriand in a small roasting pan, squeeze over the juice of half a sound lemon, baste with a little melted butter, then set in oven for ten minutes, being careful to baste once in a while, remove and keep hot.

Cut from a sandwich loaf twelve round pieces a quarter inch thick and an inch in diameter and place on a tin. Cut an ounce raw beef marrow in twelve equal pieces, plunge in hot water for three minutes, lift up with skimmer and arrange over the twelve pieces of bread. Sprinkle over a half teaspoon salt, set in oven for eight minutes, then remove. Finely slice twelve canned mushrooms and one small truffle, place in small saucepan with two tablespoons sherry and a gill tomato sauce (No. 16) and let reduce on fire to one-third the quantity. Prepare a Béarnaise sauce (No. 34) and add sauce to it, mix well with a spoon, then pour on a hot dish. Place châteaubriand over, arrange toasts around, sprinkle a little finely chopped parsley over all and serve.

Wednesday, Fifth Week of November

BREAKFAST

Sliced Bananas (151)
Swiss Mush (2564) Eggs, Mancelle
Broiled Sardines on Toast (740)
Calf's Liver and Bacon (155)
Lyonnaise Potatoes (78)
Prussian Cakes (500)

2927. Eggs, Mancelle

Slit on one side eight sound Italian chestnuts, place in oven to roast for twenty minutes, remove, shell and peel. Place in a saucepan with two gills milk, two saltspoons salt and boil on fire until milk is nearly dry, place in a mortar and pound to a paste, then strain through sieve into a bowl.

Boil twelve fresh eggs for eight minutes, remove and plunge in cold water for one minute, take up and shell them, then cut in two lengthwise. Scoop out yolks, add to chestnut purée with a half ounce butter, three saltspoons grated nutmeg and two tablespoons cream. Mix until well thickened, then evenly divide preparation in the twenty-four half eggs, dress on dish, pour a cream sauce (No. 736) over them and serve.

LUNCHEON

Okra Broth (2115)
Oyster Fritters (1214)
Beef Braisé, Mode (534)
Custard Pudding (2464)

DINNER

Mulligatawny, Young
Halibut, Bangor (994) Potatoes, Savoyarde (533)
Noisettes of Lamb, St. Germain
Asparagus, Hollandaise (342)
Roast Ribs of Beef (126)
Watercress and Tomato Salad
Jelly, Benedictine

2928. Mulligatawny, Young

Cut in small squares a medium onion, two leeks, a green pepper, two ounces raw lean ham, one exceedingly small, peeled, sound eggplant cut in slices and a quarter pound raw lean veal. Place in saucepan with one ounce butter and gently brown for ten minutes, carefully stirring once in a while. Pour in two quarts broth (No. 701), one quart water and two gills pure tomato juice. Season with a good teaspoon each salt and curry powder, a half teaspoon pepper, and let boil for fifteen minutes. Add two ounces raw rice, six trimmed fresh okras cut in small pieces, one good-sized peeled and cored apple cut in small pieces, a quarter pound seeded California raisins, mix well and let cook for forty-five minutes. Broil six thin slices bacon for two minutes on each

side, remove, place on plate and keep at oven door till well dried, then pound them in mortar to a dust, sprinkle in soup, mix well, pour soup into a tureen and serve.

2929. Noisettes of Lamb, St. Germain

Cut from a leg of lamb six four-ounce pieces, neatly flatten, season all around with a light teaspoon salt and two saltspoons pepper. Place an ounce butter in a black frying pan, and when light brown add noisettes one beside another, gently cook for four minutes on each side, remove and keep hot.

Dress a purée of peas (No. 1473) in centre of a hot dish pyramid-like, arrange noisettes around, pour a gill hot demi-glace (No. 122) over noisettes and serve.

2930. Watercress and Tomato Salad

Plunge four medium, sound red tomatoes in boiling water for one minute, take up with a skimmer, carefully peel, let cool off, then cut each tomato in eight equal sections and place in a salad bowl. Trim off large stalks, remove any stale leaves that may adhere to one large or two medium bunches fresh, green watercress, wash thoroughly, drain well on a cloth, and add to tomatoes. Season with four tablespoons salad dressing (No. 863), mix well and serve.

N. B. This salad should be seasoned and mixed only at the very last moment.

2931. Jelly, Benedictine

Prepare a jelly exactly the same as crème de cacao (No. 678) substituting same quantity of Benedictine for the crème de cacao, and serve in same manner.

Thursday, First Week of December

BREAKFAST

Oranges (104) Cracked Wheat (656)
Eggs, Polonaise
Broiled Weakfish, Maitre d'Hôtel (927)
Beef Hash, Écossaise
Honey Cakes (1215)

2932. Eggs, Polonaise

Lightly butter six shirred-egg dishes with a little anchovy butter, then crack two fresh eggs in each dish. Evenly season with a half teaspoon salt, three saltspoons pepper and set them in oven for three minutes, then remove. Place an ounce butter in a frying pan with two tablespoons bread crumbs and toss on fire until a nice light brown, equally divide crumbs over eggs and serve.

2933. Beef Hash, Écossaise

Pick all the meat off beef left over from yesterday, then cut it in quarter-inch-square pieces. Cut also into same shape two cold boiled potatoes and keep both on a plate.

Thoroughly heat one and a half tablespoons melted butter in a saucepan, add a half finely chopped green pepper, a chopped onion and two ounces raw lean salt pork cut in small pieces, gently brown for five minutes, stirring meanwhile, then add beef and potatoes. Moisten with three gills broth (No. 701), season with a teaspoon salt, half teaspoon pepper, saltspoon grated nutmeg, tablespoon Worcestershire sauce and mix well. Cover pan and set to bake in oven for forty-five minutes, then remove. Thoroughly heat a tablespoon melted butter in a black frying pan, add hash, give it an omelette form, then brown for ten minutes, turn on hot dish, sprinkle a little chopped parsley over and serve.

LUNCHEON

Celery Broth (951)
Croquettes of Shrimps (2392)
Porterhouse Steak with Broiled Tomatoes
Mashed Potatoes, Maria
Boston Cream Pie (1621)

2934. Porterhouse Steak with Broiled Tomatoes

Procure a nice, tender porterhouse steak one and a quarter inches thick, lightly flatten all around, season all over with a teaspoon salt and half teaspoon pepper, then rub with a tablespoon oil, place on a broiler and broil on a brisk fire for twelve minutes on each side. Remove, dress on hot dish, arrange broiled tomatoes (No. 1636) around, spread a little butter over steak and serve.

2935. Mashed Potatoes, Maria

Boil six medium, sound peeled potatoes in two quarts water with a teaspoon salt for thirty-five minutes. Drain on sieve then press through potato masher into a bowl. Cut three skinned country sausages in small pieces, place in small saucepan with a tablespoon good lard and briskly fry for five minutes, stirring meanwhile. Add potatoes, with a gill hot milk, half teaspoon salt, three saltspoons pepper and saltspoon grated nutmeg, sharply mix on fire for five minutes, dress potatoes on a vegetable dish and serve.

DINNER

Radishes (58)
Salted Walnuts (954) Oysters (18) Potage, Soisson
Pickerel Sauté, Piquante Sauce
Potatoes, Anglaise (185)
Chicken Sauté, Gould Green Peas (35)
Roast Saddle of Lamb, Mint Sauce (2482)
Lettuce Salad (148)
Plombiere Marguerite (1067)

2936. Potage, Soisson

Soak a pint dry white beans in plenty of cold water for six hours at least. Drain, place in a saucepan with two ounces salt pork cut in small

pieces, half pound mutton bones, a sliced each carrot and onion, two bay leaves, one bean garlic and two cloves. Moisten with three quarts water, season with two teaspoons salt and half teaspoon pepper, cover pan and let simmer for two hours, mixing once in a while, remove and press pieces through sieve into a vessel. Remove stalks and stale leaves from a quart fresh sorrel, thoroughly wash in plenty of cold water, drain and finely slice in julienne shape. Place in a saucepan with three-quarters ounce butter and cook on a brisk fire for ten minutes, stirring once in a while. Pour purée in pan, mix well, add a pint milk, let boil for fifteen minutes, remove, pour purée into a soup tureen and serve with six slices toasted French bread.

2937. Pickerel Sauté, Piquante Sauce

Thoroughly wipe a three-pound fresh pickerel, place in oval saucepan with a sliced carrot, sliced onion, two branches parsley, a sprig thyme, sprig marjoram, bay leaf, clove, teaspoon whole black pepper and a gill vinegar. Cover fish with water, season with a light tablespoon salt, cover pan and boil slowly for forty minutes. With skimmer lift up fish without breaking, drain on a cloth, then dress on a hot dish, pour Piquante sauce (No. 177) over and serve.

2938. Chicken Sauté, Gould

Singe, cut neck and feet off a two-and-a-half pound tender chicken, neatly draw and wipe, then cut in twelve equal pieces, except spinal bone, place on a plate, season with a teaspoon salt and half teaspoon pepper. Thoroughly heat an ounce fresh butter in a sautoire, lay in pieces of chicken one beside another, then gently cook for five minutes on each side. Add one finely sliced onion, half a sliced sound green pepper, a sliced leek and an ounce finely chopped lean salt pork. Cut the tails off twenty-four very small, cleaned fresh mushrooms, add tails to chicken, keep heads on a plate for further use, mix well and brown for five minutes, stirring once in a while. Pour in one and a half gills good white wine, let briskly reduce on fire to almost a glaze, pour in three gills white broth (No. 701) and let reduce to half the quantity. Lift up chicken with a fork and keep on plate in a warm place. Pour one and a half gills cream in the sautoire, then cook on open fire for ten minutes, constantly stirring with a wooden spoon meanwhile. Mix on a saucer a half ounce fresh butter, half an ounce flour and one egg yolk. Incorporate this mixture little by little with the sauce, sharply mixing while adding, and keep hot. Thoroughly wash and drain heads of mushrooms, place in saucepan with half ounce butter, tablespoon sherry, and briskly fry for five minutes. Sprinkle over two saltspoons salt, the juice of a quarter lemon, toss well, then add chicken and a small truffle cut in small squares. Strain sauce through cheesecloth into pan, mix well while beating for three minutes, dress chicken on a hot dish, pour entire contents of pan over, arrange six timbales of rice (No. 521) around dish and serve.

Friday, First Week of December

BREAKFAST

Baked Apples (44)
Barley and Cream (1068)
Eggs, Beckwith Fish Fritters (1057)
Sausage with Fried Bananas (1058)
Cornmeal Pancakes (659)

2939. Eggs, Beckwith

Boil twelve fresh eggs for eight minutes, remove and plunge in cold water for one minute, take up and shell, then cut in two lengthwise. Scoop out yolks, place in a bowl, add a half teaspoon chopped parsley, half ounce butter, three tablespoons cream, three saltspoons salt and two saltspoons white pepper, sharply stir with wooden spoon until perfectly smooth and divide into the twenty-four whites. Pour a Mornay sauce (No. 526) on a baking dish, arrange eggs and sprinkle a little grated Parmesan cheese over sauce, set in oven for five minutes, remove and send to table in same dish.

LUNCHEON

Fish Chowder (198) Margot of Salmon
Veal Chops, Finnoise (750)
Macaroni au Beurre (503)
Rice with Raisins

2940. Margot of Salmon

Place a pound-and-a-half fresh salmon in saucepan with water enough to cover, a good teaspoon salt, half teaspoon pepper and three tablespoons vinegar, let slowly come to a boil, then remove to table and let stand until required.

Boil four good-sized, peeled potatoes in two quarts water with a teaspoon salt for thirty-five minutes. Drain on sieve, then press through potato masher into a vessel, add a half ounce butter, one and a half gills hot milk, half teaspoon salt, three saltspoons white pepper, saltspoon grated nutmeg, and mix well with a wooden spoon. Lift salmon from water, remove skin and bones, pull it in small pieces, add to mashed potatoes, mix well, then place in a baking dish dome-like, lightly egg surface, set in oven for fifteen minutes, remove and serve.

2941. Rice with Raisins

Thoroughly wash and drain four ounces Carolina rice, then place in enamelled saucepan with a pint milk, three ounces sugar, a vanilla "stick," the rind of a quarter of sound lemon and a saltspoon salt. Lightly mix and let gently boil for forty minutes, add three ounces California seeded raisins, mix well and cook for fifteen minutes longer, remove to a table, lift up vanilla and rind. (Wipe former and place it in the sugar.) Whisk up a gill of cream to a froth in bowl, add to rice and raisins, mix well, dress rice, etc., on a deep dish and serve.

DINNER

Celery (86) Oysters (18) Olives
Bisque of Prawns, Carolina
Sea Bass, Piombino Potatoes, Julienne (799)
Venison Chops, Pureé of Chestnuts
Cucumbers, Sauté, Lyonnaise (547)
Coquilles of Lobster, Parisienne (436)
Roast Turkey, Cranberry Sauce (67)
Chicory Salad (38)
Pudding, Italienne

2942. Bisque of Prawns, Carolina

Thoroughly wash and drain one and a half pounds fresh prawns. Heat an ounce butter in a saucepan, add prawns, with a finely sliced small carrot, an onion, a leek and two branches celery, briskly cook for fifteen minutes, frequently stirring meanwhile, then place in mortar and pound to a pulp. Remove and place in the pan again, pour in one gill white wine, a quart fresh or canned tomatoes and one and a half quarts water. Add two branches parsley, a branch chervil and a heaping teaspoon salt, mix well with wooden spoon and briskly cook for ten minutes. Add three ounces raw Carolina rice, mix well and let gently boil for an hour, occasionally mixing at bottom. Press bisque through sieve into a vessel, then through Chinese strainer into a saucepan and reset on fire. As soon as it comes to boil add a gill cream, half ounce good butter, a handful freshly cooked rice, two saltspoons cayenne and saltspoon grated nutmeg. Mix well while cooking for five minutes, pour into soup tureen and serve.

2943. Sea Bass, Piombino

Scale, cut off fins, wash and neatly wipe a three-pound sea bass, place in oval pan with a half ounce butter, half gill claret, one and a half gills water, the juice of quarter of a sound lemon, two branches parsley, a teaspoon salt and half teaspoon pepper. Cover fish with a buttered paper, place lid on pan, gently boil for five minutes on range, then set in the oven for forty minutes. Remove, take up bass and place on a hot dish without breaking it. Pour one and a half gills demi-glace (No. 122) into sauce and let reduce on open fire for twelve minutes. Shift pan to corner of range, drop in little by little a half ounce good butter, mixing continually while adding.

Stone twelve olives, place in a small saucepan with six each fresh mussels and little neck clams, with six heads canned mushrooms. Pour in two tablespoons sherry, cover pan and briskly cook for five minutes. Strain sauce through a cheesecloth into this garnishing, mix well, pour sauce, etc., and sprinkle a little chopped parsley over the fish and serve.

2944. Venison Chops, Purée of Chestnuts

Neatly trim and flatten six venison chops, season all over with a teaspoon salt and half teaspoon black pepper. Thoroughly heat a table-

spoon melted butter in sautoire, add chops one beside another, cook for five minutes on each side, dress a purée of chestnuts (No. 1019) on a hot dish, pyramid-like and arrange chops around. Remove fat from pan, add three tablespoons currant jelly and mix until thoroughly melted. Pour in a gill tomato sauce (No. 16), mix well, boil for two minutes, pour sauce over chops and serve.

2945. Pudding, Italienne

Place in a bowl six chopped candied marrons, four crushed macaroons, two ounces stale cake or bread crumbs, three tablespoons lemon sugar, two eggs, yolks of two others, one and a half gills cream, two tablespoons rum, two ounces each chopped candied orange and Smyrna raisins, and sharply stir with a wooden spoon for five minutes. Lightly butter and flour a plain pudding mould, drop in preparation and cover it with a buttered paper, place mould in saucepan, pour hot water in pan up to half the height of mould and set in oven for forty-five minutes. Remove, take up mould from pan, let rest for five minutes, unmould on a dish, pour rum sauce (No. 41) over and serve.

Saturday, First Week of December

BREAKFAST

Grape Fruit (130) Cero Fruto (1610)
Eggs, Rubler Broiled Salt Mackerel (511)
Beefsteaks, Maître d'Hôtel (172)
French Fried Potatoes (8)
Kümmel Cakes (1691)

2946. Eggs, Rubler

Mix in saucepan a tablespoon butter with tablespoon flour, pour in half gill milk and gill cream. Sharply mix on fire until it comes to a boil, add an ounce cooked lean ham cut in small squares, the leaves from two branches chervil, two tablespoons sherry, three saltspoons salt and one saltspoon cayenne pepper, mix well and let boil for five minutes. Pour half the quantity of sauce equally in six egg-cocotte dishes, carefully crack two fresh eggs in each dish, then season evenly with a half teaspoon salt and three saltspoons pepper. Pour balance of sauce over eggs, place on a tin, set in oven for six minutes, remove and serve.

LUNCHEON

Radish Broth (2164)
Beignets of Herrings
Tartine, Miss Griscom
Salad, Liechtenstein
Apple Pie (1434)

2947. Beignets of Herrings

Remove skin and bones from two smoked herrings, cut in half-inch, slanting, thick pieces, place in a deep dish, cover with cold milk and let

soak for two hours. Drain on cloth, place on plate, squeeze over juice of half a sound lemon, add half teaspoon freshly chopped parsley, two tablespoons oil, turn well in seasoning and let infuse for fifteen minutes. Prepare a frying batter (No. 204), roll herrings in it, then drop one by one in boiling fat and fry for ten minutes, turning once in a while with a skimmer. Lift up, thoroughly drain on cloth, dress on hot dish with a folded napkin crown-like, decorate with a little parsley greens, six quarters lemon, and serve with a tartare sauce (No. 48) separately.

2948. Tartine, Miss Griscom

Pick meat off turkey left over from yesterday, cut it in small and nearly even pieces as possible and keep on a plate. Place two ounces rice in enamelled saucepan, add two sliced, well-cleaned, sound, medium-sized fresh mushrooms, a half ounce butter, one and a half gills milk, a gill white broth (No. 701), lightly mix and boil for twenty minutes. Add turkey, with level teaspoon salt, two saltspoons cayenne, a saltspoon grated nutmeg and half teaspoon freshly chopped parsley. Mix well with a wooden spoon, cover pan, then set in oven for forty minutes. Remove, place in mortar, sharply pound for three minutes, then add one egg yolk; pound for two minutes, add another egg yolk and pound for three minutes longer. Remove from mortar, rub paste through sieve into a bowl, pour in two tablespoons cream, add a half ounce fresh butter and mix till well amalgamated. Cut from a sandwich loaf six slices a quarter inch thick, trim off crusts, then lightly toast on one side only. Spread the preparation evenly on toasted sides, neatly smooth top of each and sprinkle a very little grated Parmesan cheese over. Place tartines on a lightly buttered tin, then set in brisk oven for five minutes or until a light golden colour, remove, dress on hot dish with a folded napkin and serve.

2949. Salad, Liechtenstein

Place in a bowl (all cold) four tablespoons each cooked green peas and string beans cut in half-inch pieces, a half pint well-drained, cooked asparagus tips, four anchovies in oil cut in very small pieces, four tablespoons cooked flageolets, a tablespoon capers, two small, very finely sliced vinegar pickles and two cold hard-boiled eggs cut in small pieces. Toss well together in bowl, season with four tablespoons dressing (No. 863), mix well and serve.

DINNER

Olives Salted Almonds (954)
Rabbit Soup
Red Snapper au Court Bouillon (1043)
Potatoes, Marquise (1044)
Entrecôtes, Montpellier Tomatoes, Ménagère
Roast Duckling, Apple Sauce (187)
Celery Salad, Mayonnaise (69)
Gateau, Mocha

2950. Rabbit Soup

Remove skin, cut feet, tail and head from a very small fresh rabbit, then cut it in half-inch-square pieces. Place in a saucepan with six branches very clean celery, an onion, a seeded green pepper and two leeks cut in small squares, add an ounce butter and gently brown for ten minutes. Sprinkle with an ounce flour, stir well, brown for five minutes more, pour in two quarts and a half water, a gill red wine and two gills demi-glace (No. 122). Tie in a bunch two branches parsley, a branch chervil, sprig thyme, bay leaf and sprig sage, add to soup with two teaspoons salt and half teaspoon pepper, then let gently boil for an hour and a half, mixing once in a while. Remove bouquet, add two tablespoons sherry, lightly mix, pour soup into a tureen and serve.

2951. Entrecôtes, Montpellier

Neatly trim and flatten two one-and-a-quarter-pound tender sirloin steaks. Mix on plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly roll steaks in it and set to broil on a brisk fire for eight minutes on each side. Remove, dress on a hot dish, spread Montpellier butter over, decorate with a little watercress and serve.

2952. Montpellier Butter

Thoroughly wash two branches parsley, a branch chervil, eight tarragon leaves, eight branches chives and the leaves from a branch watercress. Drain and plunge in boiling water for two minutes, drain on sieve, place in a cloth and press out water. Place herbs in mortar with a tablespoon capers, chopped pickle, yolks of two cold hard-boiled eggs and pound to a pulp. Remove and press through sieve into a bowl, add three-quarters ounce fresh butter, sharply beat with wooden spoon for five minutes, then use as required.

2953. Tomatoes, Ménagère

Neatly wipe six even-sized, medium, firm red tomatoes, cut a cover from tops of each, with a spoon scoop out a little only of soft part, and evenly season interior with a half teaspoon each salt and sugar and three saltspoons pepper. Place on a plate a tablespoon each bread crumbs and butter, half teaspoon English mustard, a little freshly chopped parsley and one finely chopped sound shallot. Mix all well together, then evenly divide preparation in cavities of tomatoes, place covers on, arrange on a tin, set in oven for twenty-five minutes, remove, dress on a hot dish and serve.

2954. Gateau, Mocha

Place in a copper basin three ounces granulated sugar, four egg yolks, six drops vanilla essence, one tablespoon very strongly made coffee, and sharply beat with a wooden spoon for five minutes. Beat up whites of the four eggs to a stiff froth, add to yolks with two ounces well-sifted flour and gently mix.

Line bottom of a small six-inch-square pastry tin with a sheet of buttered paper, drop in preparation, neatly smooth surface, then set in oven for twenty minutes. Remove, let rest for ten minutes, turn on a table, take up paper, split in two, spread half the quantity crème mocha on split sides, place together as before, then decorate top with balance of crème mocha, sprinkle a little powdered sugar over, dress on dish with a folded napkin and serve.

2955. Crème, Mocha

Place two egg yolks in saucepan with a teaspoon flour, two tablespoons powdered sugar and one and a half gills milk, sharply whisk while heating for six minutes, remove, then strain through Chinese strainer into a bowl. Set bowl on ice, briskly whisk until thoroughly cold, pour in two tablespoons exceedingly strong coffee and mix well. Incorporate little by little an ounce fresh butter, sharply whisking while adding, then use as required.

Sunday, First Week of December

BREAKFAST

Baked Pears (216) Germea (217)
Poached Eggs, Egyptian
Smelts, Tartare Sauce (47)
Broiled Squabs on Toast (950)
Stewed Potatoes in Cream (110)
Flannel Cakes (136)

2956. Poached Eggs, Egyptian

Mix in a saucepan a half tablespoon butter with tablespoon flour, pour in a gill milk, half gill cream, and sharply mix until it comes to boil. Thoroughly drain a half pint canned corn and add to sauce with half teaspoon salt, saltspoon each cayenne and grated nutmeg, mix well and cook for five minutes. Prepare twelve poached eggs on toast (No. 106), pour sauce over and serve.

LUNCHEON

Chicken Broth (578)
Oysters, Bonne Bouche (1486)
Combination Chops (2060)
Spaghetti Italienne (15)
Chocolate Omelette with Kirsch

2957. Chocolate Omelette with Kirsch

Place in a saucepan two ounces grated chocolate with a tablespoon water and stir on fire with wooden spoon until thoroughly melted. Place on a table, add five egg yolks, two tablespoons powdered sugar, a tablespoon cream, two teaspoons kirsch, and thoroughly mix with wooden spoon. Beat up whites of the five eggs to a stiff froth, add to the preparation and gently mix for two minutes. Heat an ounce fresh butter in a

black frying pan, drop in preparation, sharply mix with fork for two minutes and let rest a minute; fold up opposite sides to meet in centre, let rest for a minute, turn on hot dish and serve.

DINNER

Oyster Cocktail in Tomatoes
Celery (86) Olives
Consommé au Cerfeuilles
Turbot Mornay, with Fines Herbes
Filet of Beef, Watson Potatoes Rissolées (2121)
String Beans with Butter (139)
Fried Sweetbreads, Montebello
Petit Pois, Française (145)
Roast Grouse (167) Chicory Salad (38)
Neapolitan Ice Cream (381)

2958. Oyster Cocktail in Tomatoes

Neatly wipe six medium, even-sized red tomatoes, cut a cover off top of each, scoop out interiors and keep shells intact. Place each shell in centre of an oyster plate with clean-shaved ice all around. Place forty-eight freshly opened bluepoint oysters in a bowl, add six drops Tabasco sauce, six tablespoons tomato catsup, a teaspoon of Worcestershire sauce, half teaspoon fine, freshly grated horseradish, two tablespoons Dumas sauce (No. 19), and mix all well together. Evenly divide oysters, etc., in the six shells, place covers on and serve with a teaspoon on each plate.

N. B. Place meat of tomatoes in the demi-glace pan (No. 122).

2959. Consommé au Cerfeuilles

Prepare a consommé (No. 52) and strain into another saucepan. Thoroughly wash three branches chervil, detach leaves from branches and add to consommé, then boil for five minutes. Cut crust off a three-inch piece sandwich bread and cut crusts into small, even, lozenge-shaped pieces, place on a tin, set in oven for five minutes, remove, place in soup tureen, pour consommé over and serve.

2960. Turbot Mornay, with Fines Herbes

Procure a three-pound piece of tail part of a fresh turbot. Lift up filets, place in sautoire with a half ounce butter, half gill white wine, gill water, two branches parsley, the juice of a quarter lemon, a level teaspoon salt and three saltspoons pepper. Cover fish with a buttered paper, cook on fire for five minutes, then set in oven for twenty minutes, remove and keep hot. Finely chop two well-cleaned, fresh mushrooms and six shallots, place in sautoire with a tablespoon butter and cook for five minutes, tossing well meanwhile. Add a finely chopped truffle, half teaspoon finely chopped each parsley and chives and shuffle pan well.

Prepare Mornay sauce (No. 526), pour one-third of the sauce in bottom of baking dish, place fish over, cut side up, evenly sprinkle the

fine herbs and pour balance of sauce over fish, dredge a little grated Parmesan cheese over all, set in oven for fifteen minutes, remove and serve.

2961. Filet of Beef, Watson

Neatly trim a little fat from surface of a two-and-a-half-pound piece filet of beef and season all over with a heavy teaspoon salt and half teaspoon pepper. Place a mirepoix (No. 271) in a small roasting pan, lay filet over, spread light tablespoon melted butter over beef, pour two tablespoons water in the pan, then set in oven for thirty-five minutes, turning and basting once in a while, remove filet, dress on a hot dish and keep hot. Skim fat off gravy in pan and place contents of pan in small saucepan. Pour in a gill white wine and reduce on fire to almost a glaze, pour in a gill broth and let reduce again to almost a glaze, then pour in a gill demi-glace (No. 122), mix well and let boil for six minutes.

Finely slice six canned mushrooms, place in a small saucepan with two tablespoons sherry and cook for five minutes. Strain sauce through a cheesecloth into pan, mix well, cook for two minutes, pour sauce over filet, arrange six chestnut timbales around and serve.

2962. Chestnut Timbales

Slit on one side twenty-five good-sized, sound Italian chesnuts, place on tin and roast in oven for twenty minutes. Remove, shell and place them in small saucepan with enough milk to just cover, add three saltspoons salt, cover pan, let boil until nearly dry, then place in a mortar and pound to a fine pulp. Remove, press through sieve into a saucepan, add two egg yolks, two saltspoons salt, a saltspoon each cayenne and grated nutmeg, and briskly stir while heating on fire for five minutes. Lightly butter six individual pudding moulds, fill up with the chestnuts, place on a tin, pour hot water in up to half the height of moulds, set in oven for twenty minutes, remove, unmould and use as directed.

2963. Fried Sweetbreads, Montebello

Blanch and trim six heart sweetbreads (No. 33), split in two, season all over with a teaspoon salt and half teaspoon pepper, lightly roll in flour, dip in beaten egg, then lightly roll in freshly prepared bread crumbs. Thoroughly heat two tablespoons melted butter in sautoir, add breads and gently cook for six minutes on each side, remove, dress on a hot dish with folded napkin, decorate with six quarters lemon, a little parsley greens, and serve with a Montebello sauce (No. 1030) separately.

Monday, First Week of December

BREAKFAST

Fresh Grapes Sago with Cream (1583)
Fried Eggs, Caviare Toast
Yarmouth Bloaters (311)
Broiled Devilled Bacon (682)
Hashed Brown Potatoes (50)
Buckwheat Cakes (330)

2964. Fresh Grapes

Thoroughly wash in cold water one and a half pounds grapes, drain, place in a compotier and serve.

2965. Fried Eggs, Caviare Toast

Cut six quarter-inch-thick slices from a stale sandwich loaf, lightly trim off crust and toast to a nice golden colour. Spread a half teaspoon caviare over each toast, dress on hot dish, arrange two fried eggs (No. 940) on top of each toast and serve.

LUNCHEON

Beetroot Broth (2179)
Oysters in Shell, Anglaise
Spareribs and Spinach
Crisp Swiss Pancakes or Crostri

2966. Oysters in Shell, Anglaise

Open twenty-four large fresh oysters, remove eyes and leave oysters on the deep shells, lay in a roasting pan, season all around with teaspoon salt and three saltspoons white pepper. Evenly pour two tablespoons Worcestershire sauce over, arrange a small, thin slice raw lean bacon over each oyster, sprinkle a little bread crumbs over all, set in oven for ten minutes, remove, dress on a hot dish, decorate with six quarters lemon and a little parsley greens and serve.

2967. Spareribs and Spinach

Procure six pieces salted spareribs or pork and soak in cold water for thirty minutes. Drain, place in saucepan with enough water to cover, add two carrots cut in quarters, an onion with two cloves in and one bean garlic. Season with half teaspoon salt and half teaspoon pepper, cover pan and let boil for forty-five minutes. Add six even-sized, peeled, large raw potatoes and boil for thirty-five minutes. Dress a spinach (No. 247) on a hot dish, take up spareribs with a fork, place over spinach, arrange potatoes around beef and serve.

2968. Crisp Swiss Pancakes or Crostri

Place in a saucepan one and a half gills good, rich milk, one and a half ounces lump sugar, four ounces good butter, a saltspoon salt and teaspoon vanilla essence. Place pan on fire, thoroughly heat without boiling and transfer to a China basin. Beat up two eggs in a bowl, add to milk, stir well with spatula, then mix in little by little one and a half pounds sifted flour and two saltspoons baking powder, briskly and continually stirring while adding. Place paste on a well-cleaned board, sharply knead for ten minutes, replace in bowl and let stand for thirty-five minutes. Divide batter into eighteen equal parts, give ball-shaped forms, with a pastry roller, roll out as thin and round as possible on a lightly floured table and let stand for fifteen minutes more.

Place in a large frying pan one pound leaf lard, four ounces butter, and when butter is thoroughly hot place in one beside another as many

cakes as pan can hold and fry to a nice golden colour. Lift up with a skimmer, place on a cloth to thoroughly drain, prepare balance in exactly same way, sprinkle a little powdered sugar over and serve.

N. B. These excellent crostri will keep in perfect condition for several days. Place what is left over in a tin and keep in moderate temperature.

DINNER

Radishes (58) Olives
Purée of Potatoes, Inouye
Halibut, Portugaise Sliced Cucumbers (340)
Chicken Sauté, Paysanne (1899)
Brussels Sprouts (618)
Roast Leg of Lamb (392) Romaine Salad (214)
Apple Charlotte (634)

2969. Purée of Potatoes, Inouye

Place in saucepan a half pound salt pork cut in small pieces, four sliced leeks, one sliced onion, two bay leaves and one ounce butter, place pan on fire and brown for ten minutes, stirring once in a while. Add six good-sized, well-washed, peeled potatoes, moisten with three pints broth (No. 701) and one pint water, season with a teaspoon salt and half teaspoon pepper, gently mix, cover pan and boil rather slowly for one hour. Press through sieve into a vessel, then through Chinese strainer into another saucepan and keep on corner of range.

Plunge two ounces Japanese pearl tapioca in a pint boiling water with a half teaspoon salt and boil for forty minutes, stirring at bottom once in a while. Place on sieve and wash in cold water, then drain well and add to soup with a pint hot milk, saltspoon cayenne and half ounce butter, mix well while heating for five minutes, pour soup into tureen and serve.

2970. Halibut, Portugaise

Procure three three-quarter-pound slices fresh halibut and place in a sautoire with half ounce butter, half gill white wine, a gill water, branch parsley, tablespoon vinegar, half teaspoon salt and three saltspoons pepper. Cover fish with a buttered paper, boil five minutes, remove, lift up fish and dress on hot dish. Strain fish gravy into a small saucepan and let reduce until nearly dry, then add one and a half gills tomato sauce (No. 16), a saltspoon cayenne pepper, mix well, let briskly boil for ten minutes, pour sauce over fish and serve.

Tuesday, First Week of December

BREAKFAST

Stewed Pears and California Raisins
Oatmeal Porridge (2)
Omelette, Maître d'Hôtel
Boned Smelts, Meunière (2455)
Émincé of Lamb, Charcutière
Potatoes, Garfield (1843)
Puffs (313)

2971. Stewed Pears and California Raisins

Pull off stems and peel six medium, sound sweet pears, cut in quarters, core, then place in a small enamelled pan with a piece cinnamon stick, six drops vanilla essence, an ounce granulated sugar, pour in water to just cover pears and let slowly boil for twenty-five minutes. Add two ounces seeded California raisins, shuffle pan and cook for ten minutes longer, remove cinnamon, pour fruit in a compotier, and serve either hot or cold.

2972. Omelette, Maître d'Hôtel

Break eight fresh eggs in a bowl, add half gill cream, half teaspoon each freshly chopped parsley and chives, the juice of a quarter sound lemon, half teaspoon salt, three saltspoons pepper, and sharply beat up with a fork for two minutes. Heat an ounce good butter in a black frying pan, drop in eggs, sharply mix with fork for two minutes and let rest half a minute; fold up opposite sides to meet in centre, let rest for a minute, turn on hot dish and serve.

2973. Émincé of Lamb, Charcutière

Cut all the meat off leg of lamb left over from yesterday, slice it very fine and keep on a plate. Thoroughly heat two tablespoons good melted lard in a saucepan, add two finely sliced onions and two ounces raw lean bacon cut in very small square pieces, then nicely brown for ten minutes, stirring once in a while. Dredge in two tablespoons flour and briskly mix while heating for two minutes. Pour in a gill broth (No. 701) and one gill demi-glace (No. 122), mix well until it comes to a boil, then add lamb, with ten finely sliced pickles, a half teaspoon each freshly chopped parsley and salt and three saltspoons pepper. Mix well, let gently cook for ten minutes, pour into a hot dish and serve.

LUNCHEON

Parsley Broth (1667)
Horly of Sardines
Veal Pot Pie, Hongroise (1167)
Compote of Apricots with Kirsch

2974. Horly of Sardines

Skim, carefully split in two and bone twelve good-sized sardines in oil, place on plate, squeeze over juice of half a sound lemon, sprinkle over a half teaspoon freshly chopped parsley and carefully turn in seasoning without breaking. Prepare a frying batter (No. 204), carefully turn sardines in it, then drop one by one in boiling fat and fry for eight minutes, turning with skimmer once in a while. Lift up, dry on a cloth, dress on hot dish with a folded napkin, decorate with six quarters lemon, a little parsley greens, and serve with a gill hot tomato sauce (No. 16) separately.

2975. Compote of Apricots with Kirsch

Open a pint can of apricots, place syrup in a saucepan, let come to a boil, pour in two tablespoons kirsch, mix well, arrange apricots on a compotier, pour syrup over and serve.

DINNER

Oysters (18)
Olives Lyons Sausages (582)
Tomato, St. Louis
Fresh Mackerel, Fennel Sauce
Quails, Junipers Potatoes Dauphine (415)
Oyster Plant, Poulette (1129)
Roast Sirloin of Beef (1426)
Watercress and Sweet Pepper Salad
Ice Cream au Curaçao

2976. Tomato, St. Louis

Finely slice a carrot, onion, two branches celery, half a sound green pepper and a bean garlic. Place in a saucepan with two tablespoons butter, a pound crushed, raw ham bones and gently brown for ten minutes, stirring once in a while. Dredge in two ounces flour, briskly stir while heating for two minutes, pour in a quart crushed fresh tomatoes (or its equivalent in canned), a quart broth (No. 701) and one and a half pints water. Season with one and a half good teaspoons salt, a teaspoon sugar and half teaspoon pepper. Add a sprig thyme, one bay leaf, two cloves, mix well and cook for an hour and fifteen minutes, mixing at bottom once in a while. Press soup through sieve into a vessel, then through a Chinese strainer into another saucepan.

Scald one and a half ounces pistachios in boiling water for two minutes, drain on sieve, peel and split, then add to soup with a gill cream and an ounce butter. Mix well while cooking for five minutes, pour soup in a tureen and serve.

2977. Fresh Mackerel, Fennel Sauce

Cut the head and fins off a very fresh three-pound mackerel, split in two through back and remove spinal bone. Place it in sautoire with enough cold water to cover and two tablespoons fennel, let come to a boil, then shift near corner of range and let simmer for twelve minutes. Remove fish, drain well, dress on a dish, pour a fennel sauce (No. 2281) over and serve.

2978. Quails, Junipers

Pick, cut heads and feet off, draw and neatly wipe six fat quails. Crush a good tablespoon of very sound, well-dried juniper berries, place in bowl with a half teaspoon fresh butter, thoroughly mix, then equally divide half the butter in interiors of the six quails. Truss well, season all around with a teaspoon salt and half teaspoon pepper, place on a roasting tin, arrange a very thin slice larding pork over each bird, then set in oven for twenty-five minutes, basting once in a while, remove, take out lard and untruss. Place them in a cocotte dish, set on the

fire, when thoroughly hot divide balance of butter over, and, as the butter swells, immediately send to table in cocottière.

2979. Watercress and Sweet Pepper Salad

Remove large stalks from two large bunches very fresh watercress, wash well and thoroughly drain. Place in salad bowl with four Spanish sweet red peppers cut in small square pieces, season with four tablespoons dressing (No. 863), mix well and serve.

2980. Ice Cream au Curaçao

Prepare a quart vanilla ice cream (No. 42). Pour into ice cream in freezer a quarter gill curaçao, thoroughly mix with spatula and serve same as vanilla.

Wednesday, First Week of December

BREAKFAST

Stewed Figs (2844) Swiss Mush (2564)
Scrambled Eggs, Compiègne
Findon Haddock (76)
Pork Chops with Fried Apples (760)
Raisin Cakes (1719)

2981. Scrambled Eggs, Compiègne

Crack eight fresh eggs in a bowl, add half gill milk, half teaspoon salt, three saltspoons white pepper, and briskly beat up with fork for a minute. Heat two tablespoons melted butter in sautoire, add a finely chopped onion and gently brown for three minutes, then add four well-cleaned, fresh mushrooms cut in small squares and briskly cook for five minutes. Stir well, drop in eggs, cook for six minutes, briskly stirring meanwhile, dress on a hot, deep dish, arrange six heart-shaped bread croutons (No. 90) around and serve.

LUNCHEON

Oyster Stew (435)
Scallops, Brestoise (1857)
Foame Macaronia
Babas au Rhum (687)

2982. Foame Macaronia

Cut in very small square pieces a pound raw lean mutton, half pound raw lean veal and two ounces raw lean ham. Finely chop two ounces raw beef marrow and place it in saucepan with a tablespoon melted butter, one finely chopped onion and half a chopped green pepper, gently brown for ten minutes, add meat, mix well and cook for fifteen minutes, frequently stirring meanwhile. Season with a teaspoon salt, half teaspoon pepper and half saltspoon grated nutmeg. Pour in two gills pure tomato sauce, a gill broth, mix well, cover pan, set in oven for thirty-five minutes, remove and keep hot. Boil a half pound of macaroni

in a quart boiling water with teaspoon salt for thirty minutes and drain on a sieve. Lay half the macaroni in a lightly buttered earthen casserole dish, season with three saltspoons salt and two saltspoons pepper, sprinkle with two tablespoons grated Parmesan cheese and pour hash over. Place remainder macaroni on top, sprinkle over three saltspoons salt, two saltspoons pepper and two tablespoons grated Parmesan cheese. Divide a half ounce butter in small bits on top of hash, pour a gill tomato sauce over, set in oven for thirty-five minutes, remove and serve.

DINNER

Celery (86) Olives
Consommé Veneur
Salmon Trout, Hollandaise (675)
Potatoes Persillades (63)
Cutlets of Beef, Velours
Jerusalem Artichokes Rissolés (2140)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Chocolate Pudding (190)

2983. Consommé Veneur

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Detach all good leaves from a head of fresh green lettuce, thoroughly wash, drain well, slice into julienne strips, place in a sautoire with a tablespoon melted butter and cook for ten minutes, stirring once in a while. Add to the consommé with leaves from branch each tarragon and chervil, a royale garnishing (No. 2446), boil for three minutes, pour consommé into a soup tureen and serve.

2984. Cutlets of Beef, Velours

Finely chop two and a half pounds tender raw beef, place in a bowl with three tablespoons finely crushed soda crackers, a gill cream, raw egg, ounce fresh butter, teaspoon salt, half teaspoon pepper, saltspoon grated nutmeg, one finely chopped onion (previously browned five minutes in a very little melted butter) and sharply mix until well amalgamated. Divide preparation into twelve equal pieces, giving then cutlet forms, lightly dip in beaten egg, then roll in cracker dust.

Heat thoroughly two tablespoons good lard in a sautoire, place cutlets in one beside another and gently cook for eight minutes on each side, remove, pour a gill tomato sauce (No. 16) on a hot dish, dress cutlets over and serve.

Thursday, Second Week of December

BREAKFAST

Grape Fruit (130) Hominy (45)
Poached Eggs, Aix les Bains
Fried Porgies (498)
Calf's Liver, Minute (810)
Fried Sweet Potatoes (116)
Corn Muffins (51)

2985. Poached Eggs, Aix les Bains

Cut from a stale sandwich loaf twelve quarter-inch-thick slices, then cut to two inches in diameter and toast to a light brown. Place in saucepan a half gill white wine, saltspoon grated nutmeg, and place on fire; when thoroughly boiling add three ounces grated Swiss cheese and sharply mix with a wooden spoon until thoroughly melted, spread cheese over the twelve toasts evenly and arrange on a hot dish. Dress twelve poached eggs (No. 106), sprinkle a little finely chopped parsley over and serve.

LUNCHEON

Okra Broth (2115)
Tartlet of Oysters
Blanquette of Turkey with Mushrooms
Cucumber, Romaine (1737)
Blanc Manger (1052)

2986. Tartlet of Oysters

Prepare six tartlet crusts (No. 161), remove beans and thoroughly wipe. Place thirty-six fairly good-sized, fresh-opened bluepoint oysters in saucepan with their liquor, a half gill white wine, and let boil for three minutes. Lift up with a skimmer, thoroughly drain on a cloth, evenly spread a teaspoon anchovy paste over the six tartlets, arrange six oysters in each tartlet and lay on a tin.

Mix in saucepan a tablespoon butter and one and a half tablespoons flour, then strain oyster broth into pan, add a half gill cream, half teaspoon each salt, cayenne and grated nutmeg, mix well until it comes to a boil, then allow to gently boil for eight minutes. Add an egg yolk, sharply whisk for one minute and evenly divide sauce over oysters. Sprinkle a little Parmesan cheese over all, set in brisk oven for six minutes or till a good golden colour, remove, dress on a hot dish and serve.

2987. Blanquette of Turkey with Mushrooms

Pick all meat from turkey left over from yesterday and cut in half-inch pieces. Mix in a saucepan an ounce each butter and flour, pour in a half pint broth, mix well and let boil for fifteen minutes. Mix on a plate one egg yolk, two tablespoons cream, the juice of half a sound lemon, and add to sauce, sharply mixing while adding. Add turkey with twelve sliced, canned mushrooms, season with a half teaspoon salt, saltspoon each cayenne and grated nutmeg, mix well, heat for five minutes, but do not allow to boil. Transfer blanquette into a deep dish, arrange six heart-shaped croutons (No. 90) around and serve.

DINNER

Canapés of Ham (301) Oysters (18) Radishes (58)
Potage, Vert-Pré
Codfish, Shrimp Sauce Potatoes, Macaire (859)
Lamb Steaks. Purée of Chestnuts (1018)
Baked Spanish Onions
Roast Capon (378) Lettuce Salad (148)
Coupe St. André (1032)

2988. Potage, Vert-Pré

Boil a pint dried, split green peas in a quart water for five minutes, then drain on a sieve. Place in saucepan with a pint well washed and drained fresh sorrel, a sliced each carrot and onion, two branches celery, two leeks, two branches parsley, two sliced, peeled, raw potatoes, a pound raw ham bones, three quarts and a half water, two teaspoons salt, a teaspoon sugar and half teaspoon pepper. Mix well, and let slowly boil for an hour and forty-five minutes, being careful to mix once in a while. Remove, press soup through a sieve into a basin, then through Chinese strainer into a saucepan, add three tablespoons cooked green peas, leaves of two branches chervil, and by little bits half an ounce butter. Mix well and boil for five minutes, pour soup into a tureen and serve.

2989. Codfish, Shrimp Sauce

Place a five-pound piece fresh codfish in a saucepan with four tablespoons vinegar, just enough water to cover, a sliced each carrot and onion, two branches parsley, a sprig thyme, two bay leaves, two cloves, a tablespoon salt and half teaspoon pepper. Cover pan and let come to a boil as rapidly as possible, then shift to a corner of range, let slowly simmer for forty-five minutes, remove pan to a table and let stand for ten minutes. Carefully lift up fish with two skimmers, dress on a hot dish with folded napkin, decorate with a little parsley greens and serve with shrimp sauce (No. 897) separately.

N. B. The above fish is about double the quantity of the usual dinner fish. The object of this is to show how to utilize left-over fish. It will be used to-morrow for luncheon.

2990. Baked Spanish Onions

Peel three medium, sound Spanish onions, clip off a small piece at both ends, cut in two crosswise, and arrange in a baking dish cut side up. Mix in a bowl an ounce butter, a half bean finely chopped garlic, teaspoon chopped parsley, a saltspoon each salt and pepper and the juice of half a sound lemon. Spread this butter evenly over the six half onions, cover with a buttered paper and set in oven for thirty-five minutes, being careful to baste quite frequently. Bring dish to oven door and lift up paper, sprinkle over two tablespoons fresh bread crumbs, baste well, reset in oven for ten minutes more, remove and serve in same dish.

Friday, Second Week of December

BREAKFAST

Pears in Cream (2034) Boiled Grits (131)
Omelette with Herrings
Weakfish, Maitre d'Hôtel (927)
Broiled Pigs' Feet (434) Potatoes, Anna (84)
Orange Cakes (1984)

2991. Omelette with Herrings

Cut off head and tail of a nice fat smoked herring, split in two through back, remove spinal bone and skin, then cut it in very small square pieces; place on a plate with enough milk to cover, let infuse for one hour, remove from milk and drain pieces on a cloth. Heat one and a half tablespoons melted butter in a frying pan, add fish and fry for five minutes, tossing once in a while. Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, three saltspoons pepper, and sharply beat up with a fork for two minutes. Drop eggs in the fish pan, mix with fork for two minutes and let rest for a half minute; fold up opposite sides to meet in centre and let rest for a minute, turn on hot dish and serve.

LUNCHEON

Clam Broth (80)
Fritadelles of Fish, Tower
Schaschiks-Tatarski
Raisin Pie

2992. Fritadelles of Fish, Tower

Skin and bone codfish left over from yesterday, then pick meat in small pieces and place on a plate. Boil three medium, peeled potatoes in a quart water with a teaspoon salt for thirty-five minutes, drain, then press through potato masher into a sautoire, add two egg yolks, an ounce good butter and a half gill cream. Mix well, then add the fish with a teaspoon salt, three saltspoons pepper, a saltspoon nutmeg and teaspoon freshly chopped parsley. Finely chop an onion, fry in a pan with teaspoon butter until a light brown, then add to the rest. Thoroughly but gently mix with spatula, divide preparation in twelve even, oval-shaped pieces, roll in flour and lightly flatten, then lightly dip in beaten egg and roll in bread crumbs. Thoroughly heat two tablespoons melted butter in a sautoire, add the fritadelles, one beside another and cook for six minutes on each side. Drain on a cloth, arrange on a hot dish with folded napkin, decorate with six quarters lemon and parsley greens and serve.

2993. Schaschiks-Tatarski

Procure a two-pound piece sirloin of beef, cut the lean part (only) in one-inch squares a fifth of an inch thick. Cut also, but considerably thinner, the same number of pieces raw, lean salt pork.

Place both on a plate, season with a level teaspoon salt, half teaspoon paprika, and arrange beef and pork on six skewers alternately, evenly divided. Place a tablespoon oil on plate, roll skewers in it, arrange on a broiler, broil for eight minutes on each side and remove.

Prepare a Créole rice (No. 2269), dress on a hot dish and place schaschiks over it, pour a gill hot tomato sauce (No. 16) around and serve.

2994. Raisin Pie

Place a pound California seeded raisins in a bowl, add an ounce sugar, a half teaspoon cinnamon in powder and teaspoon vanilla essence, mix well, then proceed to make pie in same manner as No. 118.

DINNER

Celery (86) Oysters (18) Olives
Potage, St. Ouen
Filet of Sole, Meunière (565)
Potatoes, Château (208)
Boned Leg of Mutton, Fribourgoise
Stuffed Cabbage
Asparagus, Mousseline (1276)
Roast Teal Duck (561) Romaine Salad (214)
Mille Feuilles (594)

2995. Potage, St. Ouen

Remove heads and tails of six fresh smelts, cut in quarter-inch pieces, place and keep on a plate. Place a pound of fish bones in saucepan with a sliced each carrot, onion and leek, two sliced branches celery, two branches parsley, a sprig thyme and two cloves. Moisten with two and a half quarts water, season with one and a half teaspoons salt and cook forty-five minutes, then strain broth through cheesecloth into a vessel. Finely chop an onion, leek, half a seeded green pepper, two branches celery, place in saucepan with an ounce butter and brown for ten minutes, frequently stirring meanwhile. Pour in fish broth with a half teaspoon pepper and let gently boil for fifteen minutes.

Thoroughly wash and drain on a sieve two ounces Brazilian tapioca, add to soup with two gills tomato sauce (No. 16), broil for ten minutes, then add smelts, lightly mix, boil for ten minutes, pour soup into tureen and serve.

2996. Boned Leg of Mutton, Fribourgoise

Carefully bone a tender leg of mutton, season interior and all around with a level teaspoon salt and half teaspoon pepper, fold and tie up to its former shape. Place a mirepoix (No. 271) with one ounce butter in a roasting pan and brown for ten minutes. Lay mutton over mirepoix, pour in a pint cider, then let reduce on fire to half the quantity. Pour in three-quarters pint broth, one and a half gills demi-glace (No. 122), cover pan, set in oven for one hour and fifteen minutes, basting and turning leg once in a while, remove, untie and dress on hot dish. Skim fat off gravy, then reduce on the fire to about one and a half gills. Strain gravy, pour a third of it over leg, the balance in a sauce bowl, arrange six stuffed cabbages around leg and serve.

2997. Stuffed Cabbage

Detach twelve sound leaves from a good-sized cabbage, plunge in two quarts boiling water with teaspoon salt, boil for fifteen minutes and drain on sieve. Lay on a board and trim each leaf into three-inch

squares, spreading trimmings over main leaves, then sprinkle teaspoon salt and half teaspoon pepper evenly over them.

Place in a bowl eight skinned sausages with a half teaspoon chopped parsley, two tablespoons bread crumbs, three saltspoons salt, two saltspoons pepper, half saltspoon nutmeg and one egg yolk. Mix well, evenly divide this force in centre of leaves and fold up. Have a cloth in palm of left hand, place a cabbage on it, close up hand, then briskly twist cloth and press left hand with right so as to give a firm, round shape. Place on lightly buttered sautoire, pour in two gills broth (No. 701), lightly baste surface with a little melted butter, cover with a buttered paper, set in oven for thirty minutes, remove and serve as directed.

Saturday, Second Week of December

BREAKFAST

Sliced Bananas (151)
Farina with Milk (71) Fried Eggs, Chasseur
Kippered Herrings (153)
Salisbury Steaks (347)
Sweet Lyonnaise Potatoes (1092)
Caraway-Seed Cakes (1059)

2998. Fried Eggs, Chasseur

Finely chop four shallots, place in a saucepan with teaspoon melted butter and gently brown for four minutes. Pour in a half gill white wine and let reduce until nearly dry, then pour in half gill tomato sauce and gill demi-glace (No. 122); add six finely sliced canned mushrooms, a little chopped parsley, lightly mix, let boil for six minutes and keep hot. Heat one and a half tablespoons melted butter in large frying pan, carefully break in twelve fresh eggs, evenly season with half teaspoon salt and three saltspoons pepper. Fry on fire for one minute, set in oven for five minutes, remove, carefully glide on hot dish, pour sauce over and serve.

LUNCHEON

Oyster Broth (1090)
Stuffed Devilled Crabs (10)
Mutton Croquettes,* Oriental (2501)
Boston Baked Beans (706)
Vanilla Custard (1345)

DINNER

Olives Lyons Sausage (582)
Potage, Knot Celery Bass, Marinière (710)
Potatoes, Villageoise (1050)
Antelope Steaks, Salmi Sauce
Purée, Cumberland
Stuffed Green Peppers (230)
Roast Ribs of Beef (126) Doucette Salad (189)
Rice Pudding à l'Orange (1120)

*Use mutton from yesterday

2999. Potage, Knot Celery

Peel and finely slice three roots knot celery, place in saucepan with a sliced onion, two sliced leeks, two branches parsley, a branch chervil, two bay leaves, two sliced, cold, peeled raw potatoes and two ounces raw ham cut in small pieces. Moisten with two quarts broth (No. 701) and quart water, season with teaspoon salt, half teaspoon pepper, saltspoon nutmeg, and lightly mix. Cover pan, let gently boil for one and a half hours, press soup through sieve into a vessel, then through Chinese strainer into another saucepan. Set pan on fire, add two gills milk, half a gill cream and half ounce butter; mix well, then let boil for five minutes, place bread croutons (No. 23) in soup tureen, pour soup over and serve.

3000. Antelope Steaks, Salmi Sauce

Procure six five-ounce steaks from a stale leg of antelope, neatly flatten and season all over with a teaspoon salt and half teaspoon black pepper. Thoroughly heat a tablespoon melted butter in sautoir, add steaks one beside another and briskly cook them for four minutes on each side, dress on a hot dish, pour the Salmi sauce over and serve.

3001. Salmi Sauce

Finely slice one onion, three shallots, one carrot and two medium, fresh mushrooms. Place in a saucepan with a half pound any kind of game bones, a half ounce butter, and brown for ten minutes, stirring once in a while. Add a teaspoon crushed black pepper, a half teaspoon salt, bay leaf, sprig thyme, clove and branch chervil. Pour in a half gill port or sherry, let briskly boil for five minutes, then pour in a gill demi-glace (No. 122) and a half gill water. Mix well, slowly boil for twenty minutes, skim fat off surface of sauce, strain sauce through Chinese strainer into a bowl, then through cheesecloth into a small saucepan, and serve as required.

3002. Purée, Cumberland

Peel and slice five each sound apples and bananas, place in saucepan with a half ounce butter, a tablespoon sugar, two tablespoons currant jelly, a half teaspoon salt and saltspoon cayenne. Mix well and cook on fire for twenty-five minutes, frequently stirring meanwhile, press through sieve into a bowl, dress on a vegetable dish and serve.

Sunday, Second Week of December

BREAKFAST

Stewed Figs and Raisins
Force (979)
Scrambled Eggs with Artichokes
Fried Smelts with Parmesan Cheese
Broiled Lamb Chops with Bacon (219)
French Fried Potatoes (8)
Small Brioches (878)

3003. Stewed Figs and Raisins

Soak a pound fine California figs in cold water for four hours. Drain and place in an enamelled saucepan with a half pound California seeded raisins, one and a half ounces granulated sugar, the rind of a quarter lemon, a small piece cinnnamon stick, gill claret and just enough water to nearly cover fruits. Cover pan and let slowly boil for twenty-five minutes, remove pan to table and let stand for thirty minutes. Take up lemon rind and cinnamon, pour stew in a deep compotier and serve.

3004. Scrambled Eggs with Artichokes

Break eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two saltpsoons pepper, and sharply beat up with fork for a minute. Cut three canned artichoke bottoms into quarter-inch-square pieces, place in a sautoire with two tablespoons melted butter and briskly fry for five minutes, tossing once in a while. Sprinkle two saltspoons salt over, drop in eggs and cook for six minutes, briskly and frequently stirring meanwhile, dress on a hot deep dish and serve.

3005. Fried Smelts with Parmesan Cheese

Neatly wipe twelve good-sized fresh smelts, season all over with a teaspoon salt and half teaspoon pepper, then lightly roll again in freshly grated Parmesan cheese. Arrange in frying basket and fry in boiling fat for eight minutes, lift up, drain, arrange on a hot dish, decorate with six quarters of lemon and serve.

LUNCHEON

Oyster Broth Tomaté (3127)
Broiled Devilled Lobster (158)
Fried Chicken, Baltimore
New London Salad (1745)
Coffee Éclairs (2217)

3006. Fried Chicken, Baltimore

Singe, cut head and feet off a two-and-a-half-pound tender chicken, draw, neatly wipe and cut it into twelve equal pieces. Place on a plate, season with a teaspoon salt and half teaspoon pepper, turn well in seasoning, lightly roll in flour, shake off superfluous flour, then dip in beaten egg and lightly roll in fine bread crumbs. Thoroughly heat two tablespoons melted butter in a sautoir, add chicken pieces one beside another and gently fry for eight minutes on each side, set in oven for ten minutes, then remove to oven door.

Pour Madeira sauce (No. 641) on a hot dish, then nicely dress chicken over and arrange the twelve Baltimore fritters around. Broil six thin slices ham for one minute on each side, place ham over chicken and serve.

3007. Baltimore Fritters

Plunge twelve freshly opened large oysters in boiling water for five minutes, drain, then cut in very small square pieces and place in a

bowl. Drain on sieve a half pint cooked corn and add it to oysters with half teaspoon chopped parsley, three tablespoons flour, one raw egg, the yolk of another, a half gill cream, saltspoon baking powder, half teaspoon salt, two saltspoons pepper, saltspoon grated nutmeg, and sharply mix with wooden spoon for five minutes.

Thoroughly heat three tablespoons leaf lard in a large frying pan, take up a heaping tablespoon batter and with aid of a finger drop it into pan. Proceed as rapidly as possible with the rest and fry for three minutes on each side, or until a nice golden colour, lift up, dry on a cloth and use as directed.

DINNER

Celery (86) Oysters (18) Olives
Cream of Chicken, Française
Broiled Salmon, Bearnaise Sauce
Potatoes Croquettes (390)
Tenderloin of Beef, Cassatt
Green Peas with Mint (2408)
Coquilles of Sweetbreads (888)
Punch, Chartreuse
Roast Partridge, Bread Sauce (97)
Chicory Salad (38)
Strawberry Ice Cream (431)

3008. Cream of Chicken, Française

Cut off head and feet and neatly draw and wipe a very small fowl. Place in saucepan with one each sliced carrot and onion, two each sliced leeks and branches celery, two branches parsley and a branch chervil. Pour in three and a half quarts water, add a half pound piece salt pork, season with a teaspoon salt, half teaspoon pepper and let come to a boil. Skim fat off surface, then let slowly simmer for two hours, being careful to skim fat off once in a while. Lift up fowl, plunge in cold water for ten minutes, remove skin and entirely bone it. Place meat in mortar and pound to a paste, remove and keep on a plate.

Mix in a saucepan one ounce butter and two ounces flour, strain broth in this pan, mix until it comes to a boil, then add chicken paste little by little, with two tablespoons sherry, a saltspoon each cayenne and nutmeg, thoroughly mix, then let gently boil for thirty minutes. Dilute on a plate one egg yolk with a gill cream and juice of half a sound lemon, mix well while heating for three minutes, but do not allow to boil. Strain through sieve into a vessel, then through cheesecloth into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

3009. Broiled Salmon, Béarnaise Sauce

Procure three three-quarter-pound slices fresh salmon and place on a plate with a tablespoon each oil and lemon juice, a sliced onion, a branch parsley, teaspoon salt and half teaspoon pepper. Repeatedly turn slices in seasoning, then let infuse for one hour, being careful to turn once in a while. Remove from seasoning, arrange on a broiler,

broil for six minutes on each side, dress on a hot dish, decorate with a little parsley greens and serve with a Béarnaise sauce (No. 34) separately.

3010. Tenderloin of Beef, Cassatt

Neatly trim a little fat from a two-and-a-half-pound piece tenderloin of beef, season it all over with a teaspoon salt and half teaspoon pepper. Place mirepoix (No. 271) in a roasting pan, lay beef over, baste with a little melted butter, pour two tablespoons water in pan, then set in oven for twenty-five minutes, turning and basting once in a while. Remove, lift up filet, cut in twelve even slices and arrange in baking dish, one overlapping another. Place in a saucepan one ounce butter with a finely sliced sound onion and gently brown for four minutes. Add six well-cleaned, sliced, fresh mushrooms, two tablespoons good sherry, and nicely brown for five minutes more, stirring once in a while. Add two tablespoons flour, mix well, pour in one and a half gills broth (No. 701), season with three saltspoons salt, a saltspoon cayenne, and half saltspoon grated nutmeg. Sharply mix, let cook for five minutes, add egg yolk and briskly mix while heating for one minute. Pour sauce over filet, sprinkle a tablespoon fresh bread crumbs over all, set in oven for fifteen minutes, remove and serve in same dish with a Finnoise sauce (No. 251) separately.

3011. Punch, Chartreuse.

Prepare a lemon-water ice (No. 376), pour in while in freezer two tablespoons yellow chartreuse, mix well with spatula and serve in six sherbet glasses.

Monday, Second Week of December

BREAKFAST

Baked Apples (44) Hominy (45)
Poached Eggs, Tomato Sauce
Fish Cakes (5)
Chicken Livers, en Brochette (600)
Potatoes Stewed in Cream (110)
Wheaten Cakes (9)

3012. Poached Eggs, Tomato Sauce

Prepare twelve poached eggs on toast (No. 106). Place one and a half gills tomato sauce (No. 16) in a saucepan with a half teaspoon each anchovy essence and freshly chopped parsley and one saltpsoon cayenne, mix well and let gently boil for fifteen minutes. Drop in little by little a half ounce butter, briskly mix, pour over eggs and serve.

LUNCHEON

Celery Broth (951)
Stuffed Oysters (1102)
Boulettes of Beef, Emilie
Macaroni, Italienne
Sago and Apple Compote

3013. Boulettes of Beef, Emilie

Cut off all lean meat from roast beef left over from Saturday's dinner, keep on a plate, and add meat of six country sausages to it. Brown a finely chopped onion in frying pan with a teaspoon butter for five minutes and add to meat. Place all on a board with a teaspoon freshly chopped parsley, teaspoon salt, half teaspoon pepper, half saltspoon nutmeg, and finely chop the whole to a smooth hash.

Boil two peeled, medium potatoes in salted water for thirty-five minutes, drain, press through a potato masher into a vessel, add hash to potatoes with an egg and sharply mix. Divide into twelve equal parts, roll in flour to ball-shaped forms, place in frying basket and fry in boiling fat for ten minutes. Lift up, drain on a hot dish, decorate with a little parsley greens and serve with piquante sauce (No. 177) separately.

3014. Macaroni, Italienne

Plunge twelve ounces best Italian macaroni in two quarts boiling water with a teaspoon salt and boil for forty minutes. Drain well on a sieve, then place in sautoir with an ounce butter, two gills tomato sauce (No. 16), a half teaspoon salt, three saltspoons pepper, and mix well with a wooden spoon. Cook for six minutes, add an ounce grated Parmesan cheese, toss well, pour into a deep hot vegetable dish and serve.

3015. Sago and Apple Compote

Peel and core three sound apples, cut in quarters and finely slice. Place in a frying pan with an ounce butter, a tablespoon sugar, half teaspoon vanilla essence and cook for ten minutes, gently tossing once in a while, then shift pan to corner of range. Thoroughly wash and drain three ounces sago and place in enamelled saucepan with three-quarters pint milk, two ounces sugar and half teaspoon vanilla essence. Mix well, let boil for fifteen minutes, add apples to pan with a gill cream and gently mix. Cook for five minutes, pour preparation into a deep compotier and serve.

DINNER

Radishes (58) Olives
Consommé, Rouennaise
Frost-Fish, Ravigote
Potatoes with Brown Butter (1398)
Lamb Steaks, Colbert (2103)
Brussels Sprouts with Chestnuts
Duckling, Griscom Jr (3241)
Escarole Salad (100)
Diplomatic Pudding (430)

3016. Consommé, Rouennaise

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Cut two each carrots and turnips into half-inch-long and one-third-inch-thick strips and with point of a small knife round them into olive forms. Place in a small saucepan with half ounce

butter, half teaspoon each salt and sugar and two gills consommé. Lightly mix, cover pan, boil for five minutes, set in oven for forty-five minutes, remove and add to consommé.

Peel twelve exceedingly small white onions and place in a sautoire with a tablespoon melted butter. Sprinkle a tablespoon sugar over and let gently brown for twenty-five minutes, being careful to toss frequently meanwhile. Lift up and add to consommé, boil for five minutes, pour into a soup tureen and serve.

3017. Frost-Fish, Ravigote

Neatly trim and clean six very fresh, small frost-fish. Season with a teaspoon salt and half saltspoon pepper, lightly wet with a little cold milk and roll in flour. Heat one and a half tablespoons melted butter or oil in a black frying pan, add fish one beside another and fry for five minutes on each side. Remove, drain on a cloth, dress on hot dish, decorate with six quarters lemon, a little parsley greens, and serve with ravigote sauce (No. 1441) separately.

3018. Brussels Sprouts with Chestnuts

Remove outer leaves, thoroughly wash and drain one and a half pints fresh Brussels sprouts, plunge in a quart boiling water with a teaspoon salt, boil for twenty minutes and drain on a sieve. Shell a half pound American chestnuts, plunge in boiling water for five minutes, drain and peel. Place in a saucepan with enough white broth to just cover, season with three saltspoons each salt and sugar, cover pan and let cook for twenty-five minutes. Drain, then place both chestnuts and sprouts in a sautoire with an ounce butter, half teaspoon salt and three saltspoons of white pepper, toss well, cook for five minutes, dress on a hot vegetable dish and serve.

Tuesday, Second Week of December

BREAKFAST

Sliced Oranges (237)
Pettijohn Food (170)
Fried Eggs, Paysanne
Yarmouth Bloaters (311)
Broiled Mutton Kidneys (1666)
Lyonnaise Potatoes (78)
Sally-Lunns (2753)

3019. Fried Eggs, Paysanne

Broil twelve very thin slices bacon for one minute on each side, remove and cut each slice in two. Arrange twelve pieces in a lightly buttered frying pan, then carefully break twelve fresh eggs over them. Season with a half teaspoon salt, two saltspoons white pepper, place balance of bacon over eggs, fry on fire for one minute, then set in oven for five minutes. Remove, carefully glide them on large hot dish, sprinkle a half teaspoon chopped chives over and serve.

LUNCHEON

Veal Broth in Cups (1538)
Clam Fritters (1352)
Porterhouse Steak, Adirondack
Pineapple Tartlets (649)

3020. Porterhouse Steak, Adirondack

Procure a nice, tender porterhouse steak one and a quarter inches thick. Season with a teaspoon salt and half teaspoon pepper, rub it all over with a tablespoon oil, broil for twelve minutes on each side, remove, dress on a hot dish and keep hot. Peel six medium, sound white onions, clip off a piece at both ends, cut in two crosswise, lay on a tin cut side up, and season with a teaspoon salt and half teaspoon pepper equally divided. Mix on a plate an ounce butter, two tablespoons bread crumbs, a half bean chopped garlic and teaspoon chopped parsley, then spread this butter over onions equally. Set in oven thirty minutes or until a good golden colour, basting with their butter once in a while, remove and arrange around the steaks. Prepare a potato pailles (No. 611), place them at each end of dish, spread a little maître d'hôtel butter over steak and serve.

N. B. The onions should be set in oven before preparing steaks.

DINNER

Radishes (58) Oysters (18) Salted Walnuts (954)
Potage, San Diego
Pickerel, Horseradish Sauce (917)
Potatoes, Châteaubriand (872)
Veal en Daube
Lima Beans, Fourangelle (2471)
Roast Turkey, Cranberry Sauce (67)
Lettuce Salad (148)
Ice Cream, Benedictine

3021. Potage, San Diego

Place in a large saucepan a two-pound piece of beef from the short ribs, a piece beef marrow bone, a carrot cut in quarters, a turnip, two medium onions with a clove stuck in each, two leeks and one stalk well-cleaned celery. Moisten with four quarts water, season with a light tablespoon salt, one teaspoon whole black pepper, and add two bay leaves. Place pan on fire, and as soon as it comes to a boiling point skim fat off surface, then let simmer for two hours and a half, being careful to skim off fat once in a while.

Strain broth through a damp double cheesecloth into another saucepan, add two ounces raw rice, with half teaspoon freshly chopped parsley and leaves from one branch chervil. Boil for twenty minutes, then add four ounces seeded California raisins, lightly mix and boil for ten minutes. Remove, cut carrots, turnip and celery in small pieces, place in a soup tureen, pour soup over and serve.

3022. Veal en Daube

Procure a three-pound piece of veal with a little fat on from rump. Heat a tablespoon lard in large saucepan, place veal in and brown all over for fifteen minutes, turning once in a while, remove and lay on a plate. Mix two tablespoons flour in same pan, add a half pint water, a gill each claret and demi-glace (No. 122) and a tablespoon brandy. Season with a teaspoon salt, half teaspoon white pepper and a saltspoon grated nutmeg. Cut two carrots and two turnips in quarters, add to pan with six each small onions and sound, peeled raw potatoes, mix well, then add veal. Cover pan, boil for five minutes, set in oven for an hour and fifteen minutes, frequently basting meanwhile, and bring veal to oven door.

Finely chop together two branches parsley and one branch chervil, add to pan and mix well without mashing vegetables. Dress veal on a large hot dish, skim fat off sauce, pour contents of pan over veal and serve.

3023. Ice Cream, Benedictine

Prepare a vanilla ice cream (No. 42), pour into freezer two tablespoons benedictine, stir well into spatula and serve same as vanilla.

Wednesday, Second Week of December

BREAKFAST

Baked Pears (216) Quaker Oats (105)
Omelette, Parisienne
Fried Filet of Sole, Horly (2246)
Pork Chops with Fried Apples (760)
Buckwheat Cakes (330)

3024. Omelette, Parisienne

Crack eight fresh eggs in a copper basin, add a half gill cream, half teaspoon salt, three saltspoons pepper and sharply whisk for five minutes. Heat a tablespoon butter in a black frying pan, add three finely sliced, well-cleaned, fresh mushrooms, three finely chopped shallots, one ounce ham cut in small square pieces, and gently brown for five minutes, lightly tossing once in a while. Drop in eggs, briskly stir with a fork for two minutes and let rest for a half minute; fold up opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

LUNCHEON

Consommé in Cups (52)
Sardines with Spinach au Gratin
Réchauffé of Turkey, Andalouse
Rice, Swiss
Banana Fritters (1104)

3025. Sardines with Spinach au Gratin

Remove stalks from a quart fresh spinach, wash well, drain on sieve, plunge in quart boiling water with teaspoon salt and boil for ten min-

utes. Thoroughly drain and finely chop up, place in a saucepan with an egg yolk, half ounce butter, a tablespoon cream, half teaspoon salt and two saltspoons pepper. Sharply stir while heating for two minutes, remove, and spread half quantity of spinach in a lightly buttered baking dish. Split open without separating twelve sardines in oil, bone, then nicely arrange over spinach and spread balance of spinach over sardines. Dredge over two tablespoons bread crumbs, arrange a few little bits of butter on top, set in oven for ten minutes, remove and serve.

3026. Réchauffé of Turkey, Andalouse

Pick all the meat off turkey left over from yesterday, then cut in thin, small slices and keep on a plate. Place two gills tomato sauce (No. 16) in a saucepan with half teaspoon finely chopped parsley, half teaspoon chopped chives and a very little chopped tarragon, mix well and let boil for ten minutes. Incorporate little by little an ounce fresh butter, sharply mixing while adding it, then add turkey with a half teaspoon salt and two saltspoons pepper. Gently mix, heat for six minutes without boiling, pour réchauffé in deep hot dish and serve.

3027. Rice, Swiss

Finely chop a medium, sound onion and two ounces raw beef marrow, place both in saucepan with a tablespoon butter and gently fry for five minutes, or until onions attain a nice golden colour, stirring almost continually meanwhile with a wooden spoon. Add eight ounces raw Italian rice, continually stirring on fire for six minutes or until a good golden colour, then pour in little by little one light quart of hot broth (No. 701), mixing while adding it. Season with a teaspoon salt, two saltspoons pepper and a saltspoon diluted and strained Spanish saffron. Mix well, cover pan and cook for thirty-five minutes, being careful to frequently stir at bottom. Add two ounces grated Swiss cheese, mix well until cheese is thoroughly amalgamated, dress on hot deep dish and serve.

DINNER

Celery (86) Rissolettes, Russe (162)
Potage, Lucienne
Filet of Mackerel au Gratin
Potatoes, Chassepot (123)
Quails, Robbins
Fresh Peas, Viellemode (1959)
Leg of Lamb, Mint Sauce (392)
Doucette Salad (189)
Savarins, Chantilly (842)

3028. Potage, Lucienne

Soak a pint white beans in cold water for eight hours, thoroughly drain, place in saucepan with two and a half quarts water, a sliced carrot, two branches celery, a branch parsley and bean crushed garlic. Cut two ounces salt pork or ham in very small pieces and add to beans,

season with a teaspoon salt, half teaspoon pepper, and gently cook for one and a half hours.

Heat a half ounce butter in saucepan, add two finely sliced onions and fry for five minutes, pour in one pint fresh, crushed tomatoes, mix well and cook for fifteen minutes, then pour in beans and broth and boil for twenty minutes. Remove, press potage through sieve into a basin, then through strainer into a saucepan. Finely chop the leaves from a branch tarragon and two branches chervil, add to soup with a half ounce butter, mix well, boil for five minutes, pour potage into a soup tureen and serve.

3029. Filet of Mackerel, au Gratin

Cut head and fins from a three-pound mackerel, split in two through back, remove spinal bone, then cut each half in three slanting equal pieces. Finely chop a white onion, three medium fresh mushrooms and three branches parsley, sprinkle half of it in lightly buttered baking dish, pour in a half gill white wine and lay fish over one beside another, cut side up. Season with a half teaspoon salt and three saltspoons paprika, spread balance of hash over fish, then pour over one light gill demi-glace (No. 122). Dredge over three tablespoons bread crumbs, arrange a few little "dots" of butter on top, then set in oven for twenty-five minutes, remove, place dish on another and serve.

3030. Quails, Robbins

Pick six nice fat quails, cut off heads and feet, neatly draw and wipe. Place in a bowl three tablespoons pâté de fois gras, add a teaspoon rum and half saltspoon cayenne, mix well, then evenly divide preparation in interior of the six quails. Truss and lay on a tin, season with a teaspoon salt, arrange a very thin slice larding pork over each bird and set in a brisk oven for fifteen minutes. Remove, take out out lard, untruss and place in a cocotte dish, pour in three-quarters gill sherry and place cover on.

Make a stiff dough with a little flour and water, roll out dough on table, string-like, then fasten it around joints of cover and dish so as to prevent evaporation. Set dish in oven for twenty-five minutes, remove, place dish on another over a folded napkin and send to table without uncovering.

Thursday, Third Week of December

BREAKFAST

Stewed Prunes and Raisins (2920)
Semolina (192)
Scrambled Eggs with Smoked Beef
Codfish in Cream (822)
Hamburg Steaks, Fried Onions (108)
Grilled Potatoes (1344)
Flannel Cakes (136)

3031. Scrambled Eggs with Smoked Beef

Crack eight fresh eggs in a bowl, add a half gill milk, half teaspoon salt, three saltspoons pepper, and briskly beat up with a fork for one minute.

Cut two ounces smoked beef in very thin slices, plunge them in a pint boiling water for three minutes, then drain on a sieve. Heat one and a half tablespoons melted butter in a frying pan, drop in eggs, cook for three minutes, stirring meanwhile. Add beef and cook for three minutes more, stirring briskly meanwhile, pour in deep hot dish and serve.

LUNCHEON

Tomato Broth (2059)
Crab Meat, Maryland (1113)
Lamb Hash, Chipolata
Apple Méringue Pie (732)

3032. Lamb Hash, Chipolata

Pick all the meat off leg of lamb left over from yesterday and cut it in very small square pieces, cut also in same shape three boiled potatoes, and keep both on a plate. Heat a tablespoon melted butter in saucepan, add one finely chopped onion, one seeded, chopped green pepper, and brown for five minutes. Add lamb and potatoes, pour in one gill broth and two gills demi-glace (No. 122), season with a half teaspoon salt, two saltspoons pepper and a saltspoon grated nutmeg. Mix well, cover pan and set in oven for forty-five minutes, then bring it to oven door.

Prickle six country sausages with a fork, arrange on a double broiler and broil four minutes on each side. Dress hash dome-like on a hot dish, arrange sausages on top crosswise, decorate all around with six heart-shaped croutons (No. 90) and serve.

DINNER

Olives Oysters (18) Salted Almonds (954)
Potage, Montglas
Shad, Purée of Sorrel Capon, Braisé Loree
Cauliflower au Gratin (1329)
Roast Ribs of Beef (126) Potatoes Rissolées (2121)
Watercress Salad (419)
Ice Cream, Seville

3033. Potage, Montglas

Cut off head, neatly draw and wipe a fowl of about three and a half to four pounds. Place in a saucepan with a carrot, turnip, onion with a clove stuck in it, two leeks, two branches each parsley and celery, and a half-pound piece salt pork. Pour in five quarts water, season with a level tablespoon salt and half teaspoon white pepper, cover pan and let

slowly boil for two and a half hours, being careful to skim off fat once in a while. Strain broth through cheesecloth into another saucepan, let it come to a boil, then dredge in two ounces tapioca. Cut in small squares one ounce cooked lean ham, one ounce each cooked smoked beef tongue and macaroni, add to broth with tapioca and carefully mix. Boil for fifteen minutes, mixing once in a while, then pour soup into a tureen and serve.

3034. Shad, Purée of Sorrel

Prepare and keep hot a purée of sorrel (No. 654). Procure a fresh three-pound shad or one of half that weight, scale, wash and thoroughly wipe. With a sharp knife make a few incisions on both sides, place on a dish, rub all over with a good tablespoon oil, season with teaspoon salt and half teaspoon pepper, then lay the fish on a tin. Squeeze over the juice of half a sound lemon and set pan in oven for fifty minutes, basting once in a while. Remove, spread sorrel on a hot dish, lay shad on top, pour tablespoon melted butter over and serve.

3035. Capon, Braisé Loree

Singe, cut head and feet from a tender capon of four to four and a half pounds weight, neatly draw and wipe dry. Finely chop a medium onion, place in a saucepan with a tablespoon butter and gently fry for five minutes, lightly stirring meanwhile. Add meat of two country sausages, mix well while cooking for one minute, then add a half pint well-drained, cooked corn, a gill cream, two tablespoons bread crumbs, half teaspoon salt and two saltspoons pepper. Mix well, cook for five minutes, then stuff capon with preparation. Truss, arrange a thin slice larding pork over breast and tie it around with string. Place a mirepoix (No. 271) in a braising pan, add a tablespoon butter, lay capon over, season with a teaspoon salt, half teaspoon pepper, and set in a slow oven for thirty-five minutes. Bring it to oven door, pour in half a gill white wine, reset in oven without cover for fifteen minutes, then pour in a gill broth (No. 701) and two gills demi-glace (No. 122). Reset in oven and cook for thirty-five minutes more, being careful to baste and turn capon quite frequently. Remove, dress capon on a hot dish, untruss and take out lard. Skim fat off surface of gravy, reduce it on the fire to half the quantity, strain through a Chinese strainer over capon, arrange glazed chestnuts (No. 2795) around and serve.

3036. Ice Cream, Seville

Prepare a quart vanilla ice cream (No. 42), squeeze in juice of a sound, juicy orange, pour in two tablespoons curaçoa and mix well with spatula. Line bottom of a quart-brick mould with a sheet of white paper, drop ice cream into it, arrange a piece of paper on top, tighlty cover, then bury in ice-cream pail for one and a half hours. Remove, dip brick in lukewarm water for a few seconds, wipe all around, unmould on cold dish with a folded napkin and send to table.

Friday, Third Week of December

BREAKFAST

Sliced Pineapples (407)
Oatmeal Porridge (2)
Poached Eggs, Normandie
Broiled Bluefish (320)
Beef au Gratin
Sweet Fried Potatoes, German Style
Almond Cakes (1915)

3037. Poached Eggs, Normandie

Mix in a saucepan one and a half tablespoons melted butter with two tablespoons flour, pour in one and a half gills milk, a half gill cream and mix on fire until it comes to a boil. Plunge six freshly opened oysters in boiling water for three minutes, drain and cut in small square pieces and add to sauce, with six cooked shrimps cut in very small pieces and six finely sliced canned mushrooms. Season with half a teaspoon salt, saltspoon cayenne and tablespoon sherry, mix well and let boil for five minutes. Prepare twelve poached eggs on toast (No. 106), pour sauce over eggs and serve.

3038. Beef au Gratin

Cut lean meat of roast beef left over from yesterday into thin slices. Finely chop one medium white onion and fry in saucepan with a tablespoon melted butter for five miuntes. Place half the beef in a lightly buttered baking dish, season with half teaspoon salt and two saltspoons pepper, spread half the onions and sprinkle a half teaspoon chopped parsley over and arrange balance of beef on top. Season again with a half teaspoon salt, two saltspoons pepper, and sprinkle with a half teaspoon finely chopped parsley. Pour in one and a half gills tomato sauce, dredge over two tablespoons fresh bread crumbs, set in brisk oven twenty-two minutes, remove and serve.

3039. Sweet Fried Potatoes, German Style

Peel four large, raw sweet potatoes, and with a three-quarter-inch potato column cutter cut out as many as you can, Slice them in one-sixth-inch-thick pieces, place in a frying basket, then fry in boiling fat for ten minutes. Lift up, drain on a cloth, dress on a dish with folded napkin and serve.

LUNCHEON

Clam Chowder (331)
Mousse of Oysters
Tripe, Petite Russie
Gnocchis, Italienne (2813)
Rice, Vanilla

3040. Mousse of Oysters

Place thirty-six freshly opened oysters with their own liquor and a gill water in a small saucepan and boil for five minutes, thoroughly drain

and save liquor. Place oysters in a mortar, pound to a fine pulp, remove and press through sieve into a bowl. Mix in saucepan one and a half tablespoons melted butter with two tablespoons flour and heat for two minutes, stirring meanwhile, then add oyster liquor and a gill cream. Sharply mix until it comes to a boil, then add oyster purée, with three egg yolks, a half teaspoon salt, and saltspoon each cayenne and grated nutmeg. Sharply mix with wooden spoon while heating for five minutes and remove to a table, beat whites of three eggs to a stiff froth, add to oysters and mix well until thoroughly amalgamated. Lightly oil the outsides of six paper cases, evenly divide preparation in them and neatly smooth surface. Sprinkle a little Parmesan or Swiss cheese over, set in oven for twenty minutes, remove, dress on dish with a napkin, decorate with a little parsley greens and immediately send to table.

3041. Tripe, Petite Russie

Thoroughly clean three pounds of fresh honeycombed tripe, place in a saucepan with two quarts water, one teaspoon salt, and boil for two hours. Remove and plunge it in cold water for five minutes, drain and cut it in long, thin strips. Cut very fine two each onions, leeks, branches crisp celery, and fry them in stew pan with a spoonful melted butter until slightly brown. Add two tablespoons flour, stir well while heating for one minute, pour in a half pint broth, and mix well until it comes to boil. Add tripe with a teaspoon each chopped parsley and salt, a saltspoon each cayenne and grated nutmeg, mix well and cook for fifteen minutes, mixing once in a while. Dilute two egg yolks with a gill cream and the juice of a sound quarter of lemon, add to pan and mix well while heating for two minutes. Transfer tripe to a deep dish, arrange six bread croutons (No. 90) around dish and serve.

3042. Rice, Vanilla

Wash and drain six ounces Carolina rice, place it in enamelled saucepan with a pint milk, three ounces sugar and one vanilla bean (from the sugar), lightly mix and let gently boil for twenty-five minutes, frequently stirring at bottom with wooden spoon meanwhile. Remove vanilla (place it in the sugar again), add two egg yolks and a gill cream to rice, sharply mix while heating for two minutes, dress on a compotier and serve.

DINNER

Radishes (58) Oysters (18) Olives
Cream of Cucumbers, Princesse
Halibut, Aurore (767) Potatoes, Italienne (1074)
Palmettes of Chicken, Céline
String Beans Sautés (131)
Broiled Lobster, Chili (1320)
Roast Rail Birds (795) Doucette Salad (189)
Ginger Pudding (394)

3043. Cream of Cucumbers, Princesse

Peel four medium, sound cucumbers, cut in quarters and remove seeds, then cut in small pieces and plunge in a quart boiling water six

minutes. Thoroughly drain on a sieve, place in a saucepan with an ounce butter and cook on fire for fifteen minutes, frequently stirring meanwhile. Pour in two quarts white broth (No. 701), a quart water, and add one onion with two cloves stuck in it. Tie in a bunch two branches parsley, one of chervil, a leek, bay leaf, two branches celery, and add to soup, season with a good teaspoon salt and half teaspoon pepper, lightly mix and let boil for an hour and a half.

Mix in a bowl three ounces rice flour with a gill milk, half gill cream, add to pan with one saltspoon each cayenne pepper and grated nutmeg, and mix well with a whisk while heating for five minutes. Strain cream through a Chinese strainer into another saucepan, add a royale garnishing (No. 2446) and half pint of cooked green peas, let just come to a boil, then pour into soup tureen and serve.

3044. Palmettes of Chicken, Céline

Skin and bone fowl saved from yesterday, pick off meat and cut it in small squares, then cut in same shape, but a shade smaller, half that quantity of pork, place both on a plate, add a finely chopped truffle and keep till required. Clip off tails and peel six fresh mushrooms, wash, drain and cut in small squares. Place in enamelled saucepan with three finely chopped shallots, an ounce fresh butter, and gently brown for five minutes, frequently stirring meanwhile. Add one and a half ounces flour, briskly stir while heating for one minute, then pour in two and a half gills broth (No. 701) and the juice of half a sound lemon, adding half teaspoon chopped parsley. Sharply mix with a whisk until it comes to a boil, let cook for ten minutes, add chicken, pork, truffle, two tablespoons sherry, half teaspoon salt, two saltspoons cayenne, half saltspoon nutmeg, mix well and let gently cook for ten minutes, stirring once in a while. Dilute on a plate two egg yolks with a half gill cream, add to force and gently mix while heating for three minutes, remove, transfer force to a bowl, lightly butter surface and let get cold. Divide in twelve equal parts, roll out on a lightly floured table to heart shape, but not too thin, dip in beaten egg, then roll in freshly prepared bread crumbs. Heat two tablespoons clarified butter in a frying pan, place croquettes in a pan one beside another and gently fry for five minutes on each side. Dress on a dish crown-like, decorate with a little parsley, and serve with a mousseline sauce (No. 211) separately.

Saturday, Third Week of December

BREAKFAST

Stewed Figs (2844)
Boiled Rice with Cream (275)
Fried Eggs, Ham Sauce
Broiled Findon Haddock (76)
Beefsteaks, Maître d'Hôtel (172)
Fried Potatoes en Quartier (348)
Kümmel Cakes (1691)

3045. Fried Eggs, Ham Sauce

Cut two ounces cooked lean ham in very small square pieces, place them in a saucepan with two tablespoons sherry, cover pan and let steam for five minutes. Pour in one and a half gills demi-glace (No. 122) with half teaspoon freshly chopped parsley and saltspoon cayenne, lightly mix and boil for five minutes.

Heat one and a half tablespoons melted butter in a large frying pan, break in twelve fresh eggs, season with half teaspoon salt and three saltspoons pepper, fry for a minute, then set in oven for five minutes. Remove carefully glide them on a hot dish, pour ham sauce over and serve.

LUNCHEON

Parsley Broth (1667)
Frogs' Legs, Provençale
Batavia Curry
Pear Fritters (2109)

3046. Frogs' Legs, Provençale

Cut away claws from one and a half pounds fresh frogs' legs, then cut each leg in two. Season on a plate with a teaspoon salt and half saltspoon pepper, sprinkle over a tablespoon flour, turn well in seasoning, then shake well on a sieve. Place two tablespoons oil in a black frying pan, add a bean garlic and cook until the garlic obtains a dark colour, then remove it. Drop legs in pan and briskly fry for five minutes, add four finely chopped shallots, toss well and cook for five minutes, lightly tossing meanwhile. Sprinkle over a half teaspoon freshly chopped parsley, toss again a minute, dress on a hot dish and serve.

3047. Batavia Curry

Cut in quarter-inch squares a small onion, two sound shallots, a seeded each green pepper and red tomato, a peeled and cored apple and one bean sound garlic. Melt a heavy tablespoon butter in a saucepan, add above articles, sprinkle over two tablespoons flour, lightly stir, then add two and a half pounds loin of pork cut in three-quarter-inch-square pieces. Stir all well together and brown for four minutes, stirring well meanwhile. Add a heavy tablespoon curry powder, stir well again and moisten with a pint water. Tie in a bunch a leek, branch each celery and parsley, sprig thyme, bay leaf and clove, and add to pan with rind of half a sound lemon and a half pint fresh or canned peas. Season with a good teaspoon salt and half teaspoon pepper, mix well, cover pan, set in oven for forty-five minutes, then bring to oven door. Add the milk and grated white part of a medium cocoanut, mix well, re-cover pan, reset in oven for twenty-five minutes longer, remove, take up bouquet and lemon rind and dress curry on hot dish. Arrange a rice curry (No. 490) around, sprinkle tablespoon grated ham over and serve.

DINNER

Canapés of Caviare (59) Olives
Potage with Noodles, Sardaigne
Escalopes of Bass, Budapest
Potato Balls, Persillade (2250)
Beef Tongue, Arlequin Spinach, Anglaise (247)
Roast Chicken (290) Chickory Salad (38)
Weimar Pudding (405)

3048. Potage with Noodles, Sardaigne

Prepare a noodle paste (No. 334) and roll it out as thin as possible on a lightly floured table. Let rest for five minutes, then cut paste into even lozenge pieces, drop into two parts boiling water and cook for ten minutes. Thoroughly drain on a sieve, place in a saucepan with one quart and a half broth (No. 701) and one pint tomato sauce (No. 16), add a teaspoon freshly chopped parsley and the leaves of two branches chervil. Season with a teaspoon salt and half teaspoon pepper, lightly mix, let boil for twenty-five minutes, then pour potage into soup tureen and serve with a little grated Parmesan cheese separately.

3049. Escalopes of Bass, Budapest

Scrape, wash and wipe two fresh one-and-a-half-pound sea bass, cut off heads, split in two through back, remove spinal bones and cut each half into three slanting, even pieces. Place in a lightly buttered baking dish, skin side downward, season with a teaspoon salt, half teaspoon paprika, and squeeze over the juice of a sound lemon. Place in a black frying pan one ounce fresh butter and three tablespoons bread crumbs, shuffle pan on fire until crumbs obtain a nice golden colour, pour it over fish and set in oven for fifteen minutes, remove and serve.

3050. Beef Tongue, Arlequin

Place a mirepoix (No. 271) in braising pan with two tablespoons lard and brown for ten minutes. Lay fresh beef tongue over the mirepoix, season with a good teaspoon salt and half teaspoon pepper, pour in a half gill white wine, pint water, three gills demi-glace (No. 122), and boil for five minutes. Dilute a saltspoon saffron in tablespoon water and add to tongue, cover pan and set in oven for two hours and a half, basting and turning once in a while. Remove, take up tongue, plunge in cold water for five minutes, peel off skin and pare it all around, then cut in quarter-inch-thick slices and dress on a hot dish, one overlapping another. Cut three Spanish sweet red peppers in half-inch squares, place in a small saucepan with twelve sliced, canned mushrooms and six finely sliced pickles. Skim fat off surface, strain through a Chinese strainer into pan, let boil for ten minutes, pour sauce over tongue and serve.

Sunday, Third Week of December

BREAKFAST

Grape Fruit (130) Malta Vita (1592)
Omelette, Florentine
White Perch Sauté, Meunière (2097)
English Mutton Chops with Bacon (623)
Potatoes, Copeaux (905)
Brioche Fluttes

3051. Omelette, Florentine

Remove stalks, thoroughly wash and drain a pint fresh spinach, plunge into a quart boiling water with a teaspoon salt, boil for ten minutes, drain, press out all the water and finely chop on a board. Place in a sautoire with three saltspoons each salt and sugar, one saltspoon pepper and briskly stir on fire for four minutes, or until dry, then place in a bowl. Crack in eight fresh eggs, add a half gill cream, half teaspoon salt, two saltspoons pepper, and sharply beat up with a fork for two minutes. Thoroughly heat two tablespoons melted butter in a black frying pan, drop in preparation, briskly stir with a fork for two minutes and let rest for half a minute; fold up opposite sides to meet in centre and let rest for a minute, turn on a hot dish and serve.

3052. Brioche Fluttes

Brioche fluttes are prepared and baked same as small brioches (No. 878), but rolling out parts in flute shape instead of round shape.

LUNCHEON

Chicken Broth (578)
Barquettes, Cardinal
Broiled Grouse, Orange Sauce (2782)
Fried Hominy (235)
Coffee Pancakes (1702)

3053. Barquettes, Cardinal

Roll out on a lightly floured table a quarter pound pie paste (No. 117) to about one-sixth inch in thickness. Have six individual, oval, lightly buttered moulds and carefully line with paste, press down at bottom, all around edges, trim off, fill up with dried beans and set in oven for ten minutes. Remove, take out beans, wipe moulds, and keep till required.

Plunge two one-and-a-half-pound live lobsters in a gallon boiling water with a tablespoon salt, boil for twenty minutes, take up and let slightly cool off. Crack shells from claws and tail, pick out meat and cut it in small square pieces, keeping shells. Place a pint tomato sauce (No. 16) in a saucepan, reduce on fire to two gills and add six sliced canned mushrooms. Mix in little by little a lobster butter, sharply whisking while adding, then add lobster with two saltspoons each salt and cayenne. Gently mix, divide preparation in the six

barquettes, sprinkle a tablespoon grated Parmesan cheese over and set in oven for ten minutes. Remove, lift barquettes from moulds, dress on hot dish with a folded napkin, decorate with a little parsley, six quarters lemon, and serve.

3054. Lobster Butter

Place shells and bodies of the two lobsters in mortar with an ounce good butter and pound to a paste. Remove, place in saucepan on fire, stir with wooden spoon until butter is thoroughly melted, then press butter through a cheesecloth into bowl containing some ice water. When the butter becomes entirely cold take up and squeeze out water with hands. Place in a hot bowl and briskly beat with wooden spoon until cold, then use as directed.

N. B. Shrimp and crawfish butter are prepared in same way.

DINNER

Oysters (18)
Celery (80) Tomato en Surprise (1515)
Consommé, Lyonnaise
Red Snapper, Indienne Potatoes Noisettes (321)
Filet Mignons, Montebello
Broiled Fresh Mushrooms
Sweetbreads, Schwerin Peas, Française (145)
Roman Punch (1708)
Roast Squabs (831) Lettuce Salad (148)
Ice Cream Pralinée (1370)

3055. Consommé, Lyonnaise

Prepare a consommé (No. 52), strain into another saucepan and keep simmering until required. Peel twelve very small white onions, place in sautoire with a tablespoon melted butter, teaspoon sugar, cook until a nice golden colour all around, tossing once in a while, lift up with skimmer and add to consommé. Cut three canned artichoke bottoms in half-inch-square pieces, add also to consommé, pour in two tablespoons sherry, boil for five minutes, pour consommé into a soup tureen and serve.

3056. Red Snapper, Indienne

Scale, remove fins and bones from a three-pound piece fresh red snapper and finely slice a medium onion and sound apple. Place both in sautoire with a tablespoon melted butter and fry for ten minutes, stirring once in a while. Dredge in two tablespoons flour, stir well, add a half gill white wine, one and a half gills water, a sprig thyme, bay leaf, clove, saltspoon nutmeg, rind of a lemon, teaspoon salt, saltspoon cayenne and teaspoon curry powder. Sharply mix until it comes to a boil, add fish, cover with a buttered paper, then set in oven for thirty-five minutes. Remove, carefully lift up fish with two skimmers, dress on a hot dish, remove any vegetables adhering, strain gravy through a Chinese strainer over fish and serve.

3057. Filet Mignons, Montebello

Neatly pare a two-pound piece tenderloin of beef, cut it in six equal pieces and lightly flatten. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Repeatedly turn filets in seasoning, place on a broiler and broil for three minutes on each side, remove and keep hot.

Prepare six round toasts two inches in diameter and one-third inch thick, dress on a hot dish, arrange filets on top, pour a Montebello sauce (No. 1030) over filets and serve.

3058. Broiled Fresh Mushrooms

Cut off tails, peel, wash and drain well a pound fresh mushrooms. Place in a bowl with a tablespoon oil, juice of half a sound lemon, a teaspoon salt and half teaspoon pepper. Turn well in seasoning, arrange on a double broiler, broil for four minutes on each side, dress on six freshly prepared toasts, spread a tablespoon maître d'hôtel butter over them and serve.

N. B. After cleaning them of sand, etc., place all mushroom tails and trimmings in demi-glace pot as in No. 122.

3059. Sweetbreads, Schwerin

Blanch and pare six heart sweetbreads as in No. 33. Finely slice a medium carrot, an onion, ounce salt pork and two branches parsley, place in a sautoire with a tablespoon melted butter and lay sweetbreads on top. Season with a teaspoon salt and half teaspoon pepper, set on the range and cook for five minutes. Moisten with a gill white wine, two gills broth (No. 701), cover with a buttered paper, briskly boil for ten minutes, then set them in oven for twenty minutes. Bring to oven door, pour in two tablespoons sherry, baste well with gravy and reset in oven without paper for ten minutes more, remove, lift up and place in a cocotte dish.

Mix in a small saucepan half an ounce each butter and flour, strain sweetbreads gravy through cheesecloth in, skim fat off surface, sharply mix until it comes to a boil, add a small truffle cut in small squares, lightly mix and cook on fire for five minutes. Mix on a plate an egg yolk with a half gill cream and add to sauce, sharply mixing while adding, pour sauce over breads, set in oven for ten minutes, remove and serve.

Monday, Third Week of December

BREAKFAST

Stewed Prunes (1) Wheatena (1298)
Scrambled Eggs with Chervil
Fish Balls with Bacon (260)
Calfs' Liver, Lyonnaise (2668)
Hashed Potatoes au Gratin (173)
Cornmeal Pones (990)

3060. Scrambled Eggs with Chervil

Crack eight fresh eggs in a bowl, add a half gill cream, leaves from three branches very fresh chervil, a half teaspoon salt, three saltspoons white pepper, and sharply beat up with fork for one minute. Heat a tablespoon melted butter in sautoire, drop in eggs and cook for six minutes, frequently stirring meanwhile, dress on a deep hot dish and serve.

LUNCHEON

Celery Broth (951)
Snails, Bourgignonne
Highlander (1734)
Potato Croquettes-Vanilla

3061. Snails, Bourguignonne

Procure five dozen large, gray French snails, break chalk which holds them in shells, and place in a vessel. Add a handful salt and gill vinegar, turn well in seasoning for five minutes, then let them disgorge for an hour, turning once in a while. Wash in plenty cold water, lift up, place in a saucepan, pour in cold water enough to cover, season with a teaspoon salt, cover pan and let boil for ten minutes. Drain on a colander, then with a needle pick them out from shells, pull off tails, place in a small earthen pot, add a small carrot cut in quarters and an onion with a clove stuck in it. Tie in a bunch two branches parsley, a branch chervil, small branch celery, small sprig thyme, bay leaf, and add to snails with a bean garlic. Pour in just enough white wine to nearly cover snails, a pint broth, season with heaping teaspoon salt, half teaspoon pepper, cover pan, boil on fire for five minutes, set in oven for two hours, remove, lay pan on table and let slightly cool off. Thoroughly clean shells and wipe dry, place a snail in each shell and arrange in a baking dish with open side up. Strain snail broth through cheesecloth into a bowl, and with teaspoon pour a very little broth into each shell. Fill them up with Bourguignonne butter, set in oven for eight minutes, remove and serve in same dish with two-tong forks or oyster forks.

3062. Bourguignonne Butter

Place in a mortar three sound, peeled shallots, a half bean garlic, two branches parsley, a branch chervil and six branches chives. Thoroughly pound until exceedingly smooth, add an ounce butter, half saltspoon salt, and briskly pound again for one minute. Press butter through sieve into a bowl, add three tablespoons fresh bread crumbs, mix until well amalgamated and use as required.

3063. Potato Croquettes-Vanilla

Boil six medium, peeled potatoes in two quarts boiling water with a teaspoon salt for thirty-five minutes, drain on sieve and press through potato masher into a saucepan. Add a saltspoon salt, one and a half ounces powdered sugar, a teaspoon vanilla essence (No. 3036) and

two egg yolks. Sharply stir with wooden spoon on the fire for three minutes, remove, place preparation in a dish and let slightly cool off. Divide in twelve equal parts, roll out on a lightly sugared board into cork-like pieces, dip in beaten egg and lightly roll in fresh bread crumbs. Arrange in a frying basket, fry in boiling fat for six minutes, lift up, drain well, arrange on dish with folded napkin, sprinkle a little powdered sugar over and serve.

DINNER

Radishes (58) Olives
Potage, Fermiere
Weakfish au Gratin Potatoes, Hollandaise (26)
Chicken Sauté, Morgan Brussels Sprouts (618)
Roast Ribs of Lamb (255)
Romaine Salad (214)
Apple Méringue Pie (732)

3064. Potage, Fermière

Pare and finely slice three carrots, two white turnips, an onion and a quarter very small sound white cabbage. Put these vegetables in a soup pot with an ounce butter, teaspoon sugar, and cook to a light brown, frequently stirring meanwhile. Pour in four quarts water, two teaspoons salt, add a two-pound piece of beef from short ribs or neck, and let gently boil for two and a half hours. Finely chop twelve well-cleaned sorrel leaves, two branches parsley, a branch chervil, add to soup, lightly mix and boil for fifteen minutes more. Remove beef, cut a quarter of the lean meat only into small squares, add again to soup, skim fat off surface, pour soup into tureen and serve with six slices of toasted French bread.

3065. Weakfish au Gratin

Scale, trim fins and cut head off a three-pound fresh weakfish, split open through front, remove spinal bone, wipe well, lay in a lightly buttered baking dish skin side down, season with level teaspoon salt and half teaspoon pepper. Finely chop four sound shallots, three well-cleaned, fresh mushrooms, place in small saucepan with a tablespoon melted butter and fry for five minutes. Dredge in a tablespoon flour, stir well, pour in a half gill white wine, squeeze in juice of half a sound lemon and add a half teaspoon freshly chopped parsley. Mix briskly until it comes to a boil, pour sauce and sprinkle two tablespoons bread crumbs over fish, arrange a few little bits of butter on top, set in oven to bake for thirty minutes, remove, place dish on another and serve.

3066. Chicken Sauté, Morgan

Singe, cut off head and feet of a two-and-a-half-pound tender chicken, draw, neatly wipe, cut in twelve even pieces, place on a plate, season with a teaspoon salt, half teaspoon pepper, and turn pieces well in seasoning. Thoroughly heat two and a half tablespoons melted butter in a sautoire, arrange in pieces of chicken one beside another and gently cook for six minutes on each side. Lift up pieces with a fork,

place on a plate, add two tablespoons flour to pan, briskly stir and pour in two gills milk. Season with three saltspoons salt, a saltspoon each cayenne and grated nutmeg, sharply mix until it comes to a boil, add chicken with six sliced mushrooms, one sliced truffle, let gently cook for twenty minutes, then place in a deep dish. Dilute on a plate one egg yolk, a half gill cream, two tablespoons sherry and the juice of a quarter lemon. Add to sauce, sharply whisk while cooking for five minutes, strain sauce through a Chinese strainer over chicken and serve.

Tuesday Third Week of December

BREAKFAST

Grapes in Cream (2369)
Farina (74)
Poached Eggs, Hungarian
Fried Smelts, Rémoulade Sauce
Broiled Pigs' Feet (434)
French Fried Potatoes (8)
English Muffins (528)

3067. Poached Eggs, Hungarian

Place in a saucepan two light gills tomato sauce (No. 16), add a half teaspoon paprika, saltspoon salt, mix well and boil for fifteen minutes. Shift pan to corner of range and incorporate little by little a half ounce good butter, continually mixing while adding it. Prepare twelve poached eggs on toast (No. 106), pour sauce over and serve.

3068. Fried Smelts, Rémoulade Sauce

Thoroughly wipe twelve good-sized, fresh smelts, season with a teaspoon salt, half teaspoon pepper, lightly roll in flour, dip in beaten egg, roll in bread crumbs, then fry in boiling fat for ten minutes. Take up, drain well, dress on hot dish with a folded napkin, decorate with six quarters lemon and serve with a remoulade sauce (No. 681) separately.

LUNCHEON

Okra Broth (2115)
Crabs, St. Laurent (696)
Veal Cutlets, Philadelphia (685)
Pain de la Mecque (2626)

DINNER

Radishes (58) Oysters (18) Caviare (59)
Cream of Lettuce, Demidoff
Fresh Haddock, Scotch Style Potatoes, Windsor (252)
Lamb Chops Breaded, Macédoine
Oyster Plant, Poulette (1129)
Roast Turkey, Cranberry Sauce (67) Celery Mayonnaise (69)
Crème Vanille au Parfait

3069. Cream of Lettuce, Demidoff

Prepare a chicken broth (No. 578), using four quarts water in place of three quarts, strain into a vessel and keep until required. Remove leaves from two heads lettuce, as green as possible, thoroughly wash in plenty cold water, drain, place in a saucepan with an ounce butter, a tablespoon sugar, cook on fire for ten minutes, stirring once in a while, then pour in chicken broth. Add a white onion with two cloves stuck in it, two branches parsley, a branch chervil, two bay leaves and season with a heavy teaspoon salt. Lightly mix and let gently boil for an hour and a half, then pour in a gill demi-glace (No. 122), two tablespoons sherry, a saltspoon cayenne, mix well and boil for ten minutes. Place two ounces rice flour in a bowl, dilute it with half gill cream, half ounce good butter, pour into soup and sharply whisk while cooking for five minutes. Strain soup through sieve into a basin, then through cheesecloth into tureen, and serve with a plate of bread croutons (No. 23) separately.

3070. Fresh Haddock, Scotch Style

Procure a three-and-a-half-pound fresh haddock, cut off fins, head and tail, split open through front without separating, season inside with a teaspoon salt, half teaspoon pepper, spread over a half ounce melted butter and fold up. Place on a lightly buttered tin, pour a very little melted butter over, then set in oven for fifty minutes; remove, dress on a hot dish, spread a little maître d'hôtel butter over, decorate with six quarters lemon, a little parsley greens, and serve.

3071. Lamb Chops Breaded, Macédoine

Neatly trim and flatten six nice French lamb chops, season all around with a teaspoon salt, half teaspoon pepper, lightly roll in flour, dip in beaten egg and roll in bread crumbs. Thoroughly heat two tablespoons lard in a sautoire, add chops one beside another, gently fry for five minutes on each side and dress on a hot dish one overlapping another. Dress with a macédoine garnishing (No. 233) in centre, pour a gill hot tomato sauce (No. 16) around, adjust a curled paper at end bone of each chop and serve.

3072. Crème Vanille au Parfait

Prepare a pint (only) vanilla ice cream (No. 42). Place three gills cream in a copper basin, set on ice, sharply whisk to a stiff froth and let rest for fifteen minutes. Take up cream with skimmer and place in a vessel, adding to it an ounce fine sugar, a half teaspoon vanilla essence, and beat up for two minutes. Add half the quantity to vanilla in freezer, mix with spatula until well amalgamated, and divide in six parfait or champagne glasses. Slide a dentilated tube at bottom of a pastry bag, drop in balance whipped cream and with it nicely decorate surface of the six glasses, lay a candied cherry on top of each and serve.

Wednesday, Third Week of December

BREAKFAST

Stewed Pears and Raisins (2971)
Germea (217) Omelette Paloise
Fried Porgies (498)
Tripe Sauté, Créole (1283)
Hashed Brown Potatoes (50)
Wheaten Cakes (9)

3073. Omelette Paloise

Rub lightly interior of a bowl with half bean sound garlic, then break in eight fresh eggs, add a half teaspoon freshly chopped parsley, half gill cream, half teaspoon salt, two saltspoons pepper, and sharply beat with fork for two minutes. Plunge a sound green pepper in boiling water for two minutes, take up and skin with a coarse towel, seed and cut it in small square pieces. Place in a frying pan with an ounce raw lean ham cut in small squares and a tablespoon melted butter, then fry for five minutes, tossing once in a while. Drop in eggs, briskly stir with fork for two minutes and let rest for a half minute; fold up opposite sides to meet in centre and let rest for a minute, turn on a hot dish and serve.

LUNCHEON

Beetroot Broth (2170)
Oysters in Cases, Mornay
Pilaff of Turkey,* Noni (1874)
Mince Pie (118)

3074. Oysters in Cases, Mornay

Rub outsides of six paper cases with a little oil, place on a plate and keep at oven door until required. Mix in a saucepan an ounce butter with one and a half ounces flour and heat for a half minute. Pour in two gills hot milk, a half gill cream, two tablespoons sherry, season with a half teaspoon salt, two saltspoons cayenne, a saltspoon nutmeg, sharply mix until it comes to a boil and let slowly cook for six minutes. Add two tablespoons grated Parmesan cheese and one egg yolk, sharply mix for a minute and keep hot. Plunge thirty-six freshly opened oysters with their liquor in a pint boiling water with teaspoon salt and boil for five minutes. Drain on a sieve and add to sauce, mix well, then equally divide oysters and sauce into the six cases. Sprinkle over a little grated Parmesan cheese, place cases on a roasting tin, set in oven for ten minutes, remove, dress on dish with a napkin and serve.

DINNER

Celery (86) Lyons Sausage (582)
Game Consommé in Cups
Flounder Sauté, Meunière Potatoes Mignonnes (2459)
Broiled Leg of Mutton, Caper Sauce (1245)
Braised Lettuce (2244)
Roast Capon (378) Chicory Salad (38)
Economical Pudding (485)

*Use turkey left over from yesterday.

3075. Game Consommé in Cups

Cut head off a fat grouse, neatly draw and wipe well, place on a small roasting pan, spread a little butter over and set in oven to roast for twenty minutes. Remove from oven, cut grouse in very small pieces and place in a saucepan with a pound piece each knuckle of veal and shin of beef cut in small pieces, a sliced each carrot and onion, two leeks, two each branches celery and parsley, a branch chervil, sprig thyme, bay leaf, clove, blade of mace and saltspoon nutmeg. Pour in five quarts water, season with two teaspoons salt and half teaspoon freshly crushed black peppers, mix well and let slowly boil for three hours, being careful to skim off fat once in a while. Pour in a half gill sherry, boil for five minutes, then strain broth through a damp double cheesecloth into six cups and serve.

3076. Flounder Sauté, Meunière

Make a light incision around the head of a fresh three-pound flounder and with a towel pull off skin on both sides. Season all around with a teaspoon salt, half teaspoon pepper, lightly wet all over with a little cold milk and lightly roll in flour. Thoroughly heat one and a half tablespoons melted butter in a large frying pan, add fish, fry for five minutes on each side, set in oven for fifteen minutes, remove and dress on a hot dish, spread over a teaspoon freshly chopped parsley and squeeze over the juice of half a sound lemon. Remove all fat from pan, add half an ounce butter, shuffle pan on fire until butter attains a nice brown colour, then pour over fish and serve.

Thursday, Fourth Week of December

BREAKFAST

Baked Apples (44) Swiss Mush (2564)
Scrambled Eggs, Française
Boiled Salt Mackerel (107)
Sausage Cakes (2776) Potatoes, Pailles (611)
Buckwheat Cakes (330)

3077. Scrambled Eggs, Française

Clip off tops of six round French rolls, scoop out soft part of each, lightly butter insides, set in the oven for five minutes or until a nice golden colour, remove and keep hot. Carefully crack eight fresh eggs in a bowl, add a finely chopped truffle, six chopped tarragon leaves, a half gill cream, half teaspoon salt, saltspoon cayenne, and sharply beat up with fork for a minute. Heat a tablespoon melted butter in sautoire, drop in eggs, cook for six minutes, sharply stirring frequently meanwhile, place rolls on a hot dish, fill up with scrambled eggs and serve.

LUNCHEON

Veal Broth in Cups (1538)
Scallops, Wilson
Mutton Hash, Colbert
Old-fashioned Rice Pudding (140)

3078. Scallops, Wilson

Place one and a half pounds very fresh scallops in a bowl and squeeze in juice of a sound lemon. Add a tablespoon oil, half teaspoon freshly chopped parsley, level teaspoon salt and half teaspoon pepper, repeatedly turn scallops in seasoning and let infuse thirty minutes. Mix on a plate one and a half ounces grated cooked ham, one and a half tablespoons grated Parmesan cheese, a teaspoon chopped chives and four tablespoons fresh bread crumbs. Dip scallops in beaten egg, then carefully roll them in this mixture, place in a frying basket and fry in boiling fat for six minutes. Lift up, drain well, sprinkle a little salt over, dress on hot dish with a folded napkin, decorate with fried parsley and serve.

3079. Mutton Hash, Colbert

Pick all the meat off mutton left over from yesterday, cut it in small square pieces, and add half the quantity finely chopped cold boiled potatoes. Heat a tablespoon melted butter in frying pan, add a finely chopped each onion and seeded green pepper and gently brown for five minutes. Add mutton and potatoes, season with a teaspoon grated nutmeg, pour in two gills broth, a gill demi-glace (No. 122), mix well, cover pan and set in oven for fifty minutes. Remove, dress hash to a dome-shaped hot dish, lightly flatten top, sprinkle a teaspoon freshly chopped parsley over and serve.

DINNER

Olives Salted Almonds (954)
Chicken Soup, Bavaroise
Boiled Sheepshead, Shrimp Sauce
Potatoes, Viennoise (105)
Châteaubriand, Seligman Stuffed Tomatoes (30)
Roast Quails on Canapés (272)
Escarole Salad (100)
Walnut Ice Cream (1551)

3080. Chicken Soup, Bavaroise

Cut head and feet off a fowl of about three pounds, completely draw, wipe and cut (except the carcass) into half-inch-square pieces. Cut in very small squares the white parts of two leeks, a sound onion, seedless green pepper and two ounces raw, lean salt pork, place with fowl in a saucepan, add an ounce butter and brown on fire for fifteen minutes, frequently stirring meanwhile. Moisten with four pints water, one and a half pints broth (No. 701), season with a teaspoon salt, half teaspoon pepper and let boil for twenty-five minutes. Break two ounces macaroni in very short pieces, add to soup with a teaspoon chopped chives and let boil continually for fifty minutes. Place in saucepan a tablespoon melted butter, one and a half ounces flour, and stir on fire while heating for two minutes. Pour in two gills milk, one saltspoon cayenne, one saltspoon grated nutmeg, mix with whisk until it comes to a boiling point, then pour into soup. Mix well, allow to boil for ten minutes, pour soup into a tureen and serve.

3081. Boiled Sheepshead, Shrimp Sauce

Scale, cut off fins, wash and neatly wipe a fresh sheepshead of five to six pounds. Place in a large saucepan, pour in water enough to cover fish, add a half gill vinegar, sliced carrot, sliced onion, two branches parsley, a sprig thyme, two bay leaves, two cloves, a level tablespoon salt and half teaspoon pepper. Cover pan, let simmer for an hour, lift up fish without breaking it, dress on hot dish with a folded napkin and serve with a shrimp sauce (No. 897) separately.

3082. Châteaubriand, Seligman

Remove a little of the fat from around a two-pound piece tenderloin of beef, envelop in a towel in upright position, flatten with a cleaver to one and a half inches in thickness, season all around with a teaspoon salt and half teaspoon pepper. Thoroughly heat two tablespoons melted butter in a casserole, lay in the châteaubriand and gently fry for eight minutes on each side. Sprinkle over six small, finely chopped shallots and six finely chopped, well-cleaned, fresh mushrooms, then pour in a gill white wine and place in oven for fifteen minutes, frequently basting meanwhile. Remove to oven door and arrange glazed chestnuts (No. 2795) around the châteaubriand. Cut two ounces raw beef marrow in thin slices, place on top of beef, sprinkle a little salt over, reset in oven for six minutes, remove, cover casserole and serve.

Friday, Fourth Week of December

BREAKFAST

Oranges (104) Cracked Wheat (656)
Omelette with Shrimps
Butterfish, Maître d'Hôtel (1821)
Chicken Livers Sauté with Madeira
Sweet Fried Potatoes (116)
Raisin Cakes (1719)

3083. Omelette with Shrimps

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, three saltspoons pepper, and sharply beat up with fork for two minutes. Shell twelve cooked shrimps, cut them in very small pieces and place in small saucepan with two tablespoons sherry, saltspoon salt, half saltspoon pepper, shuffle a little and cook for five minutes. Heat one and a half tablespoons melted butter in a black frying pan, drop in eggs, add shrimps, sharply mix with a fork for two minutes and let rest for half a minute; fold up opposite sides to meet in centre let rest for a minute, turn it on a hot dish and serve.

3084. Chicken Livers Sauté with Madeira

Remove the gall bags from fifteen very fresh chicken livers, thoroughly wipe, place on a plate, season with a teaspoon salt, half teaspoon pepper, and turn well in seasoning. Heat a tablespoon melted butter in frying pan, arrange the livers in one beside another, and briskly cook

for three minutes on each side. Pour in three tablespoons sherry and boil for five minutes, then add a good gill demi-glace (No. 122), lightly mix and briskly cook for six minutes, dress on a deep dish, sprinkle a little chopped parsley over and serve.

LUNCHEON

Clam Broth, Chantilly (2073)
Margot of Sheepshead
Tenderloin of Pork, Lyonnaise
Macaroni, Polonaise (2152)
Cream au Caramel (480)

3085. Margot of Sheepshead

Remove skin and bones from sheepshead left over from yesterday, pick meat into small pieces and keep on a plate till required. Boil four peeled potatoes in two quarts boiling water with a teaspoon salt for thirty-five minutes, drain on a sieve and press through potato masher into a sautoire. Add fish with an ounce butter, two eggs, a gill cream, teaspoon salt, saltspoon each cayenne and nutmeg, teaspoon freshly chopped parsley, sharply stir on fire with wooden spoon for five minutes, remove and dress preparation in a fireproof dish. Smooth the surface to dome shape, spread yolk of an egg with knife blade over surface, set in oven for fifteen minutes, remove and serve.

3086. Tenderloin of Pork, Lyonnaise.

Split three fresh pork tenderloins in two, season with a teaspoon salt and half teaspoon pepper. Heat two tablespoons good lard in a sautoire, add pork tenderloins one beside another, cook for five minutes on each side, lift up, place on a plate and keep hot. Cut three medium-sized white onions in halves, finely slice, add to pan with a half teaspoon salt, and gently fry until a nice golden colour, stirring frequently meanwhile. Sprinkle over a tablespoon flour, stir well, pour in two tablespoons vinegar and a gill water. Mix well, lay tenderloins on top of onions, then set in oven for ten minutes. Remove, dress pork on a hot dish, pour entire contents of pan over and serve.

DINNER

Oysters (18)
Celery (86) Canapés of Anchovies (141)
Pickerel Soup, Marinière
Fried Smelts, Bourgeoise Potatoes, Alfonso (2689)
Venison Chops with Grapes
Lima Beans with Fines Herbes (2315)
Asparagus, Vinaigrette (2203)
Roast Ribs of Beef (126) Romaine Salad (214)
Scotch Pudding (420)

3087. Pickerel Soup, Marinière

Wash and thoroughly wipe a one-and-a-half-pound fresh pickerel, split through back and remove bones and skin from filets. Place the

perfect meat in a sautoire with a dozen freshly opened, sound mussels and add one gill white wine, half teaspoon salt, cover with a buttered paper and boil for ten minutes, pour liquor into a saucepan, cut fish and mussels into small pieces and keep on a plate till required. Place all trimmings of pickerel in saucepan with a sliced each carrot and onion, two branches parsley, one sprig thyme, two bay leaves and two cloves. Pour in two and a half quarts water, the juice of half a sound lemon, a teaspoon salt, and let simmer for one hour.

Heat an ounce butter in a saucepan, add six finely chopped shallots and fry for five minutes, tossing them once in a while. Add an ounce flour and stir well, then strain fish broth through a cheesecloth into pan, season with a saltspoon cayenne, pour in a gill cream, three tablespoons bread crumbs, and sharply mix until it comes to a boil, add pickerel and mussels with a teaspoon freshly chopped parsley, lightly mix and boil for ten minutes. Remove, pour soup into a tureen over six slices of freshly toasted French bread and serve.

3088. Fried Smelts, Bourgeoise

Neatly wipe twelve large, fresh smelts and place in a dish. Season with a teaspoon salt, half teaspoon pepper, juice of a sound lemon and half teaspoon freshly chopped parsley, turn well in seasoning and let infuse for thirty minutes. Prepare a frying batter (No. 204), roll smelts in batter, drop in boiling fat and fry for ten minutes, turning once in a while. Remove, dress on hot dish with a folded napkin and serve with a rémoulade sauce (No. 681) separately.

3089. Venison Chops with Grapes

Trim and neatly flatten six nice venison chops. Place in an earthen dish a sliced onion, two tablespoons each oil and vinegar, a sprig thyme, crushed bay leaf, teaspoon each crushed black pepper and salt, turn chops well in seasoning and let infuse for an hour, being careful to turn them once in a while. Pick from stems a pound of fine California white grapes, thoroughly heat a tablespoon melted butter in frying pan, add grapes briskly fry for six minutes, frequently tossing meanwhile, and keep hot. Place chops on broiler, broil for four minutes on each side, dress on a hot dish, arrange grapes around and serve with currant jelly separately.

N. B.—To-morrow there will be Tripe Mode de Caen on the bill for luncheon, and as it takes a very long time to prepare it would be advisable to begin to prepare and cook it to-night, as explained in No. 3092.

Saturday, Fourth Week of December

BREAKFAST

Baked Pears (216) Barley with Cream (1068)
Poached Eggs, Louise
Kippered Herrings (153)
Small Steaks, Maître d'Hôtel (172)
Potatoes, Saratoga (156)
Curry Cakes (1112)

3090. Poached Eggs, Louise

Cut from a sandwich loaf twelve quarter-inch-thick slices, then cut in round pieces two inches in diameter, toast to a nice golden colour, spread over them a little anchovy paste and dress on a hot dish. Prepare twelve poached eggs (No. 106), lay them on toasts, pour over a Hollandaise sauce (No. 26) and serve.

LUNCHEON

Tomato Broth (2059)
Oysters, Gianella
Tripe, Mode de Caen
German Apple Pie (2579)

3091. Oysters, Gianella

Place thirty-six freshly opened oysters in an enamelled pan with their own liquor, a gill white wine, and let boil for six minutes. Lift up with a skimmer, place in six egg-cocotte dishes, six in each dish, and skim scum off surface of broth in which oysters were cooked. Finely chop six sound shallots, place in a small saucepan with an ounce fresh butter, fry for three minutes, add an ounce flour, stir well, then pour in the broth. Sharply mix until it comes to a boil, add four anchovies in oil cut in quarters, half teaspoon each freshly chopped tarragon and salt, a saltspoon cayenne, lightly mix and let boil for five minutes. Add an egg yolk, sharply mix, evenly pour sauce over the six dishes, lightly turn oysters with a fork and place dishes on a tin. Sprinkle a little fresh bread crumbs over, set to bake in oven for six minutes or until a nice golden colour, remove and serve.

3092. Tripe, Mode de Caen

Procure four pounds fresh honeycomb tripe and a pound fresh many-plies tripe (the thickest part) all well washed in several changes of fresh water and well drained, and one ox-foot, or two calf's feet if ox-foot is not handy. Carefully bone each foot and cut it into two-inch-square pieces. Have a thoroughly clean earthen pot, line bottom and sides with very thin slices larding pork and place cut-up tripe, etc., in pot. Add two small, very red carrots, two white onions with two cloves stuck in and half a sound, seeded green pepper. Tie in a bunch two leeks, two branches celery, three branches parsley, two branches chervil, a sprig each thyme and marjoram, a blade mace and bay leaf. Add to pot, pour in a half pint white wine, pint cider and quart white broth (No. 701). Season with a heavy teaspoon salt and half teaspoon pepper, lightly mix and cover pot. Prepare a stiff dough with a pound flour and two gills water, roll out on table to length of cover, then fasten all around joint of pot and cover so as to prevent evaporation. Place pot in a very slow oven for fifteen hours, lift up cover, carefully skim fat from

surface and remove bouquet of herbs, carrots and onions. Finely chop together six sound shallots, the red part of a carrot, a bean sound garlic, two ounces raw ham and an ounce raw lean pork. Place this hash in a saucepan with a tablespoon melted butter, gently cook on fire for five minutes, lightly stirring once in a while, then pour in a half gill cognac and let briskly reduce until nearly dry. Transfer contents of pot to this pan, add a gill pure tomato juice, lightly mix with a wooden spoon and let cook rather slowly for forty-five minutes. Dress tripe on a deep hot dish, sprinkle a little freshly chopped parsley over, send to table very hot, with twelve slices of toasted French bread, and serve separately.

N. B. After all meat has been cut off from ox-foot or calf's feet, place foot or feet in soup pot.

DINNER

Radishes (58) Olives
Purée of Potatoes, Lucernoise
Red Snapper, Mobile (571) Potatoes, Duchesse (304)
Beef Braisé, Japanese (2850)
Cucumbers Sauté in Cream
Roast Duckling, Apple Sauce (187)
Doucette Salad (189)
Babas au Rhum (687)

3093. Purée of Potatoes, Lucernoise

Finely slice a half-pound piece raw lean veal from a shin, two ounces raw ham, two white onions and three leeks, place in a saucepan with an ounce butter and fry on fire for ten minutes, stirring once in a while. Add six large, peeled, sliced raw potatoes with two branches parsley, one branch chervil and two bay leaves. Moisten with half gill white wine, quart and a half broth and quart water, season with a teaspoon salt, half teaspoon pepper, lightly mix and let boil for ten minutes. Cover pan and set in oven for an hour and thirty minutes, remove, dress purée through sieve into a basin, then through Chinese strainer into another saucepan. Place pan on a brisk fire, pour in a gill cream and half ounce good fresh butter, mix well, and as soon as it comes to a boil pour purée into a tureen and serve with a plate of bread croutons separately.

3094. Cucumbers Sauté in Cream

Peel three medium cucumbers, cut in two lengthwise, remove seeds, spongy parts, and finely slice. Heat a tablespoon melted butter in frying pan, add cucumbers and briskly fry them for five minutes, tossing meanwhile. Mix in small saucepan a tablespoon each butter and flour, mix well, pour in three-quarters gill milk and a gill cream. Sharply mix until it comes to a boil, add cucumbers, a level teaspoon salt, saltspoon each cayenne and grated nutmeg, thoroughly mix with a wooden spoon, cook for five minutes, dress cucumbers on a hot vegetable dish and serve.

Sunday, Fourth Week of December

BREAKFAST

Stewed Prunes (1) Cero-Fruto (1610)
Eggs, Suzette
Fresh Mackerel, Fines Herbes (1204)
Broiled Squabs with Bacon (1093)
Potatoes, Anna (8a)
Buckwheat Cakes (350)

3095. Eggs, Suzette

Thoroughly wipe six even-sized, raw, unpeeled potatoes, place in a small roasting pan and set in oven for thirty-five minutes. Remove, clip a piece off surface of each, scoop out interiors and press soft part through potato masher into a bowl. Add a half gill hot milk, tablespoon butter, half teaspoon salt, three saltspoons pepper, and sharply mix with a wooden spoon until smooth. Line the interiors and sides of potatoes with preparation, crack a fresh egg into each potato, season evenly with three saltspoons salt, a saltspoon pepper, sprinkle a little grated Parmesan cheese over and set in oven six minutes, remove, dress on a dish and serve.

LUNCHEON

Consommé in Cups (52)
Frogs' Legs, Bordelaise (2909)
Sirloin Steaks, Cabaret (245)
Omelette, Célestine (1799)

DINNER

Celery (86) Oysters (18) Olives
Cream of Rice au Cerfeuilles
Planked Shad, Fee Sliced Cucumbers (340)
Noisettes of Lamb, Matignon
Tomato Bock (2031)
Sweetbreads en Fricandeau Green Peas (35)
Punch, Prunelle
Roast Grouse, Currant Jelly (167)
Lettuce Salad (148)
Tutti-Frutti (726)

3096. Cream of Rice au Cerfeuilles

Thoroughly wash and drain a half pound rice and place in saucepan with two and a half quarts broth (No. 701). Add a finely sliced onion, two sliced each leeks and branches celery and a branch parsley. Season with a teaspoon of salt, lightly mix, let gently boil for one hour and fifteen minutes, remove, press rice through sieve into a basin and strain it through Chinese strainer into another saucepan. Add two gills cream, a half ounce good butter, saltspoon each cayenne and grated nutmeg and three finely sliced branches fresh chervil. Place pan on a brisk fire, continually mix until it comes to a boil, pour cream into a soup tureen and serve.

3097. Planked Shad, Fee

Procure a very fresh three-and-a-half-pound shad, scale, wipe and split open through front without separating. Remove spinal bone, neatly pare all around and make a few light incisions on skin side. Mix in a bowl a light tablespoon butter, three saltspoons paprika, a half teaspoon curry powder, teaspoon anchovy paste, juice of half a sound lemon and half teaspoon freshly chopped parsley. With this preparation carefully rub fish both inside and out and let infuse for thirty minutes, frequently rubbing meanwhile. Oil surface of an oak planking-board and place shad on top, skin side down, spread all the butter over and set in oven for thirty-five minutes. Bring to oven door, sprinkle grated white part ("fibres") of a small fresh cocoanut over and reset in oven for ten minutes more. Remove, place board on dish with a folded napkin, decorate with six quarters lemon and a little parsley greens and serve.

3098. Noisettes of Lamb, Matignon

Procure six thick lamb chops and cut off end bones so as to have loin part almost round. Season with a level teaspoon salt, half teaspoon pepper, and keep on a plate until required. Cut into fine, short julienne strips a small red carrot, small white onion, two branches celery, six well-cleaned, fresh mushrooms, place in a small saucepan with half ounce butter, half teaspoon salt, two saltspoons pepper, a gill white wine, and lightly mix. Cover pan and set in oven for forty mintues, remove, add a small truffle cut in julienne shape and an ounce cooked ham cut in same way. Pour in one and a half gills demi-glace (No. 122), boil for two minutes and keep hot. Heat a tablespoon melted butter in frying pan, place in noisettes one beside another and gently fry for four minutes on each side. Remove, dress on a hot dish, pour entire contents of saucepan over noisettes and serve.

3099. Sweetbreads en Fricandeau

Soak six heart sweetbreads in cold water for two hours, remove, plunge in two quarts boiling water with a teaspoon salt, boil for five minutes, drain and neatly trim them. Cut from a piece of larding pork twenty-four thin strips one inch long, and with aid of a small larding needle insert strips on surface of the six breads. Place all trimmings of lard in a small sautoire, with a sliced each carrot and onion, branch parsley, bay leaf, clove, ounce raw ham cut in pieces, and lay breads over. Season with a level teaspoon salt, three saltspoons pepper, lightly baste with melted butter and set on the fire for five minutes. Moisten with half gill white wine, let reduce to a glaze, pour in one and a half gills broth (No. 701) and cover breads with a buttered paper. When thoroughly boiling set sautoire in oven for thirty-five minutes, remove, lift up breads with a fork, dress on a hot dish and keep hot. Skim fat off surface of gravy, strain through cheesecloth into another saucepan and briskly boil on open fire for six minutes. Add a gill demi-glace (No. 122), one tablespoon capers, boil for five minutes more, pour sauce and sprinkle a little chopped parsley over breads and serve.

3100. Punch Prunelle

Prepare lemon ice (No. 376), pour in freezer two tablespoons prunelle liquor, sharply mix with spatula, then divide punch in six sherbet glasses and serve.

Christmas, December 25th (Extra)

BREAKFAST

Baked Apples (44) Oatmeal Porridge (2)
Omelette du Retardeur
Sardines, Meunière
Mutton Chops, Anchovy Butter
Potatoes au Gratin, Estragon
Vanilla Cakes

3101. Omelette du Retardeur

Break eight fresh eggs in a basin, add a half gill cream, two tablespoons grated Parmesan cheese, half teaspoon salt, two saltspoons of pepper, and sharply whisk for three minutes.

Cut three thin slices lean bacon in very small pieces, place in a large black frying pan with half ounce good butter and briskly fry for three minutes. Drop in eggs, briskly stir with a fork for two minutes and let rest for half a minute; fold up opposite sides to meet in centre, let rest for a minute, turn on a hot dish and serve.

3102. Sardines, Meunière

Open can of twelve sardines, place on a clean cloth and wipe well. Thoroughly heat a tablespoon melted butter in frying pan, carefully place sardines in pan one beside another without breaking, briskly fry for two minutes on each side, lift up and place on a hot dish. Add a half ounce butter to pan, fry on fire until a nice brown colour, squeeze in juice of half a sound lemon, add a half teaspoon freshly chopped parsley, lightly mix, pour over sardines and serve.

3103. Mutton Chops, Anchovy Butter

Neatly trim and lightly flatten six French mutton chops. Mix on plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn chops in it, place on a broiler, broil for four minutes on each side and dress on a hot dish. Spread a little anchovy butter (No. 62) over chops, adjust a curled paper at end bone of each chop and serve.

3104. Potatoes au Gratin, Estragon

Cut four cold boiled potatoes into small square pieces, place in an enamelled pan with half teaspoon freshly chopped tarragon, half ounce good butter, gill milk, half gill cream, half teaspoon salt, three saltspoons pepper, saltspoon grated nutmeg, place on fire and cook for ten minutes, frequently stirring meanwhile. Transfer potatoes into a baking dish,

sprinkle a tablespoon Swiss cheese over, arrange a few little bits of butter on top, set in oven for ten minutes, remove and serve.

3105. Vanilla Cakes

Prepare flannel cake preparation (No. 136), add to batter a half teaspoon vanilla essence (No. 3236) and proceed to make cakes exactly the same.

LUNCHEON

Chicken Broth, Tomaté
Lobster, Hollandaise Vert-Pré
Devilled Spring Turkey with Ham
String Bean Noisettes
Charlotte Russe au Café (2674)

3106. Chicken Broth, Tomaté

Prepare a chicken broth (No. 578), pour in two gills tomato sauce (No. 16), boil for five minutes, divide broth into six cups and serve.

3107. Lobster, Hollandaise Vert-Pré

Plunge three one-pound live lobsters in a gallon of boiling water with a tablespoon salt, half teaspoon pepper, half gill vinegar, and boil for twenty minutes. Lift up, thoroughly drain, detach claws from bodies and lightly crack, split bodies in two lengthwise, remove gravel pouch from heads and dress on a dish. Decorate all around with parsley greens and serve with a Hollandaise vert-pré (No. 2705) separately.

3108. Devilled Spring Turkey with Ham

Singe, cut head and feet off a fine tender spring turkey of five pounds, split open through back without separating, draw, pull out breast bone and cut away spinal bone. Envelop the turkey in a coarse towel, flatten with a cleaver, season all around with a heavy teaspoon salt, half teaspoon pepper, and rub bird all over with a tablespoon oil. Arrange on a double broiler, set to slowly broil for ten minutes on each side, then remove to table. Spread a devilled butter (No. 11) on both sides, lightly roll in fresh bread crumbs, reset on broiler, broil for two minutes on each side again, remove and dress on a hot dish. Cut six very thin slices Virginia ham, broil for two minutes on each side, place over turkey and serve.

3109. String Bean Noisettes

Open a pint can string beans, remove all the water, drop them in a pint boiling water with a half teaspoon salt, boil for five minutes and thoroughly drain on a sieve. Place an ounce butter in a black frying pan and shuffle pan on fire until it attains a nice brown colour. Add the beans with a half teaspoon vinegar, three saltspoons salt and two saltspoons pepper, toss well while heating for one minute, dress on a vegetable dish and serve.

DINNER

Orange Oyster Cocktails
Celery (86) Olives Salted Almonds (954)
Consommé, White House
Terrapin, Baltimore Chicken Sauté, Souvenir
French Flageolets au Beurre (95)
Mignons of Beef, Immaculé Fresh Mushrooms sur Cloche
Punch, New Century
Canvasback Duck, Currant Jelly
Romaine Salad (214)
Christmas Ice Cream Presidential Patience

3110. Orange Oyster Cocktails

Neatly wipe three even, medium-sized, red oranges, cut in halves, then scoop out meat, including white skin, without disturbing shells. Place the six half shells on six small oyster plates and arrange finely shaved ice around up to two-thirds the height of shells so as to have them stand firm.

Place forty-eight freshly opened bluepoint oysters in a bowl, add six drops Tabasco sauce, six tablespoons tomato catsup, half teaspoon Worcestershire sauce, a teaspoon freshly grated horseradish and two tablespoons Dumas sauce (No. 19). Mix all well together, evenly divide oysters into the six shells and serve with a teaspoon on each plate.

3111. Consommé, White House

Prepare a consommé (No. 52), strain into another saucepan and keep it simmering. Boil an ounce rice in a half pint water for ten minutes, thoroughly drain on sieve and add to consommé. Thoroughly wash and drain on a sieve two ounces Brazilian tapioca, gradually add to consommé, continually mixing while adding, and let boil fifteen minutes, mixing at bottom once in a while. Add three tablespoons canned green peas, two tablespoons sherry, lightly mix and boil for five minutes, pour consommé into a soup tureen and serve.

3112. Terrapin, Baltimore

Plunge a large diamond-back terrapin in boiling water for two minutes, take up and with a coarse towel pull off skin from the head, neck and feet. Place terrapin in a saucepan containing two gallons boiling water and one tablespoon salt, let boil for an hour, or until feet are soft to the touch, lift up with a skimmer and let drain for ten minutes. Remove both shells, cut off nails with a pair of scissors and take out intestines, also gall bag from liver, being very careful not to break it, as that would be sufficient to spoil terrapin. Cut liver in small squares and keep on a plate with the eggs until required.

Cut all the meat and bones of terrapin into half-inch pieces and place in a small saucepan with a gill sherry, two tablespoons port wine and a tablespoon brandy. Tie in a small cheesecloth a half sprig

thyme, crushed bay leaf, clove, blade mace, and twelve allspice, add to terrapin and season with a good teaspoon salt and two saltspoons cayenne, cover pan and let gently cook for forty-five minutes. Take up cloth with herbs, add a truffle cut into very small squares, the liver, eggs, one and a half gills demi-glace (No. 122), lightly mix and let gently boil for ten minutes. Shift pan to a corner of range, mix in little by little an ounce fresh butter, shuffle pan while adding, transfer terrapin to a chafing dish or silver soup tureen and serve.

3113. Chicken Sauté, Souvenir

Singe, cut off heads and feet of two one-and-a-half-pound spring chickens, remove legs, wings, breasts, and second joint bones from legs, season with a light teaspoon salt and half teaspoon pepper. Heat two tablespoons melted butter in a sautoire, arrange in legs and breasts one beside another and gently fry for five minutes on each side. Cut in julienne shape the rind of half a sound orange, twelve canned mushrooms and three canned sweet Spanish red peppers and add to chicken. Pour in a gill white wine, gently mix, let sauce reduce on fire to one-third the quantity, then add two gills tomato sauce (No. 16), with twelve tarragon leaves, lightly mix and cook fifteen minutes, carefully shuffling pan once in a while. Dress chicken on a hot dish, boil sauce on fire for five minutes and pour over it, sprinkle a little finely chopped fresh parsley on top and serve.

3114. Mignons of Beef, Immaculé

Neatly trim a two-pound piece filet of beef, cut it in six even filets and season with a teaspoon salt and half teaspoon pepper. Thoroughly heat a tablespoon melted butter in frying pan, add the mignons, briskly cook for three minutes on each side, lift up and keep hot. Prepare six round toasts, two inches in diameter and half inch thick, butter on both sides, place on a tin and set in oven until a nice golden colour. Remove, spread a teaspoon pâté de foie gras over each, dress on a hot dish, place mignons and spread evenly a Béarnaise sauce (No. 34) over them, place two thin strips truffles cross-like over all and serve.

3115. Fresh Mushrooms sur Cloche

Cut off the tails, peel and thoroughly wash a pound even-sized, very fresh mushrooms and drain on a cloth. Arrange in a sautoire with an ounce butter, season with a teaspoon salt, half teaspoon pepper and gently fry for six minutes, frequently tossing meanwhile. Prepare six round toasts two and a half inches in diameter, place each toast in a shirred-egg dish, evenly divide mushrooms over the six toasts and cover with six mushroom bell glasses. Place one and a half gills cream in a bowl and add two tablespoons sherry, half teaspoon salt, a saltspoon each cayenne and grated nutmeg, mix well, pour cream evenly in dishes around the bells, set in oven with door open for ten minutes, remove, wipe all around and serve.

3116. Punch, New Century

Prepare an orange punch (No. 1229), strain a half pint preserved strawberries through a sieve into freezer, pour in two tablespoons rum, thoroughly mix with spatula, divide punch into six sherbet glasses and serve.

3117. Canvasback Duck, Currant Jelly

Pick, singe, draw and neatly wipe two fine, fat canvasback ducks, season inside of each with a teaspoon salt, evenly divided, then run in the head from the back of each duck. Nicely truss, place a small branch celery inside of each bird and lay in a roasting pan. Spread a teaspoon of melted butter on the breast of each, sprinkle a very little salt over them, set in brisk oven to roast for sixteen to eighteen minutes, remove, untruss, take out celery from interior of each and dress on a hot dish. Skim fat off surface of gravy and drop in two tablespoons hot water, lightly mix and boil on range for one minute, strain gravy over ducks and serve with six pieces fried hominy (No. 37) and currant jelly sepa- separately.

3118. Christmas Ice Cream

Prepare a pint only vanilla ice cream (No. 42). Place two gills thick cream in a copper basin, set basin on ice, sharply whisk cream to stiff froth, add an ounce powdered sugar, briskly beat up for two minutes longer, add to vanilla with two tablespoons maraschino and mix well with spatula. Beat up whites of three eggs to a stiff froth, adding two tablespoons fine sugar, six drops vanilla essence, and gently mix. Place a pint milk in a small sautoire with an ounce sugar, let come to a boil, take up the egg-whites preparation by spoonfuls, drop into boiling milk and let boil for two minutes. Carefully turn over, cook for two minutes more, lift up with skimmer, place on a cloth and let thoroughly cool off. Line bottom of a quart-brick ice-cream mould with a sheet of paper, drop in half the quantity of ice-cream preparation and arrange eggs crosswise on top of vanilla. Drop in balance of vanilla, arrange another sheet of paper on top, tightly cover brick, bury it in ice-cream tub with broken ice and rock salt around and let freeze for one and a half hours. Remove, immerse in lukewarm water for a few seconds, take out, wipe all around, unmould, remove papers, turn on cold dish over a napkin and serve.

3119. Presidential Patience

Place a half pound sifted flour in a large bowl, break in a fresh egg, the whites of four, six drops vanilla essence, an ounce grated sweet chocolate, and sharply beat up with spatula for four minutes. Slide a half-inch tube into pastry bag and drop in preparation. Lightly butter and flour a pastry tin, press paste into tin in chesnut-like forms, keeping them apart, and place on one side in a dry, warm place for an hour, Set in a brisk oven for about eight minutes, or until an exceedingly good golden colour, remove, let stand on table for a few minutes, detach from pan with a knife blade, place on a compotier and serve.

Monday, Fourth Week of December

BREAKFAST

Sliced Pineapples (407)
Cream of Wheat (1603)
Poached Eggs, Virginia
Yarmouth Bloaters (311)
Lamb Kidneys en Brochette (1331)
Potatoes, Allumettes (196)
Cocoanut Cakes (423)

3120. Poached Eggs, Virginia

Broil six even, very thin slices of Virginia ham for one minute on each side, remove and place on a hot dish. Prepare twelve poached eggs (No. 106), but without toasts, lay over ham and serve.

LUNCHEON

Celery Broth (951)
Stuffed Devilled Crabs (10)
Vendali Curry
Apple Fritters (203)

3121. Vendali Curry

Cut into half-inch-square pieces an onion, two shallots, a seedless green pepper, seeded tomato, cored apple and bean sound garlic. Melt a heavy tablesoon butter in a saucepan, add above articles, sprinkle over two tablespoons flour, lightly stir, then add a pound each raw lean veal and pork cut into one-inch squares, and half a sound, seeded egg-plant cut in three-quarter-inch squares. Season with teaspoon curry powder, a saltspoon salt and half teaspoon pepper, mix well, cook for ten minutes, frequently stirring meanwhile, and moisten with a pint of broth or water. Tie in a bunch two branches parsley, a branch chervil, sprig thyme, bay leaf, clove, add to pan, mix well, cover pan and boil for five minutes, then set in oven for one hour, being careful to mix once in a while. Remove, take up bouquet, add white fibres (meat) of a medium, grated, fresh cocoanut, mix well, cook for six minutes, dress curry on a hot dish, arrange a boiled rice (No. 490) around and serve.

DINNER

Radishes (58) Caviare (59)
Potage, Belgium
Codfish Steaks, Anchovy Butter (2840)
Potatoes, Ancienne (1391)
Saddle of Lamb Braisé aux Racines (2288)
Cauliflower au Gratin (1329)
Roast Chicken with Cress (290)
Escarole Salad (100)
Valois Pudding, Malaga Sabayon Sauce

3122. Potage, Belgium

Cut two white onions in halves, finely slice and place in a saucepan with three finely sliced fresh leeks, an ounce butter and brown for fifteen minutes, stirring quite frequently meanwhile. Add four finely sliced, peeled raw potatoes, moisten with two and a half quarts broth (No. 701), season with a teaspoon salt, half teaspoon pepper and saltspoon grated nutmeg, mix well and let boil for forty-five minutes. Add a teaspoon freshly chopped parsley, lightly mix, pour soup into tureen, sprinkle an ounce grated Parmesan cheese over, set in oven for fifteen minutes, remove and serve.

3123. Valois Pudding

Place two ounces butter in bowl, beat it up with a wooden spoon for five minutes, then add one by one the yolks of four eggs, sharply beating while adding them. Add the grated rind of a sound orange, two ounces each sugar and flour, half teaspoon vanilla essence, and gently mix with skimmer. Beat up whites of the three eggs to a stiff froth, add to preparation and gently mix with skimmer. Lightly butter and flour a plain pudding mould, drop in preparation, place in a saucepan, pour in hot water up to half the height of mould, then set in oven for forty minutes. Remove, unmould pudding on a large dish, pour a Malaga Sabayon sauce over and serve.

3124. Malaga Sabayon Sauce

Prepare a Sabayon sauce (No. 102), pour in two tablespoons Malaga or good sherry, mix well and use as required.

Tuesday, Fourth Week of December

BREAKFAST

Stewed Figs (2840)
Wheatena (1298)
Omelette with Beef Marrow
Broiled Pickerel
Sausages with Fried Apples (2473)
Small Brioches (878)

3125. Omelette with Beef Marrow

Crack eight fresh eggs in a bowl, add a half gill cream, half teaspoon salt, two salt spoons pepper, and sharply beat up with a fork for two minutes. Cut two ounces beef marrow into small square pieces and plunge in hot water for two minutes, lift up with a skimmer, place in frying pan with a teaspoon melted butter and briskly fry for five minutes. Sprinkle over two saltspoons salt, a half teaspoon freshly chopped parsley, toss well and drop in eggs. Mix with fork while cooking for two minutes and let rest for half a minute; fold up opposite sides to meet in centre and let rest for a minute, turn on a hot dish and serve.

3126. Broiled Pickerel

Cut head and fins off a fresh three-pound pickerel, split in two through the back and remove spinal bone. Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper, repeatedly turn fish in seasoning, arrange on a broiler and broil for five minutes on each side. Remove, dress on a hot dish, spread a little maître d'hôtel butter over, decorate with a little parsley greens and serve.

LUNCHEON

Oyster Broth, Tomaté
Soft Clams, Vaudeville (932)
Porterhouse Steak with Smothered Onions (1342)
Potatoes, Garfield (1843)
French Pancakes (17)

3127. Oyster Broth Tomaté

Prepare oyster broth (No. 1090), pour in a gill tomato sauce (No. 16), boil five minutes, pour it into six cups and serve.

DINNER

Celery (86) Oysters (18) Salted Almonds (954)
Potage, Porto Rico
Salmon, Bien Potatoes, Château (208)
Venison Steaks with Raisins
Stuffed Green Peppers (230)
Roast Leg of Lamb, Mint Sauce (392)
Romaine Salad (214)
Charlotte Plombière (1834)

3128. Potage, Porto Rico

Finely slice a carrot, two onions, two branches celery, a branch parsley, six fresh okras, three sound bananas, and quarter pound raw, lean ham. Heat one and a half tablespoons butter in saucepan, add above articles and gently brown for ten minutes, stirring once in a while, sprinkle over two tablespoons flour and stir while heating for three minutes. Pour in a quart crushed fresh or canned tomatoes and two quarts broth (No. 701), season with a teaspoon salt and half teaspoon pepper, lightly mix and let slowly boil for an hour. Remove, press potage through sieve into a basin, then through Chinese strainer into another saucepan and set on the fire. Add milk and grated white part of a cocoanut, mix well, let boil for ten minutes, pour soup into a tureen and serve.

3129. Salmon, Bien

Place three three-quarter-pound slices salmon in a sautoire with an ounce butter, half gill white wine, juice of a quarter lemon, a branch parsley, teaspoon salt and half teaspoon pepper. Cover fish with a buttered paper, boil for five minutes and set in oven for twenty minutes, remove and take up paper. Carefully dress salmon, place on a hot dish, decorate with a little parsley greens, and serve with a Hollandaise-Bien sauce separately.

3130. Hollandaise-Bien Sauce

Place in an enamelled saucepan one teaspoon freshly crushed whole white pepper, one sound shallot, one small branch each fresh parsley and chervil and the rind of a quarter sound lemon. Pour in three-quarters gill good vinegar, let slowly reduce on fire to one-fourth the quantity, strain through cheesecloth into a bowl, add two fresh egg yolks and sharply whisk for a minute. Place in a saucepan containing boiling water up to half the height of bowl, and briskly whisk yolks for three minutes. Pour in drop by drop a half gill hot clarified butter, sharply whisking while adding, also drop by drop three tablespoons thick cream, whisking briskly meanwhile. Season with two saltspoons salt, half saltspoon cayenne, mix well, strain sauce through cheesecloth into a sauce bowl and serve.

3131. Venison Steaks with Raisins

Procure six five-ounce venison steaks and season all over with a teaspoon salt and half teaspoon pepper. Thoroughly heat a tablespoon melted butter in sautoire, arrange the steaks in one beside another and briskly cook on the open fire for two minutes on each side, lift up and keep hot on a plate. Remove fat from pan, add two tablespoons currant jelly, stir on fire until melted, then pour in two tablespoons sherry and one and a half gills demi-glace (No. 122). Add two ounces seeded California raisins, mix well and let gently boil for six minutes. Add steaks one beside another and cook for six minutes, dress on a hot dish, pour sauce over and serve.

Wednesday, Fourth Week of December

BREAKFAST

Grape Fruit (130) Oatmeal Porridge (2)
Scrambled Eggs, Henry
Fried Filet of Sole (487)
Lamb Hash,* Brown (856)
Flannel Cakes (136)

3132. Scrambled Eggs, Henry

Plunge a sound green pepper in boiling water for two minutes, take out, pull off skin with a coarse towel, remove seeds and finely mince. Cut two ounces raw lean ham in thin julienne strips, place in a sautoire with a tablespoon of butter and fry for five minutes, tossing once in a while. Add two medium, seeded, peeled, finely chopped tomatoes, season with a half teaspoon salt and cook six minutes, gently tossing meanwhile. Break eight fresh eggs over, season with a half teaspoon salt, two saltspoons pepper, and set in oven for five minutes. Remove, place sautoire on range, mix eggs and ingredients thoroughly, dress on a hot dish and serve.

*Use the lamb left over from yesterday.

LUNCHEON

Consommé in Cups (52)
Stuffed Oysters (1102)
Veal Cutlets, Milanaise (351)
Baked Apples (44)

DINNER

Radishes (58) Olives
Potage aux Herbes Lié
Fresh Mackerel, Mignonette (1558)
Potatoes, Hollandaise (26)
Mignons of Beef, Strasser
Brussels Sprouts and Chestnuts (3018)
Broiled Mallard Ducks, Orange Sauce
Chicory Salad (38)
Gateau, Lyonnaise (585)

3133. Potage aux Herbes Lié

Remove stems from a quart fresh sorrel, carefully wash and thoroughly drain on a sieve. Pick green leaves from two heads fresh lettuce, wash and drain, then cut both sorrel and lettuce in julienne strips, place in a saucepan with two branches each finely sliced parsley and chervil, an ounce butter, and gently cook for ten minutes, frequently stirring meanwhile. Pour in two and a half quarts broth (No. 701), season with a teaspoon salt, half teaspoon each pepper and sugar, lightly mix and let slowly boil for one hour. Mix on a plate a gill cream, an egg yolk, juice of a quarter lemon and add to soup. Mix well while heating five minutes, pour soup into a tureen and serve with six slices toasted French bread separately.

3134. Mignons of Beef, Strasser

Neatly trim a two-pound piece tenderloin of beef, then cut it in six equal pieces. Season all around with a teaspoon salt, half teaspoon pepper, and keep on a plate until required. Cut six sound red tomatoes into quarters, place on a plate, remove seeds, then season with a level teaspoon salt, half teaspoon sugar, three saltspoons pepper and half teaspoon chopped parsley. Gently turn pieces in seasoning and roll in frying batter (No. 204), then drop in boiling fat and fry for ten minutes, turning with skimmer once in a while, lift up, neatly trim and keep hot. Cut off tails and peel six large fresh mushrooms, place in a sautoire with a tablespoon melted butter and fry for three minutes on each side. Sprinkle over three saltspoons salt, pour in two tablespoons sherry, let cook for two minutes and keep on corner of range. Thoroughly heat a tablespoon melted butter in frying pan, arrange in filets one beside another and briskly cook for three minutes on each side. Remove and dress on a hot dish over six freshly prepared toasts the size of filets, crown-like, place tomatoes in centre and arrange mushrooms on top of filets. Place six very thin slices freshly broiled bacon around filets, add a half ounce butter to pan in which mignons were cooked, toss on fire until of a nice brown colour, evenly pour over filets and serve.

3135. Broiled Mallard Ducks, Orange Sauce

Pick and singe two fine, fat Mallard ducks, cut off necks and feet, split open through back without separating, neatly draw, then wrap in a coarse towel and neatly flatten with a cleaver. Mix on a plate two tablespoons oil, a teaspoon celery salt and half teaspoon black pepper, repeatedly turn ducks in it, arrange on a double broiler and broil for seven minutes on each side. Remove, dress on a hot dish with six freshly prepared toasts, spread a half tablespoon butter over, decorate with a little watercress, six quarters lemon and serve with an orange sauce (No. 2701) separately.

Thursday, Fifth Week of December

BREAKFAST

Stewed Prunes and Raisins (2920)
Swiss Mush (2564)
Shirred Eggs, Fines Herbes
Broiled Sardines on Toast (740)
Mutton Liver, Minute Potatoes, Julienne (799)
Fried Cornmeal Cakes (1585)

3136. Shirred Eggs, Fines Herbes

Finely chop together two branches parsley, a branch chervil, ten branches chives and six tarragon leaves. Lightly butter six shirred-egg dishes, evenly sprinkle with fines herbes and carefully crack two fresh eggs in each dish. Season evenly with a half teaspoon salt, three saltspoons pepper, equally divide a gill hot demi-glace (No. 122) over, set in oven for five minutes, remove, arrange on a dish and serve.

3137. Mutton Liver, Minute

Procure twelve thin slices fresh mutton liver, place on a plate, season with a teaspoon salt and half teaspoon pepper, lightly moisten with cold milk, then roll in flour. Heat two tablespoons good leaf lard in a frying pan, arrange in the livers one beside another and briskly cook for one and a half minutes on each side. Dress on a dish, squeeze the juice of half a sound lemon and sprinkle a half teaspoon finely chopped parsley over. Remove all the fat from pan, add half ounce butter, shuffle on fire until a light brown, pour it over livers and serve.

LUNCHEON

Beetroot Broth with Cream
Lobster Patties, Augusta (1612)
Chicken Pot Pie (159)
Pear Charlotte (474)

3138. Beetroot Broth with Cream

Prepare a beetroot broth (No. 2179), adding a gill thick cream, heat for two minutes, divide in six cups and serve.

DINNER

Radishes (58) Oysters (18) Salted Almonds (954)
Cream of Green Peas, St. Cloud
Smelts, Toulouse (1200) Potatoes, Bohemienne (1314)
Duckling, Rouennaise
Soubrics of Spinach (2621) Roast Ribs of Beef (126)
Lettuce Salad (148)
Chocolate Pudding (190)

3139. Cream of Green Peas, St. Cloud

Open a quart can green peas, drain off water, place and pound in mortar to a paste. Finely slice two ounces raw lean bacon, an ounce raw lean ham, a white onion, two leeks, a bean garlic, branch parsley, place in saucepan with a half ounce butter and briskly fry for ten minutes, frequently stirring meanwhile. Add the peas with a half gill white wine, quart water and quart and a half broth (No. 701), season with a teaspoon each salt and sugar and half teaspoon pepper. Add quarter-pound piece stale French bread, mix well, let gently simmer for an hour, press purée through sieve into a vessel, then through Chinese strainer into another saucepan. Add a gill cream and half ounce butter, mix well while heating for five minutes, place bread croutons (No. 23) in a soup tureen, pour sauce over and serve.

3140. Duckling, Rouennaise

Singe, cut off neck and feet of a nice, tender, fat duckling, neatly draw and remove gall bag from liver, then finely chop liver and heart. Place both in a saucepan with three finely chopped shallots, a tablespoon butter, and fry for five minutes, lightly stirring meanwhile. Add two tablespoons demi-glace (No. 122), five tablespoons bread crumbs, an egg yolk, a half teaspoon salt, three saltspoons pepper and half teaspoon freshly chopped parsley. Sharply mix with wooden spoon while heating for three minutes, then stuff duckling with preparation. Truss duck, place in a roasting pan, season with a teaspoon salt, spread a little butter over breast, set to roast in a brisk oven for thirty minutes, then remove.

Cut into very small pieces three chicken livers and one sound onion, place in a braising pan with a teaspoon butter and briskly fry for five minutes. Lay duck in pan, pour in a tablespoon brandy, half gill claret, a gill each demi-glace (No. 122) and tomato sauce (No. 16), season with a saltspoon cayenne and boil for five minutes. Cover pan and set in oven forty-five minutes, frequently basting meanwhile; remove, untruss, dress on a hot dish, strain sauce through a cheesecloth over duck and serve

Friday, Fifth Week of December

BREAKFAST

Sliced Bananas in Cream (151)
Farina Gruel (74) Eggs, Coque
Perch Sauté, Ciboulette
Fritadelles of Beef Fried Sweet Potatoes (116)
Buckwheat Cakes (330)

3141. Eggs, Coque

Place twelve fresh eggs in a saucepan with one-third more water than height of eggs. Place on range, let gradually come just to boiling point, which ought to take from fifteen to sixteen minutes, remove immediately, place on a hot dish enclosed in a folded napkin and serve with six egg-stands.

3142. Perch Sauté, Ciboulette (Chives)

Thoroughly wipe six very fresh, even-sized, fat perch, season with a teaspoon salt and half teaspoon pepper, dip in cold milk and lightly roll in flour. Finely chop a sound onion, place in saucepan with one and a half tablespoons melted butter and fry for two minutes. Arrange the perch in one beside another and fry for five minutes on each side, lift up and place on a hot dish. Remove fat from pan, add a half ounce butter and toss on fire until a light brown colour. Add a teaspoon finely minced chives, squeeze in juice of half a sound lemon, lightly toss, then pour over fish and serve.

3143. Fritadelles of Beef

Pick all meat off roast beef left over from yesterday and cut it in very small square pieces. Cut also very fine two cold boiled potatoes. Heat an ounce melted butter in a saucepan, add a finely chopped each onion and seeded green pepper, gently brown for five minutes, lightly stirring meanwhile, then sprinkle two tablespoons of flour over and stir well. Moisten with three gills broth (No. 701), mix well, let boil for ten minutes and add beef and potatoes. Season with a teaspoon salt, half teaspoon pepper, a saltspoon grated nutmeg, mix all well together and let slowly cook for twenty minutes. Add two egg yolks, sharply mix while heating for three minutes, add one teaspoon freshly chopped parsley and mix well again. Transfer force to a deep dish, let thoroughly cool off, divide preparation into twelve equal parts, roll out on a lightly floured table into nice cake-like forms, dip lightly in beaten eggs and roll in bread crumbs. Thoroughly heat two tablespoons melted lard in a frying pan, arrange the fritadelles in one beside another, gently fry for five minutes on each side or till of a nice golden colour, remove, dress on a hot dish and serve with a gill hot tomato sauce (No. 16) separately.

LUNCHEON

Clam Stew, Parisienne (1781)
Amukee Muttu
Devilled Marrow Bones
Broiled Lamb Fries, Tartare Sauce (2299)
Apple Pie (1434)

3144. Amukee Muttu (Egg Curry)

Boil twelve fresh eggs for eight minutes, lift up and let slightly cool off. Loosen shells by gently and carefully rolling on a table with the hand without detaching shells, place on a deep dish, cover with salt, let stand for ten hours, shell, cut into quarters lengthwise and keep on a plate till required. Melt a tablespoon butter in a saucepan, add one and a half tablespoons flour and stir a little. Add a small sliced onion, half bean crushed garlic, small, finely chopped apple, half a small, seeded, chopped green pepper, half a chopped chili, a saltspoon each dried bay leaf and thyme, a half teaspoon chopped tarragon, and gently brown for ten minutes, frequently stirring meanwhile. Moisten with a pint hot water, season with a teaspoon salt, two saltspoons cayenne, a saltspoon grated nutmeg and teaspoon curry powder. Add a piece lemon rind and one chopped red tomato, mix all well together, let cook for thirty minutes, remove lemon rind and heat eggs at oven door for two minutes. Arrange a rice curry (No. 490) on a hot dish in crown-like form, place eggs in centre, pour contents of pan over eggs and serve.

3145. Devilled Marrow-Bones

Procure six fresh beef marrow-bones of about three and a half inches long, arrange upright on a block and split in two with a cleaver (or have your butcher split them for you), leaving all the marrow on half of each bone only. Lay the six with marrow in a tin, marrow side up, divide a teaspoon salt evenly and carefully spread a devilled butter (No. 11) over marrow, dredge two tablespoons fresh bread crumbs evenly over the six bones and set in oven for twenty-two minutes. Remove, dress on a dish with a napkin and serve with twelve very thin slices freshly prepared toast separately.

N. B. Use the six uncooked half bones for soup purposes.

DINNER

Cream of Barley, Joinville
Olives Oysters (18) Canapés of Anchovies (141)
Codfish, Espagnole (743) Potatoes, Marquise (1044)
Noix of Ham, Londonderry (1771)
Jerusalem Artichokes, Rissolés (2140)
Spaghetti, Paysanne (299)
Roast Turkey, Cranberry Sauce (67)
Escarole Salad (100)
Chocolate Éclairs (1279)

3146. Cream of Barley, Joinville

Cut heads off two one-and-a-half-pound lobsters, then cut balance into small pieces, place in a large saucepan with an ounce butter and briskly fry for fifteen minutes. Take up lobster with a skimmer, place in mortar and pound to a pulp. Return to pan, add a pint crushed fresh tomatoes, a half gill white wine, quart broth (No. 701), two quarts water, four ounces barley, an onion with two cloves stuck in it, two branches parsley, a teaspoon salt, lightly mix and let gently simmer for two hours, frequently mixing meanwhile. Press soup through sieve into a basin, then through Chinese strainer into a saucepan, pour in a gill cream, add two saltspoons cayenne, a saltspoon grated nutmeg and a half ounce butter. Mix well and as soon as it comes to a boil pour into a soup tureen and serve with a plate of bread croutons (No. 23) separately.

Saturday, Fifth Week of December

BREAKFAST

Sliced Oranges (237) Grape-Nuts (1371)
Eggs, Mrs. Wright
Broiled Smelts, Maitre d'Hôtel (1267)
Pigs' Feet, German Style
Hashed Potatoes in Cream (220)
Brioches Fluttes (3052)

3147. Eggs, Mrs. Wright

Prepare a frying batter (No. 204), adding juice of a sound lemon, a teaspoon freshly chopped parsley, and mix well. Poach twelve fresh eggs (No. 106), carefully roll in batter, gently drop in boiling fat, fry for four minutes, lift up with a skimmer, drain and dress on a hot dish with a folded napkin. Boil six very thin slices bacon for one minute on each side, dress over the eggs and serve with a gill hot tomato sauce (No. 16) separately.

3148. Pigs' Feet, German Style

Split three good-sized, cooked pigs' feet in half, place in an earthen vessel with a sliced onion, sprig of thyme, two bay leaves, two cloves, a teaspoon each allspice, whole black pepper and salt, a gill each vinegar and water, turn feet well in seasoning and let marinade for two hours.

Mix on a plate a tablespoon oil, teaspoon salt and half teaspoon pepper. Lift feet from marinade, repeatedly turn in seasoning and lightly roll in bread crumbs, arrange on double broiler and broil over a brisk fire for six minutes on each side. Remove, dress on a hot dish, decorate with six quarters lemon and parsley greens and serve.

LUNCHEON

Parsley Broth (1667)
Oysters, Casino (835)
Pear of Turkey, Sauce Paprika
French Peas (781)
Custard Pudding (2464)

3149. Pear of Turkey, Sauce Paprika

Pick all meat off turkey left over from yesterday and cut in small, square pieces, then proceed to make a croquette preparation exactly the same as in No. 700. When force is thoroughly cold divide it in twelve equal parts, roll out on a lightly floured table to pear shape, dip in beaten eggs, lightly roll in bread crumbs, arrange in a frying basket, fry in boiling fat for ten minutes, lift up and let drain. Pour a cream paprika sauce (No. 2451) over, dress pears over sauce, adjust a curled paper at end of each pear and serve.

DINNER

Celery (86) Pim-Olas
Mulligatawny, Chitty
Halibut, Atlantic City Potato Croquettes (390)
Côtelettes of Squabs, Colbert
Asparagus Tips with Brown Butter
Roast Saddle of Lamb, Mint Sauce (2482)
Romaine Salad (214)
Gateau, Mrs. Harris

3150. Mulligatawny, Chitty

Pick, singe and draw a good fat grouse, remove meat from bones, then cut in quarter-inch-square pieces and keep on a plate until required. Chop up bones, place in saucepan with a sliced each carrot and onion, two sliced branches celery, a branch parsley, sprig thyme and two cloves. Pour in a pint broth and two gills demi-glace (No. 122), lightly mix, let boil for thirty-five minutes and keep hot. Cut an onion, green pepper, two leeks and two ounces raw lean ham in small square pieces, place in saucepan with grouse meat, a tablespoon butter, and gently brown for ten minutes, stirring once in a while. Add a teaspoon curry powder, stir well, strain grouse broth through strainer into pan, add two and a half quarts of broth (No. 701), two ounces raw rice, a peeled and cored apple cut in small squares, three slices peeled eggplant cut same way and two finely chopped, peeled, red tomatoes. Season with a teaspoon salt, half teaspoon pepper, let gently boil for forty-five minutes, skim fat off surface, pour soup into a tureen and serve.

3151. Halibut, Atlantic City

Place three three-quarter-pound halibut steaks in sautoire with a half ounce butter, half gill white wine, a light teaspoon salt and half teaspoon paprika. Cover fish with a buttered paper, cook on fire for five minutes, then set in oven for ten minutes. Remove, lift up paper, take up steaks with a skimmer and place on a baking dish. Place a tablespoon melted

butter and an ounce flour in a small saucepan, stir on fire for one minute, pour in halibut gravy with a gill milk and half gill cream. Briskly mix on fire until it comes to a boil, then add two ounces cooked ham cut in very small squares, six finely sliced canned mushrooms, a half teaspoon freshly chopped parsley, thoroughly mix and let boil for ten minutes. Squeeze juice of half a lemon and pour sauce over fish, dredge two tablespoons grated Parmesan cheese over all, set in oven for fifteen minutes, remove and serve.

3152. Côtelettes of Squabs, Colbert

Cut heads and feet off six fat, fresh squabs, neatly draw, thoroughly wipe and split in two through back, then trim each half to cutlet shape. Season with a teaspoon salt and half teaspoon pepper, dip in beaten eggs, then roll in fresh bread crumbs. Heat one and a half tablespoons melted butter in a sautoire, lay in squabs, slowly cook for five minutes on each side, pour a Colbert sauce (No. 121) on a hot dish, place squabs over and serve.

3153. Asparagus Tips with Brown Butter

Open a pint can asparagus tips, remove water and plunge in a quart boiling water with a teaspoon salt for five minutes, thoroughly drain on a sieve and dress in a vegetable dish. Place one ounce good butter in a frying pan, toss on fire until a light brown colour, then add a tablespoon vinegar and half teaspoon chopped parsley, lightly mix, pour butter over tips and serve.

3154. Gateau, Mrs. Harris

Press four ounces vanilla marrons through sieve into a bowl, add two ounces sugar and two tablespoons good Jamaica rum, sharply stir with wooden spoon for five minutes, add one by one three egg yolks, sharply whisk while adding, then add an ounce flour and gently mix with a skimmer. Beat up four egg whites to a stiff froth, add to preparation with an ounce each flour and good mellow butter and gently but thoroughly mix. Line bottom of buttered pan with a sheet of buttered paper, drop preparation on this pan, nicely smooth surface and set in oven for twenty-five minutes. Remove, lay on table for ten minutes, turn on a grated iron and lift up paper. Pour a vanilla glace (No. 1652) over cakes, decorate all around the surface with candied half cherries, let cool off, dress on dish with a folded napkin and serve.

SUPPLEMENTARY RECIPES

3155. Game Pie, American

Cut heads and feet off four each fat grouse and partridge, neatly draw, remove gall bags, then place in a tureen. Slice off breasts from birds, remove skin, and place in tureen with livers. Add six finely chopped shallots, two chopped branches parsley, a branch chervil,

sprig thyme, three bay leaves, teaspoon whole spice, two cloves, a half gill good old rum and two gills sherry. Season with a light tablespoon salt, two saltspoons cayenne pepper and a saltspoon grated nutmeg; turn breasts and livers well in seasoning, cover tureen and keep in ice box for twenty-four hours. Finely chop all remaining carcasses and bones of birds and place in saucepan with one ounce finely chopped raw ham, a small sliced carrot, six sliced shallots, a branch of parsley and six tarragon leaves. Moisten with two gills white wine, a half gill sherry and two gills demi-glace (No. 122), mix all well together and let slowly cook for one and a half hours, being careful to mix once in a while. Remove, briskly press this "fumet" through a fine sieve into an earthen tureen and let cool off. Finely chop one pound raw lean veal, one and a half pounds fresh fat pork and four ounces larding pork, thoroughly pound in mortar to a pulp, remove and rub through a sieve into "fumet" tureen. Mix both together, cover force with a clean cloth and keep in ice box for twenty-four hours.

Roll out three-quarters (only) of paste (No. 3156) on a lightly buttered table to one-third inch thick. Lightly butter interior of an oval-shaped, medium-sized pâté mould (sufficiently large to conveniently hold material), place it at bottom of baking tin, line interior of mould with layer of paste, being particularly careful to raise up paste a quarter inch higher than brim, and neatly press paste at bottom and sides of mould. Take the two tureens from ice box, neatly wipe breasts and livers with a towel, place on a plate, and strain marinade through cheesecloth into force tureen. Season with a half teaspoon salt, two saltspoons cayenne, a saltspoon each grated nutmeg and ground, mixed spices, pour in two tablespoons truffle liquor and sharply mix until well amalgamated. Cut six truffles in quarters, spread a quarter of force at bottom of mould, carefully arrange three breasts each of partridge and grouse over, and arrange a third of truffles in centre. Spread another similar layer of force over breasts of three more partridges and grouse, another third truffles in centre and livers around, cover with another layer of force and arrange balance of force over, cover top with thin slices larding pork and place a sprig of bay leaf right in centre. Roll out on a floured table half the balance of paste and with it cover pie. Carefully press edges of tureen and paste so as to hermetically close it. Make a hole in centre of pie, arrange a piece buttered white paper in the hole to act as a chimney, and egg surface all around. Roll out balance of paste as thin as possible, with an oval, dentilated pastry cutter stamp out as many pieces as you can, and arrange crown-like one overlapping another around surface of pie, lightly egg and set in moderate oven for two hours. Bring it to oven door, pour in through chimney a half gill brandy, reset in oven for forty-five minutes more, remove and let cool off. Pour in through chimney two gills melted jelly, place in ice box and when jelly is thoroughly set unmould, dress pie on dish with a folded napkin and serve. Whatever is left of pie after having been served envelop in clean cloth and put in cool place, as it will keep in good condition for several weeks.

3156. Pâte à Pâté—Paste for Game Pie

Sift two and a half pounds flour on table, make a small fountain in centre, place in it a pound butter, a pint cold water and teaspoon salt. Mix very carefully butter, water and salt together for four minutes and gradually incorporate flour, sharply knead until thoroughly smooth, which will take about five minutes, then envelop paste in cloth and keep in ice box for an hour before using.

3157. Capon, Edward VII.

Singe and cut neck off a tender, fat capon, cut nails off feet, dip legs in boiling water for five minutes, skin them with a coarse towel, neatly draw capon and wipe dry. Prepare a chicken quenelle force (No. 1794), adding two truffles cut in small spuares and two tablespoons sherry, mix well and stuff capon with this. Tightly truss bird, make a light incision on first joint of legs and tie feet against legs. Place a few slices larding pork in a braising pan with a sliced each carrot and onion, two sliced branches each celery and parsley and two ounces raw ham, lay capon on top, season with a teaspoon salt and half teaspoon pepper. Pour in one and a half gills good white wine, place on fire, let reduce to almost a glaze, then pour in three-quarters pint broth (No. 701), set in oven for an hour and fifteen minutes, being careful to baste frequently meanwhile, remove, dress on hot dish and untruss. Arrange all around by groups stuffed fresh mushrooms (No. 1803), six artichoke bottoms filled with cooked peas, and glazed chestnuts (No. 2795). Skim fat off surface of gravy, pour in one and a half gills demi-glace (No. 122), a half gill sherry and saltspoon cayenne. Lightly mix, let reduce on fire for ten minutes, again skim fat off surface, strain a third of sauce over capon, the rest into a sauce bowl, and serve.

3158. Filet of Beef, William II.

Trim the fat and skin off a nice, medium, tender filet of beef. Cut two truffles, two ounces uncooked lean ham and two ounces larding pork in oblong-shaped pieces, with larding needle lard filet alternately with each of the three articles, season all around with a good teaspoon salt and half teaspoon pepper. Place a mirepoix (No. 271) in a roasting pan, lay filet over, spread a little melted butter on top and set in oven for thirty-five minutes, being careful to baste once in a while, remove, dress on a hot dish and keep hot. Cut a cover from each of twelve very small, even-sized red tomatoes, scoop out meat and season interior of each. Remove skin from six raw sausages, place in a bowl with two tablespoons cream, a saltspoon cayenne and finely chopped truffle. Mix thoroughly, fill inside of tomatoes with preparation and place a slice of truffle on top of each tomato. Arrange on a tin, lightly baste with a little melted butter, set in oven seventeen minutes, remove and keep hot. Prepare six timbales of spinach (No. 2063), six timbales of potatoes (No. 2102), and arrange the three articles around filet; that is to say, one timbale spinach, a tomato, a timbale potato, a tomato, a spinach, and

so on. Place a cooked fresh mushroom on top of each timbale and serve with the following sauce separately.

Remove fat from gravy in filet, place contents of pan in a small saucepan, add a few mushroom tails, pour in a gill Rhine wine and let reduce on range to almost a glaze. Pour in one and a half gills demi-glace (No. 122), lightly mix, boil for ten minutes, strain through cheesecloth into a sauce bowl and serve separately.

3159. Sweetbreads, Victor Emmanuel

Soak six large heart sweetbreads in cold water for two hours, drain, plunge in a quart boiling water with a teaspoon salt, boil for five minutes, drain on sieve, neatly trim all around and lard surface with a few strips of larding pork. Finely slice an ounce salt pork, a carrot, small onion, six fresh mushrooms, and place in a sautoire with a branch parsley and bay leaf. Lay breads on top, season with a teaspoon salt, lightly baste with butter and cook on fire for five minutes. Pour in one and a half gills white wine, let briskly reduce to almost a glaze, pour in one and a half gills broth (No. 701), cover breasts with a sheet buttered paper, set in oven for twenty minutes, remove and keep hot.

Boil three ounces Italian rice in a pint broth with teaspoon salt for thirty-five minutes and drain on sieve. Place rice in a small saucepan with two truffles cut in small squares, two tablespoons pâté de foie gras, four tablespoons sweetbreads gravy, an ounce grated Parmesan cheese and two egg yolks; season with two saltspoons salt, a saltspoon cayenne, and gently mix on fire while heating for five minutes. Arrange rice crown-like on a large hot dish and place sweetbreads in centre. Mix in small saucepan a tablespoon each good butter and flour. Skim fat off sweetbreads gravy, strain through cheesecloth into pan and add a gill cream and saltspoon cayenne. Mix well until it comes to a boil, let reduce for five minutes, add an egg yolk and sharply mix while heating for one minute. Pour sauce over sweetbreads in centre of rice, set in oven for ten minutes, remove and serve.

3160. Terrine of Plover, Delcassé

Cut heads and feet off six fat plovers, split open through backs without separating, draw and remove bones from breasts. Lay on a table, season with a half teaspoon salt, a saltspoon each cayenne, grated nutmeg and mixed spices, then spread a teaspoon of pâté de foie gras over each. Cut a large truffle in six quarters, place one quarter over each bird, fold up and keep on a plate. Finely chop a pound each raw lean veal and fresh fat pork, place both in mortar with a teaspoon salt, two saltspoons cayenne, a saltspoon nutmeg and two egg yolks, pound to a very smooth pulp, add a half gill sherry, mix well, and rub force through sieve into a bowl. Line interior of an oval cocotte earthen tureen with thin slices larding pork, spread a layer of force at bottom and sides of tureen, place the six plovers in tureen crosswise, sprinkle over a tablespoon finely chopped truffle and fill tureen with balance of force, giving it a dome shape. Cover surface with thin slices of lard, place a sprig bay leaf on top, cover tureen, place in a roasting tin and pour hot water

in pan up to two-thirds height of tureen. Set in oven for an hour and fifteen minutes, remove, place in a cool place and lift up cover. Place a board same size as tureen over pâté, lay a pound weight on it, keep in that condition until cold, turn pâté on table, remove lard, and thoroughly wash and wipe inside of tureen. Set tureen on ice, pour in some melted jelly to quarter-inch thickness and let set. Cut a small truffle in thin slices, then with small star cutter cut out as many star-like pieces as you can, place all around bottom of jelly, replace plovers in tureen, pour jelly all around edges and cover birds, etc., with it. When thoroughly set unmould on a cold dish with a folded napkin and serve.

3161. Eggs, Lipton

Boil six peeled, medium potatoes in two quarts water with a teaspoon salt for thirty minutes, thoroughly drain on a sieve and press through a potato masher into a small saucepan. Add an ounce of butter, a whole egg, half teaspoon salt, three saltspoons pepper, a saltspoon grated nutmeg, a tablespoon finely chopped truffles, and briskly stir on fire for two minutes. Slide a dentilated fancy tube in at bottom of a pastry bag, drop in potato preparation and press down purée evenly on a lightly buttered tin to twelve bird-nest shapes. Carefully crack a fresh egg in each potato, sprinkle a little grated Parmesan cheese over eggs, evenly season with a half teaspoon salt, three saltspoons pepper, set in oven for eight minutes, remove, carefully dress them on hot dish with a folded napkin and serve.

3162. Oysters, Porter

Finely chop three ounces fresh halibut or codfish, place in mortar with white of an egg, thoroughly pound to a paste, rub through sieve into a bowl, set bowl on ice, add little by little two tablespoons thick cream, and sharply mix with a wooden spoon while adding. Cut in very small squares a small truffle, add to bowl with a half teaspoon anchovy paste, three saltspoons salt, a saltspoon cayenne, and sharply mix.

Plunge forty-eight freshly opened large oysters in a pint boiling water for three minutes, lift up with a skimmer and drain on a cloth. Split them open, evenly stuff with force, close and place in a sautoire. Add a half ounce butter, half gill white wine, two tablespoons sherry, a teaspoon salt and two saltspoons cayenne, cover with a buttered paper, let slowly cook on fire for six minutes, lift up oysters with skimmer and place on a chafing dish. Mix in saucepan a tablespoon each melted butter and flour, pour oyster gravy in this pan with a gill cream, and sharply whisk until it comes to a boil. Dilute an egg yolk with juice of quarter of a sound lemon and tablespoon cream, add to sauce and sharply mix while heating, without boiling, for a minute, strain sauce through a cheesecloth over oysters, shuffle a little and serve.

3163. Squabs, New Yorkaise

Cut off heads and neatly draw six tender, fat squabs, dip feet in boiling water for one minute, remove skin from feet with a coarse towel

and cut off nails. Season insides of birds with a half teaspoon salt and three saltspoons pepper equally divided, place four small white grapes in each bird, neatly truss and lay on a roasting tin. Season with one teaspoon salt, half teaspoon pepper, lightly baste with melted butter, set in brisk oven for thirty-five minutes, remove, untruss and keep hot. Finely chop a half pound raw lean veal with two ounces larding pork, place both in a mortar with two egg yolks, a bread panade (No. 1795), a teaspoon salt, two saltspoons cayenne, a saltspoon grated nutmeg, pound the whole to a fine pulp and press it through sieve into a bowl. Add a half gill cream, sharply mix while adding, and with this force make nice border around a baking dish.

Prepare glazed chestnuts (No. 2795) and place on top of border one beside another. Peel and thoroughly clean twelve fresh mushrooms, finely slice, place in a saucepan with a tablespoon melted butter and fry for five minutes. Add a finely sliced truffle, six tarragon leaves, a gill white wine, lightly mix and let reduce till almost dry. Pour in one and a half gills demi-glace (No. 122), season with a saltspoon cayenne, lightly mix and boil for five minutes. Arrange squabs in centre of crown in baking dish, pour sauce over squabs and set in oven for fifteen minutes, basting once in a while, remove and serve in same dish.

3164. Shoulder of Mutton, Irish Style

Have a five-pound piece tender shoulder of mutton, neatly trim off a little fat, cut in one-and-a-half-inch-square pieces, season with a good teaspoon salt and half teaspoon pepper. Thoroughly heat two tablespoons melted lard in a frying pan, add mutton, fry for eight minutes on each side and remove pieces to a plate. Cut four medium-sized onions in halves, finely slice, place and fry in mutton-fat pan for six minutes, remove and place on a plate. Cut six raw, peeled medium potatoes in three-quarter-inch slices, lay a third of the onions at bottom of low earthen pot (one holding about five quarts), place one-third potatoes over onions and spread half the mutton over potatoes. Season with a light teaspoon salt, three saltspoons pepper, sprinkle over one teaspoon freshly chopped parsley and a half teaspoon thyme. Arrange another third of the onions, then a third of the potatoes, and neatly spread balance of mutton over. Season again with a half teaspoon salt, three saltspoons pepper, half teaspoon powdered thyme, and sprinkle over a teaspoon chopped parsley. Spread over balance of onions and potatoes, cover top with thin slices Irish bacon, moisten with a pint and a half cold water, tightly cover pot and set in moderate oven for three hours, being careful to baste surface with its own gravy every thirty minutes, remove and serve in same pot.

3165. Soucisses, Mode du Béarn

Place in a small tureen a pint good white wine, four beans sound garlic and two very dry crushed limes, cover pot, let reduce on fire to one-third the quantity, remove and let cool off. Chop, but not too finely, two pounds fresh fat pork with the four beans garlic cooked in

wine, place force in a tureen on ice and strain wine through a cheese-cloth into it. Season with a teaspoon salt, half teaspoon pepper and mix well with a wooden spoon until well amalgamated. Thoroughly wash and wipe four ounces sheep's guts, with aid of a funnel fill them with preparation, being careful that they are not pierced or cut, also seeing that force is rather loose in them. Tightly tie guts in four-inch sections, stretch a strong string across kitchen or room of moderate temperature, hang up sausages and let stand to dry for three days, lightly prickling with a needle before hanging. The best way to cook them is with white wine as in No. 2734.

3166. Soerabaia Curry (Frogs'-Legs Curry)

Cut claws off two pounds fresh frogs' legs and keep on a plate until required. Place in a saucepan a hashed onion, a bean crushed sound garlic, a finely chopped, seeded green pepper, an ounce chopped raw ham, two chopped, peeled, seeded red tomatoes, add two tablespoons melted butter and fry for fifteen minutes, frequently stirring meanwhile. Add legs with a teaspoon each curry powder and salt, three saltspoons pepper, a saltspoon each thyme and powdered bay leaf, stir well, cook on range for ten minutes and moisten with two and a half gills broth (No. 701). Cover pan and set in oven for fifteen minutes, bring to oven door and add boiled rice (No. 490). Mix well, reset in oven for ten minutes, remove, dress curry dome-shape on a hot dish and serve with Indian chutney separately.

3167. Kidney Curry

Skin twelve fresh mutton kidneys, cut them in two lengthwise, place on a plate, season with a teaspoon salt, half teaspoon pepper and keep till required. Cut in julienne strips a small carrot, seeded green pepper, half a small peeled eggplant, four shallots and two branches celery, place in a saucepan with two tablespoons melted butter and fry for ten minutes, stiring once in a while. Add a sound, peeled, cored apple cut in julienne strips and two finely chopped, seeded red tomatoes, season with a half teaspoon salt, saltspoon each cayenne and grated nutmeg, a teaspoon curry powder, stir well, then brown for ten minutes, lightly stirring occasionally. Dredge in a tablespoon flour, stir well, moisten with two gills broth, (No. 701), mix well and let slowly cook for twenty-five minutes. Boil six thin slices ham for a minute on each side and arrange on a hot dish. Place kidneys in a frying pan with a tablespoon melted butter, fry them for two minutes on each side and dress them over slices of ham. Pour contents of pan over all, set in oven for five minutes, dress a boiled rice (No. 490) around curry and serve.

3168. Stuffed Pigs Feet, St. Menehould

Place seven raw pig's feet in saucepan with a sliced each carrot and onion, six sliced shallots, two branches parsley, a branch chervil, sprig each thyme and marjoram, a blade mace, two bay leaves and a clove.

Pour in a pint white wine and enough broth to cover, season with a good teaspoon each salt and freshly crushed black pepper, cover pan and let slowly boil for two hours. Remove to table, let cool in broth, take up feet and split open six (only) without separating. Carefully remove bones and lay on a table, pick meat off other foot, finely chop, place in a bowl, with meat of three country sausages, a truffle cut in small squares, an egg yolk, a half teaspoon freshly chopped parsley, two tablespoons bread crumbs, a half teaspoon salt and three saltspoons pepper. Mix all well together, evenly spread force over the six boned feet, fold up and give them their previous shape. Lightly dip them in beaten eggs, roll in fresh bread crumbs, arrange on double broiler and broil on a slow fire for eight minutes on each side. Remove, dress on a very hot dish, spread a maître d'hôtel butter (No. 7) over and serve.

3169. Spiced Beef

Procure a fifteen-pound piece of beef from round, sharply rub all over with half pound granulated sugar, then place in an earthen basin for twelve hours. Mix on plate a tablespoon each thyme, ground allspice and grated nutmeg, half teaspoon each of ground ginger, powdered mace, cinnamon, powdered cloves and bay leaf, a teaspoon ground black pepper and an ounce saltpetre. Thoroughly rub beef with mixture, replace in basin and let stand for twelve hours longer. Rub in a pound common salt, replace in basin, cover with cloth and let infuse for six days, being careful to sharply rub it twice daily. Soak it in cold water for two hours, place in a narrow saucepan with enough water to cover, add two sliced each carrots and onions, four branches celery, two beans garlic and a bunch parsley. Cover pan, let boil for five minutes and set in oven for four and a half hours, turning beef once in a while. Remove to a table and let cool off in pan, take up beef, wrap in a cloth and place in ice box. This excellent spiced beef cut in thin slices is always served cold with pickles and parsley greens.

3170. Extract of Meat (Meat Glaze), Glace de Viande

Place in a six-gallon stock pot one heavy knuckle of veal, eight pounds fresh shin of beef, any raw chicken bones on hand, three carrots, four onions, six leeks, six branches celery, a bunch each parsley and chervil, fill up pot with cold water, set on fire and let very slowly boil (12 hours at least) until water reaches level of ingredients, being careful to skim fat off surface quite frequently. Strain through a cheesecloth into a narrow saucepan, let gently reduce on fire to one-third, then strain again into a smaller saucepan and let reduce on fire until it obtains colour and thickness of demi-glace (No. 122), skimming and stirring quite frequently meanwhile. Pour extract into a stone jar and let it cool off, tightly cover jar, and be careful to keep it always covered in a cool place. The above extract is of vast importance for strengthening soup, sauces, gravies, etc.

3171. Galantine of Salmon

Procure the skins of three good-sized fresh eels, open, sew together lengthwise so as to make a single one and trim even. Finely chop a pound fresh halibut and one and a half pounds skinned and boned fresh salmon. Place both in mortar with a bread panade (No. 1795), two egg yolks, a tablespoon anchovy essence, teaspoon salt, two saltspoons each cayenne pepper and ground mixed spices, a saltspoon grated nutmeg, pound to a fine pulp, then press through sieve into a bowl, add two truffles cut in small squares, a tablespoon thick cream and mix well. Neatly spread this force over skins of eels, fold and carefully sew up, then wrap galantine in a heavy cloth and tightly tie up both ends. Place in a saucepan any fish trimmings on hand, with a sliced each carrot and onion, two branches each celery and parsley, a sprig thyme, bay leaf and two cloves. Place galantine on top, pour in one and a half gills white wine and enough cold water to cover. Season with a tablespoon salt, half teaspoon white pepper, cover pan and let simmer for one hour and forty-five minutes. Remove galantine, place on a plate and let stand for ten minutes, unwrap and wash cloth in cold water. Wrap galantine again, place between two small boards, place a three-pound weight on top and let stand until throughly cold. Unwrap, remove cloth, dress on dish with a folded napkin, decorate with pieces of fish jelly and parsley greens and serve.

3172. Fish Jelly

Strain galantine broth through a cheesecloth into a tureen, skim fat off surface and let thoroughly cool. Melt two ounces leaf gelatine in an enamelled saucepan with a half pint jelly, and when thoroughly melted add balance of fish jelly, two branches chervil and a half gill sherry. Beat up four whole eggs for four minutes in a bowl, add to pan and briskly whisk on fire until it comes to a boil. Pour in two tablespoons vinegar, shift pan to corner of range and let simmer for an hour and a half. Strain jelly through a damp, double cheesecloth into a bowl, set it on ice until thoroughly thickened and use as directed. After using jelly required for galantine, cover balance with a towel and keep in ice box for further use.

3173. Koulibiac of Salmon

Prepare a brioche paste (No. 877) and keep on a plate till required. Remove skin and bones from one and a half pounds fresh salmon, cut in half-inch strips, place on a plate, season with a teaspoon salt, half teaspoon white pepper, turning pieces well in seasoning, and keep on plate. Finely chop, separately, three hard-boiled eggs, a heavy pinch fennel, two branches parsley, an onion and eight well-cleaned, fresh medium mushrooms. Cook two ounces buckwheat flour and a half pint broth (No. 701), seasoned with a half teaspoon salt, for ten minutes in a small saucepan, mixing once in a while. Thoroughly heat an ounce butter in a saucepan, add onions and mushrooms and fry for five minutes, tossing once in a while. Add eggs, fennel and parsley, mix all

well together, add buckwheat, gently mix, then transfer to an earthen tureen and let cool. Roll the brioche paste on a lightly floured table to one-fifth-inch thickness giving it a square form. Lay paste on a cloth, carefully spread preparation in a long, square shape, neatly lay strips salmon over, lightly egg edges of paste and fold up both sides so as to entirely enclose preparation. With aid of cloth turn the koulibiac into a lightly buttered pastry pan, folded part down, and let raise for thirty minutes. Spread over it two tablespoons melted butter, evenly dredge over two tablespoons cornmeal flour, and set in oven for an hour and thirty minutes. Remove, make a small opening in centre of top, pour in three tablespoons melted butter, let rest for ten minutes, cut in half-inch-thick slices, dress on a dish and serve.

3174. Ham, Bayonne Fashion

Procure a nice, tender, fairly good-sized fresh ham, lay on table and sharply rub with three pounds fine salt for twenty minutes. Place ham on a board with a heavy weight on top and let stand for twelve hours. Add three pounds salt, six ounces saltpetre, and sharply rub again for twenty minutes. Place half the salt at bottom of a wooden pail, lay ham over, place the other salt on top of ham, lay a board over all with a heavy weight on top, and let stand in a cool place for eight days. Pour ham liquor in a saucepan, with a half pint red wine, sprig thyme, two bay leaves, a tablespoon allspice, two cloves, and boil for five minutes. Remove and cool, take up ham from pail, carefully rub all over with liquor, replace in pail with salt underneath and on top and let infuse for twelve days, turning ham twice or three times a day. Remove, hang up in a dry place for three or four days, envelop in a bag, and ham will then be ready for use. Always be careful to keep it hung up in a cool place. Preparing in same manner as above, but at beginning of operation scooping out marrow from leg bone and filling with strong brandy, closing with cork as you would a bottle, will improve and give an excellent additional flavor to the ham.

3175. Wedding Cake

Place in a tureen two pounds thoroughly picked Corinth raisins, two pounds Smyrna raisins, a pound seeded Malaga raisins, half pound each chopped candied lemon and orange peel, four ounces chopped candied ginger, and add grated rind of an orange and a sound lemon. Pour in a gill good rum and half gill brandy, mix all well together and let infuse for an hour. Place one and a half pounds of good butter in a lukewarm earthen tureen and sharply work with a wooden spoon until creamy. Add a pound powdered sugar, sharply mix for a minute and add one by one twelve fresh eggs, continually and briskly mixing while adding. Add one and a half pounds sifted flour, stir well, then add raisins, etc., with a gill molasses, tablespoon powdered cinnamon, a half teaspoon each nutmeg, allspice, ground mace, ground cloves and salt, and mix well together for five minutes. Have a wedding-cake mould three inches high by eight inches in diameter, lightly butter, then

line interior with a sheet of buttered white paper and drop preparation into it. Neatly smooth the surface, set in a slow oven for an hour, bring to oven door, place a double sheet buttered paper on top and reset in oven for three hours. Remove, lay on a table, lift paper off top, then pour over a half gill rum, let rest for four hours, unmould on a wire pastry grating and remove paper. Sharply knead in a saucepan a half pound glazed sugar with the white of an egg, beat up with spatula for five minutes and carefully glaze cake on top and all around, being careful that glaze is well spread all over and neatly smoothed, then let dry for one hour. Place a fancy paper on a round wooden board same size as cake, but have paper a little wider than board, and place wedding-bell in centre of cake. Place in a bowl the white of half an egg, two ounces glazed sugar, six drops vanilla essence, and sharply mix with a wooden spoon for eight minutes. Slide a small fancy tube in at bottom of pastry bag, drop in preparation, and with it decorate surface and all around edges according to taste. The cake will then be ready.

3176. Birthday Cake

Place in a basin twelve egg yolks with twelve ounces sugar, a teaspoon vanilla essence, and sharply whisk for fifteen minutes. Work a pound of fresh butter in a bowl with a wooden spoon for five minutes, add to yolks, mix well, beat up whites of the twelve eggs to a stiff froth and add to yolks. Mix with a skimmer until well amalgamated, add one and a half pounds sifted flour with two saltspoons salt, and gently but thoroughly mix with the skimmer. Have a lightly buttered, plain, flat mould eight inches wide and three inches high, line interior with a buttered paper, drop in preparation, neatly smooth surface, set in oven for one and a half hours, remove, let rest for one and a half hours, then turn on a wire pastry grating and remove paper. Mix in a bowl four ounces glazed sugar, the white of an egg, and evenly spread sugar over cake. Decorate surface with assorted candied fruits cut in very small pieces, place cake on silver dish with a folded napkin, arrange small candles all around and light them just before sending to tabie.

3177. Sandwiches, Chicken Club

Cut twelve one-inch-thick slices from a sandwich loaf, toast to a nice golden colour, lay on a clean board and lightly butter with good butter. Cover six (only) toasts with thin slices cooked chicken white meat, either boiled or roasted, lightly season with fine salt and a very little white pepper. Broil six very thin slices lean bacon for one minute on each side, cut each slice in two and lay the two pieces over chicken on each toast. Spread a very little mayonnaise over six white well-cleaned and thoroughly drained leaves of lettuce, cover with other six pieces of toast and gently flatten them with the hand. Neatly trim off crusts all around, cut in two in triangular shapes, dress on a hot dish, place in oven for two minutes, remove and immediately serve.

N. B. Six thin slices ham can be substituted for the bacon if desired.

3178. Duck Club Sandwiches

Prepare duck club sandwiches same as chicken club, substituting duck meat for chicken.

3179. Lamb Club Sandwiches

Cut six thin slices lamb from leg and season all over with a half teaspoon salt and two saltspoons pepper. Thoroughly heat a tablespoon melted butter in frying pan, add slices one beside another and cook for two minutes on each side. Remove and proceed to finish exactly the same as chicken club.

3180. Veal Club Sandwiches

Prepare veal club sandwiches same as lamb, using same quantity veal in place of lamb.

3181. Ham Club Sandwiches

Cut twelve thin slices bread, lightly butter and toast to a nice golden colour. Arrange six slices fresh broiled ham on top of six toasts, spread a very little mayonnaise over six cleaned and well-drained leaves lettuce, arrange over ham, with remaining six slices toast on top, neatly trim crusts all around, cut in triangular halves, dress on a dish, place in oven for a minute and serve.

3182. Pâté de Fois Gras Club Sandwiches

With a tablespoon dipped in hot water scoop out twelve thin slices pâté de fois gras from a tureen, lay slices over twelve freshly prepared toasts, and proceed to finish same as chicken club.

3183. Lobster Club Sandwiches

Cut meat of a cooked cold or hot lobster in thin slices, place on a plate, season with a teaspoon salt, two saltspoons pepper, turn well in seasoning, then proceed to finish same as chicken club.

3184. Oyster Club Sandwiches

Thoroughly wipe on a cloth twenty-four freshly opened, large fresh oysters, season with a half teaspoon salt two saltspoons pepper and lightly roll. Thoroughly heat a tablespoon melted butter in a frying pan, arrange the oysters in one beside another and briskly fry for two minutes on each side. Remove, drain on a cloth, and proceed to make sandwiches in same manner as chicken club.

3185. Sardine Club Sandwiches

Skin, split and remove bones from twelve medium-sized sardines in oil, spread a very little French mustard over, and proceed to finish exactly as chicken club.

3186. Anchovy Club Sandwiches

Thoroughly wipe twenty-four anchovies in oil, prepare twelve pieces toast and spread a very little anchovy butter over each. Arrange four

anchovies on six toasts, lay six half slices hot bacon over anchovies, spread a little mayonnaise over six well cleaned and drained lettuce leaves and place over bacon. Cover with the other six toasts, neatly trim off crusts and cut in triangular halves, dress on a hot dish, set in oven for two minutes, remove and serve.

3187. Egg Club Sandwiches

Heat a teaspoon melted butter in a frying pan and carefully break in a fresh egg. Season with a very little salt and white pepper, fry for one and a half minutes on each side, take up with skimmer and drain on a cloth. Preparé five more eggs in a similar manner, place all on six lightly buttered toasts and arrange on top a thin slice broiled bacon cut in two. Spread a little mayonnaise over six well cleaned and drained lettuce leaves, place on bacon and lay six toasts on top. Neatly trim off crusts all around, cut in triangular halves, dress on a hot dish, set in oven for two minutes, remove and serve.

3188. Club Cheese

Prepare twelve toasts, lightly butter and arrange a thin slice Swiss cheese over six. Lay six slices freshly broiled bacon cut in two over cheese, spread a very little mayonnaise over six well cleaned and drained lettuce leaves, arrange on top of bacon and cover with remaining six toasts. Neatly trim off crusts, cut in triangular halves, dress on a dish, set in oven for two minutes, remove and serve.

FRUIT JELLIES

3189. Currant Jelly

Procure twenty-five pounds small-sized fresh currants (or what are generally called "Dutch" currants), place in a mortar and pound to almost a pulp. Remove and place in a large enamelled saucepan, stir on a moderate fire to a boiling point, carefully press through colander into a basin and through fine sieve into a large bowl. Carefully take up jelly with a quart measure and pour into a copper basin, set on the fire, let it come to a boil, remove scum from surface with a skimmer and add as many pounds granulated sugar as there are quarts of jelly—that is, one pound sugar to every quart of jelly. Mix well with spatula, let briskly boil for a few minutes, dip skimmer into jelly, lift it up and drop a few drops on a cold plate. If drops are thick and do not spread out like water the jelly is done, but if it drops like water cook for two or three minutes more, or until it obtains the desired point, and remove from fire to table. Carefully warm up sufficient jelly glasses, thoroughly wipe, fill up with jelly and let rest for six hours. Cut out round pieces white wax paper of same diameter as tops of jars, lightly dip papers in brandy, arrange on top of jelly, tightly close their covers, place in a cool place and use as required. Two or three pounds well picked and cleaned strawberries or raspberries will greatly improve flavor of jelly.

3190. Apple Jelly

Peel and cut in quarters twenty-five pounds good, sound ripe apples, place in a saucepan with just enough cold water to cover, cover pan, set on fire and cook until quite soft to the touch. Remove, carefully press all juice out of apples through heavy cloth into a basin, let stand for fifteen minutes and pass through filter into a copper basin. Add three-quarters of a pound lump sugar for every quart of juice, squeeze in juice two very sound lemons, add a vanilla stick, mix well until sugar is melted, set basin on a brisk fire and cook for a few minutes. Take up a few drops with skimmer, drop over a cold plate, and if drops do not spread like water jelly is cooked right; should it fall like water cook a few minutes longer. Lift up vanilla, wipe and place in sugar, pour jelly in earthen jars, let thoroughly cool, cork well, lay in a cool place, then jelly is ready for use.

3191. Strawberry Jelly

Pick the stems off twenty-five pounds very fresh, ripe, sound strawberries, place in a mortar and pound almost to a pulp. Remove, place in an enamelled pan, pour in a quart cold water, mix well with spatula and cook on fire until well melted. Press juice through fine sieve into a basin, strain through cheesecloth into a copper basin, and add a pound granulated sugar for every quart of juice. Mix well until sugar is melted, boil for a few minutes, mix and skim off scum once in a while from surface. Take up a few drops with skimmer and drop on a cold plate; if drops are thick and do not spread out like water the jelly is cooked; if drops fall out like water cook for a few minutes longer. Remove, pour into lightly warmed and wiped jelly glasses and let rest in a cool place for four hours. Cover with wax paper lightly dipped in brandy, replace covers and keep in a cool place.

3192. Raspberry Jelly

Raspberry jelly is prepared exactly the same as strawberry jelly (No. 3191).

MARMALADES

3193. Apricot Marmalade

Procure twenty-five pounds ripe, sound, juicy apricots, cut in halves, remove stones, cut each half in two and place in a large enamelled pan. Add a quart cold water and pound granulated sugar, set pan on brisk fire and cook until soft to the touch, frequently stirring meanwhile with spatula, remove and press apricots through sieve into an earthen basin. Place three-quarters of a pound granulated sugar with every pound of juice in a copper basin, pour in two gills water, cook sugar on open fire for ten minutes, add purée of apricots with a teaspoon vanilla essence, and constantly mix while cooking for twelve minutes. Remove, crack stones with a hammer, pick out almonds, plunge in boiling water for

five minutes, peel and add to marmalade five minutes before taking off fire. Remove to a table, transfer marmalade into jars, let thoroughly cool, place over thin pieces of paper lightly dipped in brandy and cover jars. The marmalade is then ready; keep in a cool place.

3194. Apple Marmalade

Peel and finely slice twenty-five pounds ripe apples, place in large saucepan with a quart cold water and juice of a lemon, cover pan, slowly cook until soft, remove and press through sieve into an earthen basin. Place in a copper basin three-quarters of a pound granulated sugar to every pound of marmalade, add two gills cold water, one vanilla stick, and cook on a brisk fire for ten minutes. Add marmalade, constantly stir while cooking for twelve minutes, remove, take up vanilla bean, wipe, and place in sugar, then place marmalade in stone jars and let cool. Cover with white paper lightly dipped in brandy, tightly cover jars, lay in a cool place and use as required.

3194A. Pear and Quince Marmalades

Pear and quince marmalades are prepared in exactly the same manner as apple marmalade.

3195. Peach Marmalade

Peach marmalade is to be prepared exactly the same as apricot marmalade, including almonds.

3196. Orange Marmalade

Procure thirty-six fine, sound, juicy (not too ripe), good-sized oranges. Lightly grate rind of each all around, prickle all over with a needle, plunge in plenty of boiling water, cover pan and cook until rinds are thoroughly soft. Drain on a sieve, plunge in plenty cold water and let disgorge for forty-eight hours, changing water four times a day. Thoroughly drain, divide in sections, remove seeds and press pulp and skins through sieve into a basin. Place as many pounds granulated sugar in basin as there are pounds of marmalade, add a gill Jamaica rum or brandy, and cook on a brisk fire for ten minutes. Add purée, constantly stir while briskly cooking for fifteen minutes, remove, place marmalade in stone jars and let thoroughly cool. Cover with wax papers, lightly dipped in brandy, tightly cover jars and marmalade is ready for use.

3197. Plum Marmalade

Cut twenty-five pounds fine, sound egg or other plums in halves, remove stones, place in saucepan with a teaspoon cinnamon, handful granulated sugar, quart cold water, cover pan, let boil until soft, stirring quite frequently meanwhile, remove and press plums through sieve into an earthen basin. Place in a copper basin three-quarters of a pound granulated sugar to every pound of plum juice, add two gills cold water, cook on brisk fire for ten minutes, add plum purée, and constantly stir while cooking for twelve minutes. Remove, place marmalade in stone

jars, let thoroughly cool, cover with wax paper lightly dipped in brandy, tightly cover jars, place in cool place and it will be ready for use.

3198. Green-Gage Marmalade

Green-gage marmalade is prepared in exactly same manner as plums.

3199. Raspberry Marmalade

Thoroughly pick twenty-five pounds sound, ripe raspberries, press through sieve into a basin, place same amount granulated sugar in a copper vessel, adding a gill cold water and vanilla stick. Cook over a brisk fire for six minutes, add the strained raspberries, continually stir while briskly cooking for fifteen minutes, take up vanilla bean, wipe and replace in sugar, remove marmalade, place in stone jars and let thoroughly cool. Place pieces of wax paper lightly dipped in brandy over marmalade, tightly cover jars, place in cool place and use as directed.

3200. Strawberry Marmalade

Strawberry marmalade is prepared exactly the same as raspberry marmalade.

3201. Blackberry Marmalade

Is also prepared in same manner as raspberry marmalade (No. 3199).

3202. Strawberry Jam

Thoroughly pick twenty-five pounds sound, ripe strawberries. Place twenty-five pounds granulated sugar in a large copper basin with a quart cold water and a tablespoon vanilla essence (No. 3236), set basin on open fire, cook until sugar begins to bubble on surface, then drop in strawberries all at once. Gently stir with wooden spoon for a minute, being careful not to mash them, then cook for five minutes. Remove basin to table, lift up strawberries with a skimmer and place in warmed-up jelly glasses, but only half fill. Reset basin on fire, boil for five minutes more, fill up glasses with syrup and let thoroughly cool. Place a piece of wax paper lightly dipped in brandy on top of jam, tightly close glasses, place in a cool place and use when desired. Before jam is placed in glasses be very careful to warm them up a little to prevent breaking.

3203. Raspberry Jam

Raspberry jam is prepared exactly the same as strawberry jam (No. 3202).

3204. Cherry Jam

Pick off stems and stone twenty-five pounds fresh, sound, ripe cherries, place in copper basin with a quart pure currant juice and sixteen pounds granulated sugar, mix well, set basin on brisk fire and cook for thirty minutes, frequently mixing meanwhile. Remove from fire, dip some jelly glasses in hot water for a few minutes, take up and wipe, then fill up with prepared cherries, etc., and let thoroughly cool off. Place a piece of wax paper lightly dipped in brandy on top of each glass, tightly cover, place in a cool place and use as directed.

3205. Gooseberry Jam

Pick and carefully remove with a needle seeds of twenty-five pounds ripe, sound, fresh gooseberries, plunge in plenty boiling water with a half tablespoon salt and let boil for five minutes. Thoroughly drain on sieve, disgorge in cold water for two hours and drain again on a sieve. Place sixteen pounds granulated sugar in a copper basin with two quarts water and a tablespoon vanilla essence (No. 3236). Set basin on brisk fire and cook for ten minutes, drop in berries, lightly mix and boil for two minutes, transfer to an earthen basin and let stand for six hours. Pour syrup (only) into basin, boil briskly for five minutes, drop in gooseberries, boil for two minutes, then re-pour whole into the basin and let thoroughly cool. Re-pour syrup (only) into the other basin and boil until it begins to bubble, drop in gooseberries, lightly mix and remove to table. Dip some jelly glasses in hot water for a few minutes, take out and wipe, fill up with jam and let thoroughly cool. Place a piece of wax paper lightly dipped in brandy over each glass, tightly cover, lay in cool place, and the jam is ready for use.

3206. Grape Jam

Grape jam is prepared exactly the same as gooseberry jam (No. 3205).

3207. Blackberry Jam

Blackberry jam is also prepared in same manner as gooseberry jam (No. 3205).

3208. Apricot Jam

Split in two twenty-five pounds sound, fresh, ripe apricots. Remove stones, place twenty pounds granulated sugar in copper basin with a vanilla stick and three pints cold water. Set basin on a brisk fire and as soon as syrup begins to bubble immediately drop in apricots all at once, lightly stir and let gently cook for thirty minutes. Remove, lift up apricots with a skimmer, place in warmed-up glasses, boil syrup for five minutes and fill up glasses with it. Let thoroughly cool. Cover jam with waxed pieces of paper lightly dipped in brandy, then tightly cover, place in a cool place and use as desired.

N. B. After placing apricots in glasses crack stones, pick out almonds, plunge them in boiling water for three minutes, drain and evenly divide in glasses with apricots before syrup is poured in.

3209. Pear Jam

Peel twenty-five pounds sound, fresh, ripe pears, cut in quarters, remove seeds, cores and stems, then prepare exactly the same as apricot jam (No. 3208).

3210. Peach Jam

Peel twenty-five pounds medium-sized, sound, ripe peaches, split in two, remove stones, then prepare jam in similar manner to apricot jam (No. 3208).

3211. Quince Jam

Peel and cut in one-inch-square pieces twenty-five pounds sound, fresh, ripe quinces and prepare in same manner as apricot jam (No. 3208).

3212. Confiture, Ménagère

Have five pounds each apricots, egg plums and cherries, five quarts peaches, two and a half quarts each pears and quinces. Peel peaches, pears and quinces, split in two, also split plums and apricots, and remove stones, seeds and stems from all. Place fifteen pounds granulated sugar in a large copper basin with a vanilla stick and a gill good rum, cook on brisk fire until sugar begins to bubble, add all the fruits at once, gently stir and slowly cook for thirty minutes. Remove, pour jam into a large jelly glass, slightly warmed so as to prevent cracking, and let thoroughly cool off. Cover jam with double wax paper dipped in cognac, tightly cover glass, then jam is ready for use.

3213. Currant Syrup

Procure twenty-five pounds ripe currants, place in large wooden pail, mash with hands and let ferment for twenty-four hours, remove from pail and press all juice out through sieve into a large basin. Take up juice by quarts, pour it into a copper basin, add a pound granulated sugar for each quart of juice, and mix with wooden spoon until sugar is melted. Place basin on brisk fire and briskly boil for twelve minutes, frequently mixing and skimming froth off surface meanwhile. Remove to a table, let slightly cool off, pour syrup into thoroughly cleaned bottles, let stand without corking for twelve hours, tightly cork, place in a closet and use whenever required.

N. B. Two or three pounds ripe, fresh raspberries added to currants at beginning of operation will greatly improve flavour of syrup.

3214. Raspberry Syrup

Raspberry syrup is prepared the same as currant syrup (No. 3213).

3215. Strawberry Syrup

Strawberry syrup is also prepared exactly the same as currant syrup (No. 3213).

BRANDIED FRUITS

3216. Brandied Cherries

Cut away with scissors half (only) the stems of five pounds sound, fresh, sweet cherries, place in a glass jar, fill up with cognac, tightly cork and put away to infuse for three weeks. Add a pound powdered sugar to every quart of brandy, cork jar, briskly shake, then after two months' infusion cherries will be ready to eat.

3217. Brandied Plums

Brandied plums are prepared in same manner as cherries.

3218. Brandied Peaches

Peel and cut in halves the equivalent of five pounds fresh, ripe, sound peaches, remove stones and place peaches in a glass jar. Crack peach stones, remove almonds and add to the peaches in the jar. Add a pound powdered sugar, fill jar with brandy, shake well, tightly cork, let infuse for thirty days, and peaches will then be ready.

3219. Brandied Apricots

Apricots are prepared in same manner as the peaches (No. 3218).

3220. Brandied Figs

Shorten stems of about one-half of five pounds fresh, sound figs, place in a glass jar, add a pound sugar and fill up jar with brandy. Tightly cork, briskly shake jar, put away and let infuse for thirty days, then figs will be ready for use.

3221. Mixed Brandied Fruit

Remove stems of two pounds sound (not too ripe) strawberries; remove stems also, if any, from two pounds sound, ripe raspberries. Cut stems of two pounds sweet cherries in halves, place cherries at bottom of a glass jar, sprinkle over a half pound powdered sugar, place raspberries on top, sprinkle a half pound sugar over, add raspberries and another half pound sugar. Fill jar with brandy, cork tightly, put away to infuse for thirty days, and fruit will then be ready for use.

3222. Candied Lemon Peels

Procure twenty-four sound, good-sized, very fresh lemons, cut in halves and scoop out interiors, keeping nothing but the perfect rinds. Place in cold water for two days, drain on a sieve, plunge in boiling water for five minutes and drain well again, place in a coppper basin with three pounds granulated sugar, two quarts cold water, lightly mix and let come to a brisk boil. Shift pan to corner of range, let slowly simmer for two hours, remove, let slightly cool off. Transfer into a stone jar, tightly cork, place in a closet and use as desired.

3223. Candied Orange Peels

Candied orange peels are prepared in exactly same way as lemon peels (No. 3222).

3224. How to Cook Sugar

To first degree.—Place two pounds granulated sugar in copper basin with a half pint cold water and set basin on open fire. Have a bowl with some ice water standing by. Let sugar boil for a minute, take up a little syrup with skimmer, quickly dip index finger in syrup in skimmer, immediately close the two fingers and quickly open. If a weak, short thread forms between fingers let boil for two minutes longer; the thread will then be stronger and sugar will have attained the first degree.

To second degree.—Boil sugar a little longer, dip in skimmer, take up and blow sugar off into pan. If any bubbles form in holes of skimmer it has reached the second degree.

To third degree.—Boil a little longer, dip in skimmer again, take up and sharply shake, and if it flies like feathers it has attained the third degree.

To fourth degree.—Continue to boil a few minutes more, dip stick the size of a lead-pencil into sugar, immediately take up and plunge in ice water. If sugar cracks at touch it has reached the fourth degree.

To fifth degree.—Squeeze in juice of a lemon, and when it has obtained a nice light brown colour it will have attained the fifth degree—or a caramel.

3225. Praline, Sugared Almonds

Place two pounds granulated sugar with a teaspoon vanilla essence (No. 3236) in a coppper basin, add a half pint cold water, place basin on a brisk fire and cook till it has attained the third degree. Then drop in a pound fine, large, unpeeled, almonds, stir well with wooden spoon and let briskly boil for three minutes. Briskly stir with a wooden spoon until sugar granulates, place almonds and sugar in a colander and briskly shake, so as to separate. Place almonds in the copper basin, stir with wooden spoon on the fire until sugar adhering is thoroughly melted, then add the other sugar, and as soon as all the sugar is dissolved immediately pour almonds on a marble slab, separate from one another, place on a paper and let get cold. Place a tablespoon gum arabic in a basin with two tablespoons water, dissolve gum, add pralines, toss well, then place all at once on a sieve. Keep sieve in a hot place till thoroughly dry and pralines will be ready.

3226. Chocolate Caramel

Place one and a half pounds granulated sugar in a copper basin, add ten ounces good chocolate, a pint thick cream, two gills raspberry syrup (No. 3214), a teaspoon vanilla essence, set the basin on brisk fire and constantly stir until sugar reaches the third degree. Remove, drop on a lightly oiled marble, keeping it one-third-inch in thickness by means of iron rods placed around. Let thoroughly cool off, remove rods, cut caramel in half-inch squares and wrap in small pieces of wax paper.

3227. Vanilla Caramel

Place one and a half pounds granulated sugar in a copper basin with three-quarters pint thick cream and a vanilla bean split in two, mix well until sugar is thoroughly dissolved, then set on the fire and boil until it attains the third degree. Remove vanilla, drop preparation on a lightly oiled marble, keeping one-third-inch in thickness by means of iron rods placed around it. Let thoroughly cool off, cut in half-inch square pieces, wrap in wax papers, and it will be ready for use. The vanilla caramels (or any other kind) can be flavoured with any kind of liquor if desired.

3228. Coffee Caramels

Coffee caramels are prepared same as vanilla caramels, only adding a gill strongly made coffee at beginning of operation.

3229. Tea Caramels

The above article is to be prepared in same manner as vanilla caramels (No. 3228) using, in addition, a gill very strongly made tea.

3230. Honey Caramels

Place in a copper basin two gills each thick honey and thick cream, a half gill Jamaica rum half teaspoon vanilla essence (No. 3236), the juice of half a sound lemon and two pounds granulated sugar, set basin on fire and stir with spatula until it reaches the third degree. Add two ounces good fresh butter and stir while boiling for three minutes longer. Drop on a lightly oiled marble, let thoroughly cool off, keeping one-third-inch thick by means of iron rods placed around it, then cut in half-inch squares, wrap in wax paper and use when desired.

3231. Nougats de Montelimart

Place two pounds honey in a small saucepan and thoroughly heat without boiling. Have two pounds granulated sugar in a copper basin, add a gill cold water, cook on range until it has attained the third degree and then add honey. Beat up whites of three eggs in copper basin to a stiff froth, add preparation to eggs, set basin on the fire and continually whisk until sugar attains the fourth degree. Meanwhile cook three pounds granulated sugar in a separate copper basin until it attains the fourth degree, add to eggs, etc., in basin with a half teaspoon vanilla essence, three pounds shelled whole almonds, a quarter pound shelled whole pistachios, thoroughly mix and remove from fire. Line bottom of a square pastry tin with white wafers, drop in preparation, cover with another layer of wafers, let thoroughly cool off, cut into one-third-inch slices, then nougats are ready for use.

3232. Praline

Place two pounds granulated sugar in a copper basin, add two gills water, set basin on the fire, add a split vanilla stick and cook sugar until it attains the fourth degree. Drop in all at once a pound of whole unpeeled almonds, continually stir with spatula until a nice light brown colour, remove, drop praline on a lightly oiled marble, let thoroughly cool off, crack in pieces and use as required.

3233. Peppermint Drops

Place a pound powdered sugar in bowl with ten drops peppermint extract, a half gill water, and sharply work with spatula for five minutes. Drop preparation into a paper cornet, cut a small piece off at end, press on a well cleaned marble into drops a half-inch in diameter and let thoroughly dry.

3234. Strawberry Drops

Strawberry drops are to be prepared same as peppermint drops, but substituting a half gill strawberry syrup for peppermint and water.

3235. Kalougas

Place in a copper basin two pounds fine sugar, a pint thick cream and teaspoon kümmel. Set basin on the fire and constantly stir with wooden spoon until mixture attains a tan colour, drop on a clean marble, let slightly cool off, cut in small squares, and it will then be ready for use.

3236. Vanilla Essence

Procure a quarter pound of best vanilla in sticks, slice on a small wooden board as finely as possible, place in mortar with three ounces lump sugar and thoroughly pound. Remove, place in a quart bottle, fill up with pure ninety-degree alcohol, cork bottle tightly, thoroughly shake, and after a day's infusion it can be used. Be very careful to always shake bottle thoroughly before using, and always keep it tightly corked.

N. B. When the essence is all finished, add one-third the amount vanilla and sugar (prepared same as before) to bottle, also balance of vanilla, fill up bottle again with alcohol and keep as before.

3237. Vanilla Liquor

Cut four sticks of vanilla in small pieces, place in quart bottle, fill up with good brandy and let infuse for eight days, being careful to thoroughly shake bottle daily. Place a half pound granulated sugar with two gills water in copper basin, set on fire and let boil for five minutes. Add all the contents of vanilla bottle, lightly mix with a wooden spoon and boil for ten minutes, pass liquor through paper filter into a bowl, let cool, bottle, cork tightly, and use when desired.

3238. Vanilla Sugar

Split four vanilla beans, then with a knife scrape interior of each stick over three pounds fine sugar. Place sugar in a jelly glass with vanilla sticks, mix sugar well with vanilla, tightly cover and use as required. When a vanilla bean has been used wipe and place it in this sugar.

3239. Orange Essence

Carefully remove white silk of twelve fresh, very sound orange peels, thoroughly dry, place in a quart bottle and fill up with good alcohol. Tightly cover bottle, thoroughly shake, then let infuse for fifteen days before using.

Lemon essence is prepared exactly the same as the above.

3240. Orange Liquor

With a thin sharp knife remove rinds of six sound oranges and place peels in a stone jar with a quart of cognac. Place in a saucepan four

ounces sugar, two gills water, juice of the six oranges, set on the fire and stir until melted. Cover, let infuse for sixty days, filter liquor through a paper filter and bottle.

3241. Duckling, Griscom, Jr.

Carefully singe, cut off feet and neck of a nice tender, five-pound duckling, split through back, remove spinal bone, draw and neatly wipe. Envelop in a towel, gently flatten with a cleaver, lightly prickle both sides with point of a larding needle and lay on a dish. Place in a mortar twelve shelled, unpeeled hazel nuts with a very small, sound, chopped shallot and pound to a fine pulp. Add a half ounce fresh butter, half teaspoon French mustard, saltspoon each curry powder and paprika, half teaspoon each freshly chopped parsley and salt, the strained juice of a sound quarter of lemon, and thoroughly pound again for one minute. Remove pulp from mortar, carefully rub duck over with it and let infuse for forty-five minutes, being careful to rub quite frequently meanwhile, arrange duck on a double broiler and broil over brisk fire for six minutes on each side.

Peel and core three good-sized sound apples, cut in four equal slices each, lay on a lightly buttered baking dish and place duck over apples. Arrange six thin slices lean bacon and spread remaining mixed butter, etc., over the duck, set in oven for twenty minutes, frequently basting with its own gravy meanwhile, remove and send to table in same dish.

3242. Salmon, Nicholas II.

Procure three one-pound slices very fresh red salmon and place in a sautoire one beside another. Add half a sliced carrot, two rings of onions, a branch parsley, clove, two bay leaves and two slices lemon. Moisten with a half gill each vinegar and white wine, pour in just sufficient cold water to cover fish, season with a teaspoon salt, two saltspoons pepper, cover pan and let infuse in cool place for six hours. Set pan on corner of range and as soon as broth begins to boil remove to a cool place and allow to cool off thoroughly. Meanwhile prepare mayonnaise (No. 70), adding to it three melted gelatine leaves, two tablespoons hot milk, and briskly whisk all together for two minutes. Lift up slices of salmon, neatly wipe with cloth and place on a grating one beside another. Evenly spread mayonnaise over slices so that entire top of each slice will be smoothly covered.

Place grating and fish in ice box until thoroughly firm, which will take about an hour, and remove grating to table. Cut a medium truffle in quarter-moon-shaped pieces and decorate top of each slice with it, carefully lift up slices from grating, neatly arrange on cold dish over a folded napkin and fill up hollow space of each slice with finely cut up jelly. Arrange on dish around fish twelve small heart-shaped canapés of Russian caviare, alternating with three cold. hard-boiled eggs cut in quarters, then serve.

3243. Salad. Mrs. Duval

Cut in nice julienne strips two sound, medium-sized truffles, three canned artichoke bottoms, a very sound, firm, cored and peeled apple, the heart of a stalk of very fresh, well-cleaned, thoroughly drained crisp white celery cut in half-inch pieces, a good-sized, sound, boiled, minced, cold potato, six heaping tablespoons cooked, thoroughly drained, cold, fresh asparagus tips (or canned if no fresh at hand). Place all these articles in a vessel and gently shuffle them. Drop over gradually a good tablespoon olive oil, light tablespoon strained lemon juice, then sprinkle over three saltspoons salt, two saltspoons paprika and a half teaspoon freshly chopped parsley. Gently and carefully mix all well together, transfer to a salad bowl, arrange four light tablespoons mayonnaise (No. 70) over centre, send to table and gently mix for a moment before eating.

3244. Lobster Salad, Mrs. Allen

Split lengthwise two fine, freshly boiled and thoroughly cooled medium lobsters. Crack claws and carefully pick meat from shells of bodies and claws, being careful to discard intestines and pouch, cut meat in equal-sized square pieces and place in a salad bowl. Shell three cold hard-boiled eggs, lay on a plate, chop up finely and add to lobster. Finely chop up two small, sound, peeled shallots, sprinkle over lobster and eggs, then sprinkle over a teaspoon very finely chopped parsley, light teaspoon of finely chopped chives (ciboulette), and gently shuffle the contents of bowl. Chop up very fine half a head fresh, well cleaned and dried lettuce, add to bowl, lightly mix again, season with three and a half tablespoons dressing (No. 863) and mix whole well together. Just before serving add three tablespoons mayonnaise (No. 70), gently mix again, wipe edges of bowl all around and send to table.

3245. Lobster Salad, Rae

Split lengthwise two medium-sized, freshly boiled and cooled lobsters, crack claws, carefully pick out meat from shells of bodies and claws, remove intestines and pouch, then cut meat into rather small, equal, square pieces and place in a salad bowl. Peel and chop up fine as possible two very small, sound shallots, add to lobster and mix a little. Finely chop up three cold hard-boiled eggs, add to lobster and gently shuffle contents of bowl. Chop very fine a root well-pared and thoroughly cleaned celery, using nothing but the white, thoroughly drain in a napkin and add to bowl, with a light teaspoon finely chopped parsley and half teaspoon finely chopped chives (if handy). Season with two teaspoons salt, a teaspoon very finely and freshly crushed white pepper, three and a half tablespoons dressing (No. 863), mix well, and just before sending to table add three good tablespoons freshly prepared mayonnaise (No. 70). Gently mix the whole well together, neatly wipe edges of salad bowl with a napkin and serve.

3246. Russian Salad

Cut in small squares twelve anchovies in oil, the meat from a small, cold, cooked lobster, twelve shelled, cooked, cold shrimp, a cooked, medium carrot, cooked turnip and a cold boiled potato. Place all these articles in a salad bowl, add three tablespoons cooked, cold string beans cut in short pieces, two tablespoons cooked asparagus tips, a tablespoon capers and six sliced pickles. Sprinkle over a half teaspoon finely chopped chervil, teaspoon chopped tarragon, season with three tablespoons dressing (No. 863), mix thoroughly, add two tablespoons mayonnaise (No. 70) and mix well again. Neatly clean and thoroughly drain six small white leaves of lettuce, place a light half teaspoon Russian caviare on each, nicely arrange around sides of bowl and serve.

3247. Salad, Stetson

Cut two good-sized, freshly cooked, cold French artichoke bottoms (or canned if no fresh at hand) in half-inch pieces and place in a salad bowl. Cut in same shape the heart of a good stalk well-washed and thoroughly drained celery and leave on a cloth. Peel, remove hard stalk from centre, as well as eyes, of three half-inch-thick slices of a fresh pineapple, cut in half-inch pieces and place with artichokes. Cut in half-inch pieces three Spanish sweet peppers and sprinkle over artichokes and pineapple. Have three tablespoons freshly cooked, well-drained, cold fresh peas and also sprinkle over other ingredients in bowl. Neatly wipe and plunge three small, firm red tomatoes in boiling water for a minute, take up, drain, skin with a towel, remove stems, cut in quarters, add celery to bowl, gently shuffle contents and add tomatoes. Have on a saucer one and a half tablespoons olive oil, three-quarters tablespoon strained juice of a lemon, a half teaspoon salt and two saltspoons paprika. Briskly mix, pour over salad, and just a second before serving gently mix whole well together and send to table with four tablespoons mayonnaise dressing (No. 70) separately, or mix it at the very last moment.

3248. English Pheasant, McClellan

Carefully singe, cut head and feet off a nice, tender English pheasant, split open through back without separating, draw, neatly wipe and carefully remove spinal bone, envelop in a towel, gently flatten with a cleaver, lightly prickle both sides with point of a larding needle and lay bird on a flat dish. Crack, remove meat from fibres of twelve good-sized, sound, unpeeled pecan nuts, place in a mortar with eight shelled, peeled and roasted almonds, a small, sound, peeled and very finely chopped shallot, then pound these articles to a fine paste. Add a half ounce fresh butter, light teaspoon each French mustard and salt, two saltspoons paprika, a saltspoon curry powder, half teaspoon finely chopped fresh parsley, strained juice of quarter of a sound lemon, and pound whole well together for two minutes. Remove force, carefully rub pheasant all over with it and let infuse for forty-five minutes, taking care to rub frequently meanwhile. Place bird on double broiler and set

to broil on a brisk fire for eight minutes on each side. Cut from a fresh, sound pineapple six two-third-inch slices, scoop out eyes, hard part in centre, lay in a lightly buttered baking dish one beside another, and arrange pheasant on top of pineapple. Lay six very thin slices raw, lean bacon over bird, evenly spread remaining butter in dish over pheasant and set in oven to roast for eighteen minutes, being careful to baste frequently meanwhiler. Remove and immediately send to table in same dish.

3249. Partridge, Mrs. Reick

Singe, cut heads and feet off two fat, tender partridges, split open through back without separating, carefully draw, neatly wipe, remove spinal bones, envelop in a towel and gently flatten with a cleaver. Lightly prickle both sides with a small needle and lay on a flat dish. Carefully crack and remove perfect meat from four Brazilian nuts (not roasted), cut in thin slices and place in mortar with twenty-four very sound, roasted, cracked, unpeeled pistachios and a half very small, sound, peeled and finely chopped shallot. Briskly pound these ingredients to a fine pulp, add a half ounce fresh butter, half teaspoon French mustard, light saltspoon each curry powder and paprika, half teaspoon salt, strained juice of quarter of a sound lemon, and sharply pound again for minute and a half. Remove pulp from mortar, with it carefully rub bird on both sides, then let infuse in moderate temperature for thirty minutes, being careful to frequently rub meanwhile, arrange birds on a double broiler and broil for five minutes on each side. Peel, core and cut in three even slices each four medium, sound, juicy (not over-ripe) pears, lay on a lightly buttered baking dish one beside another and place partridges over, cut side downward. Arrange six exceedingly thin slices raw lean bacon over birds, spread remaining mixed butter in dish over all, set in oven for sixteen minutes, baste with its own gravy once in a while, remove and serve in same dish.

3250. Quails, White

Pick six nice, tender, fat quails, singe, draw, neatly wipe, split through back without separating, crack main bones, lightly flatten with cleaver and lay on a dish. Place in a mortar fifteen shelled, peeled and roasted almonds, the clear meat of six very sound walnuts, a very small, sound, peeled and finely chopped shallot, and pound all well together until a fine pulp. Add a half ounce fresh butter, light teaspoon each French mustard and salt, two saltspoons paprika, a saltspoon curry powder, strained juice of quarter of a sound lemon, and briskly pound again for a minute and a half. Take up pulp, carefully rub quails evenly all over with it, then infuse for thirty minutes, being careful to rub frequently meanwhile. Peel and carefully clean twelve good-sized, sound, fresh mushrooms and thoroughly drain. Mix on plate a light teaspoon salt, three saltspoons pepper, a tablespoon each oil and sherry, repeatedly turn mushrooms in seasoning, then neatly arrange one beside another in a baking dish. Place quails on top of mushrooms cut side downward, spread all butter in dish over birds and set in oven for twenty

minutes, being careful to baste frequently with their own gravy once in a while. Broil six exceedingly thin slices raw lean ham for one and a half minutes on each side, remove from oven, dress ham over and send to table in same dish.

3251. Spring Turkey, Gould

Carefully singe and cut head and feet off a nice, tender spring turkey, split open through back without separating, carefully draw, neatly wipe and remove spinal bone. Envelop in a towel and lightly flatten with a cleaver, lightly prickle both sides with point of a needle and place on a flat dish. Carefully crack eight sound walnuts, remove fibres, place meat in mortar with a small, sound, peeled and very finely chopped shallot and pound to a fine pulp. Add a half ounce fresh butter, light teaspoon French mustard, saltspoon each curry powder and paprika, three-quarters teaspoon salt, strained juice quarter of a sound lemon and briskly pound again for a minute. Take up pulp from mortar, carefully rub the turkey all over with it and let infuse for forty-five minutes, being careful to rub frequently meanwhile, arrange bird on double broiler and broil on a brisk fire for eight minutes on each side. Peel and core three good-sized, sound, juicy apples, cut each in four equal slices, lay on a lightly buttered baking dish one beside another, lay turkey on apples and arrange six thin slices raw lean bacon over turkey. Spread remaining mixed butter in dish over, set in oven for twelve minutes, frequently basing with its own gravy once in a while, remove and send to table in same dish.

AFTER-DINNER CORDIALS

3252. Place in pony glass half pony each crème yvette and apricot brandy. Care should be taken to have each separated and not running together.

3253. Crack a fresh egg in a large glass tumbler, add a half teaspoon powdered sugar and thoroughly beat egg and sugar with a spoon. Pour in a teaspoon each red curaçao and green chartreuse, a pony glass good whiskey, fill glass with finely cracked ice, strain into a small flat glass and serve.

3254. Place in a cordial glass half a teaspoon raspberry syrup, carefully pour one over the other, a half teaspoon each maraschino, crème de menthe, green chartreuse and brandy; serve very carefully without mixing different colours.

3255. Place in small wineglass a teaspoon red curaçao and yolk of a very fresh egg, taking special care that the egg yolk remain whole, then carefully pour in a teaspoon each maraschino, yellow chartreuse, green chartreuse and very good brandy. Light a match, set fire to brandy and let burn one and a half minutes, which should be done in presence of the guest.

3256. Place in bottom of a cordial glass a teaspoon red curaçao and fill a teaspoon with yellow chartreuse. Gently and carefully put

spoon into glass far enough down to allow point of spoon to just touch surface of curaçao, slowly withdrawing spoon until empty, then fill spoon with brandy, gradually pour over the yellow chartreuse and serve without shaking.

COCKTAILS

3257. Cocktail Montauk

Put in large glass a dash each orange bitters and maraschino, half wineglass each Plymouth gin and Italian vermouth, three dashes Sloe gin, fill glass with finely shaved ice, stir well with spoon and strain into a cocktail glass.

3258. International Cocktail

Place in large glass two dashes each orange bitters and maraschino, half a wineglass each French vermouth and Plymouth gin, fill glass full of finely shaved ice, stir well with spoon, strain into a cocktail glass, putting in an olive, and serve.

3259. Star Cocktail

Fill a large glass with finely shaved ice and add a dash orange bitters, two dashes maraschino, half wineglass each Italian vermouth and apple jack, stir well with spoon, strain into cocktail glass, squeeze a piece lemon peel on top and serve.

COOLERS

3260. Break a fresh egg, separate white from yolk, place yolk in a schooner glass, add a half teaspoon powdered sugar and thoroughly beat up with spoon. Moisten with a half pony maraschino, pony brandy, fill glass with cracked ice, thoroughly mix for a half minute, strain through strainer into a claret glass and serve.

3261. Place in a large glass six tablespoons cracked ice, a half teaspoon powdered sugar, pour in a half pony red curaçao, wineglass Catawba wine, and shake contents for three-quarters of a minute, pour all back into glass without straining and serve with straws.

3262. Have at bottom of a very large glass three sprigs good fresh mint, two teaspoons powdered sugar, then fill with cracked ice and add one sherry wineglass good brandy or whiskey, whichever is preferable. Thoroughly shake, pour all back in glass, arrange three sprigs very fresh mint near edge inside, a slice of orange on top, and serve with straws.

3263. Have in a large glass four heaping tablespoons clean, cracked ice. Squeeze in the juice of a medium-sized, very juicy, sound lemon, add a half teaspoon powdered sugar, one pony glass each of raspberry syrup and Swiss kirsch. Thoroughly shake it with the glass and shaker, strain in a lemonade glass, pour in a bottle cold plain soda, mix well and immediately serve.

3264. Squeeze the juice of a good-sized, sound lemon into a large tumbler, add two teaspoons powdered sugar, one tablespoon syrup of orgeat, two tablespoons St. Croix rum and finely cracked ice, thoroughly mix with a spoon, pour in one bottle cold plain soda, continually mixing with a spoon meanwhile, then strain into a large glass and serve.

3265. Place in a large glass three tablespoons clean, finely cracked ice, squeeze in juice of a good-sized, sound, ripe, red orange, pour in a pony brandy and half pony red curaçao. Gradually pour in a bottle cold plain soda, briskly mixing with a long spoon while pouring in, strain through a fine strainer into a large glass and serve.

3266. Place in large glass white of a fresh egg, squeeze in juice of a medium-sized sound lemon, adding a teaspoon fine powdered sugar, thoroughly beat up with spoon, then pour in one and a half ponies Old Tom gin, fill up glass with clean cracked ice, briskly shake with shaker, strain into a large glass, then fill up glass with plain soda, mix well with spoon and serve.

3267. Claret Cup

Mix in a punch bowl a quart claret, two pony glasses each orange curaçao and maracshino, half pony glass Jamaica rum and two large tablespoons sugar. Stir well with ladle, add two bottles Club soda, also a large piece ice, fruits in season and serve in fancy wine glasses.

N. B. Nowadays a number of people are more or less averse to using lemon juice in cups, but if desired the juice of a sound lemon can be added.

3268. Cup Champagne

Mix in punch bowl a quart champagne, two pony glasses each curaçao (white) and maraschino, half pony best brandy and one or two bottles Club soda. Stir slowly with ladle, add a large piece of ice, also fruits in season, and serve in fancy wine glasses.

3268a. One Quart Champagne Cup, No. 2

Place in bottom of a pitcher the juice of a lemon, a sliced orange, some small pieces pineapple, two sprays mint and the rind of a cucumber. Pour over one bottle plain soda and allow to infuse for fifteen minutes. Half fill the pitcher with ice, add two tablespoons pulverized sugar, two sherry glasses red curaçao and a quart champagne (to be opened at the table), stir well with ladle and serve in fancy wine glasses.

3269. Egg-Nogg

Have a punch bowl sufficiently large to hold at least three quarts. Crack eight very fresh eggs and separate yolks from whites. Whisk sharply and beat up yolks in a bowl with eight tablespoons fine powdered sugar, then pour in a pint old brandy, three dashes Jamaica rum and two quarts fresh milk, continually whisking while pouring in milk. When all ingredients are added sharply whisk for two or three minutes. Beat up whites in bowl to a very stiff froth, pour over egg-nog, place bowl in a cool place and serve when desired in fine tumblers.

3270. Montauk Egg-Nogg

Place in a large glass a fresh egg, half tablespoon sugar, a little nutmeg, wineglass brandy and quarter pony Jamaica rum. Fill the glass with milk, shake well, strain into a large glass, twist a piece of lemon over and serve.

3271. Egg Lemonade

Place in a large glass a fresh egg, tablespoon sugar, juice of a sound lemon, fill up balance with water, shake in a shaker with a little ice until ingredients are well mixed, then strain and serve. This is a delicious summer drink.

3272. Champagne Punch

Prepare one and a half teacups Oolong tea and put aside until cool, but do not place on ice. Pour into a three-quart champagne bowl one pony each eurak, brandy and maraschino, two wineglasses Rhine wine, a bottle cold plain soda and quart champagne. Strain the prepared tea into bowl, thoroughly mix the whole well together with a ladle, then add a lump of clear, clean ice of about a pound. Peel a sound, medium-sized, ripe banana, slice it in thin slices and scatter all over the punch. Neatly peel and slice a fine, juicy orange, spread slices over punch and serve in punch glasses.

3272a. Champagne Punch, Proctor

Place in a two-gallon punch bowl with sufficient ice four large spoonfuls powdered sugar, juice of six oranges, a half pint maraschino, pint each cold English Breakfast tea and brandy, three bottles plain soda and six quarts dry champagne. Stir well with ladle, ornament with sliced pineapple and oranges and serve in champagne glasses.

Claret Punch (see No. 3316)

3273. Punch, Française, Hot

Heat in a saucepan on range a pint Jamaica rum, twelve ounces granulated sugar, and stir continually with wooden spoon until reduced to half the quantity. Add the strained juice of three sound lemons and four sweet oranges, set pan on corner of range and keep hot. Have in a well-scalded teapot an ounce green tea, pour over it a pint boiling water and let infuse for ten minutes, then strain into the rum, etc. Shift pan to a brisker part of range and when coming to a boiling point thoroughly skim, remove from fire, pour into a punch bowl and serve.

3274. Geering Punch

Place in large goblet a half tablespoon fine sugar, the juice of half a sound lemon, half pony yellow chartreuse and a pony glass of Martell brandy, stir well with spoon, add a lump of ice, bottle of Club soda and serve.

3275. Hot Milk Punch

Place in large glass a tablespoon sugar, wineglass brandy (if desired use whiskey) and two dashes of Jamaica or St. Croix rum, fill with boiling hot milk, stir well with spoon, grate a little nutmeg over and serve.

3276. Hot Swiss Punch

Place in a copper or tin vessel a half pound granulated sugar, gill Swiss kirsch, two ounces each St. Croix rum and good cognac, light with a match and let burn until sugar is dissolved, then pour over a pint champagne of about fifty degrees (Fahrenheit) temperature. Squeeze in juice of half a medium-sized, juicy orange and add six thin slices pineapple, mix whole well with a ladle, heat, but do not allow to boil, pour into a fancy bowl and serve.

3277. Rickey (Whiskey or Gin)

Place in medium-sized fizz glass a square piece of ice, squeeze in juice of a good-sized sound lemon, a wine glass rye whiskey or gin and two dashes orange phosphate, fill with carbonated water or soda and serve.

3278. Whiskey Daisy

Place in large glass a half tablespoon sugar, three dashes lemon juice or lime juice, a wineglass maraschino, two dashes raspberry syrup, stir up well, strain, add fruits in season and serve.

3279. Toddy

Place in large glass a lump sugar, the peel of half a sound lemon and dissolve with a little hot water, fill up with shaved ice, add a dash maraschino, wine glass rye whiskey and serve with a spoon.

3280. Hot Apple Toddy

Place in a large glass half a medium-sized, well-baked apple, half tablespoon sugar, a wine glass old apple jack, dissolve well with a little hot water, fill up with hot water, mix well together, grate a little nutmeg on top and serve with spoon.

3281. To Clean and Prepare Sultana Currants and Raisins for Pastry

Procure ten pounds currants or Sultana raisins, lay on table and, should they be damp, dredge a little flour over to prevent adhering to the hands. Briskly rub, place on a fine wire sieve and shake well for three minutes, so as to have them completely free from flour and stalks. Lay sieve with fruits in a large dishpan, fill up to level of sieve with hot water, stir well with skimmer for five minutes, lift up sieve and let drain for four minutes.

Cover an iron pan with a sheet of brown paper, drop contents over, well spread out, then set in a rather slow oven for ten minutes. Remove,

lay in warmest place on kitchen shelf and let dry for fully two days. Lay on a table and carefully remove stones, sand, stalks, or any other element except the perfect fruit, place in a tin box, tightly cover, keep in a cool place and use as required.

[The above important articles are so frequently required for pastry purposes, etc., that I consider it advisable to prepare a larger amount than required for one occasion, as they will remain in good condition for six months when properly kept.]

3282. Sponge for French Bread (Levain)

Sift on table two pounds best quality thoroughly ripe flour, place half in a bowl sufficiently large to hold six or seven quarts and carefully make a fountain in centre of it. Place a half-ounce cake very fresh, firm, cold compressed yeast in bowl, pour over a half pint lukewarm water and thoroughly dissolve with hand for two and a half minutes. Pour into fountain, mix a little, gradually incorporate flour for five minutes and sharply knead all well together for six minutes. Cover bowl with a dry cloth, then lay vessel in a warm place of 80 degrees temperature to rise during the night (or at least two and a half to three hours) without touching it. The sponge will then have risen to double size, fallen, risen again, and be in proper condition for dough.

N. B. In using flour for making any kind of bread always remember never to employ flour when cold or warm—that is to say, it should be in a place of 60 degrees temperature at least twelve hours before using it.

3283. Dough for French Bread

Place in a bowl a half pint lukewarm water or the same quantity lukewarm milk, a half ounce salt, and dissolve for a minute. Uncover bowl, pour water on sponge, thoroughly knead the whole well together for six minutes, add little by little the remaining pound of flour, briskly and constantly kneading meanwhile. The kneading operation after the flour has been added should continue for twenty-five to thirty minutes. Lift up dough with the hands and knock it as hard as you can against bottom of vessel ten different times, immediately cover vessel with dry cloth, put in warm place of same temperature as before (80 degrees) and allow to rise for two and a half hours again.

3284. To Shape the French Loaf (Jocko)

Remove cloth from vessel, transfer dough to a lightly floured table and cut in two even pieces. With the hands roll and press out each piece in ball shape for four minutes, shift them to corner of table, cover with a dry cloth and let rest for ten minutes, being careful to avoid draughts. Then neatly roll out one piece with hands evenly to four inches and let rest for two minutes, then roll it out round to seventeen inches long.

Have a board eighteen inches square. Arrange over it a piece of dry duck cloth the length of board, and eight inches wide, and flute cloth on both sides two and a half inches high and three inches wide. Carefully lay

the loaf-shape dough in section or "bed," cover it with a dry cloth or a lightly buttered piece of paper, and place in a temperature of 80 degrees to rise for one hour. It should rise to double its size by that time.

3285. To Shape the Ring (Couronne)

Carefully roll out the other piece of dough evenly with hands to eight inches, let rest for two minutes, then roll it out round to twenty-two inches long and sprinkle a little cornmeal flour over surface to prevent sticking to pan. With an ordinary rolling-pin, twenty-four inches long by half an inch in diameter, briskly press down dough in centre from end to end to depth of half the dough, leaving one-half intact, then carefully turn pin three or four times. Take up pin and firmly join both ends, giving it a pretty ring shape. Have a lightly buttered tin pan, carefully place ring in pan, split side down, cover with a dry cloth or piece of buttered paper, and also lay in a place of 80 degrees temperature to rise for one hour.

3286. To Bake the French Loaf (Jocko)

Shortly before time for baking bread be very careful to see oven is at proper degree of heat. A very simple way to determine whether the heat is right or not is to place a piece of white paper in oven, close door, and after a lapse of five minutes open door and remove paper. If it is a dark-brown colour the temperature is right, if it burns it is too hot and should be cooled a little, and if it is only a light brown colour it should be made hotter.

Remove covering from French loaf. Have a low-edged baking pan large enough to easily hold loaf placed alongside the board, then carefully turn over loaf into pan by means of the cloth without touching the dough with the hands. If loaf is not in exactly straight position in pan use a piece of pasteboard to straighten it, then with a small, keen knife make four or five rapid diagonal half-inch-deep incisions at equal distances on top.

3287. To Bake the Ring (Couronne)

Have a pie plate or round roasting pan large enough to easily hold ring, remove cloth from ring, gently and carefully turn it upside down (split side up) in the pan and immediately place both in oven to bake for about an hour, or until a nice golden colour. Avoid opening oven door until twenty minutes after bread has been set in oven. After baking for thirty minutes turn bread over; if bottom is white, that is, if it has not attained a good colour, turn upside down and leave in that position for balance of time, then remove and serve.

3288. French Rolls and Fluttes (Called "Pistolets")

Prepare same amount of sponge and dough exactly the same as for French loaf and ring (Nos. 3282 and 3283). When the "ready" dough is transferred and rolled out on floured table cut it in twenty-four equal parts instead of two. Roll out with hands into ball shape, cover with a dry cloth and let rest for four minutes, being careful to avoid draughts.

3289. To Shape French Rolls

Have same board as used for French loaf standing by. Place on it a duck cloth considerably longer than board, and flute in sections two inches apart and two inches high. Dredge a very little cornmeal flour over twelve of the balls only, lay rolling-pin crosswise over one of the balls right in centre, and with both hands press down to about three-quarters the height of roll. Carefully roll pin around two or three times, being careful to leave a quarter of bottom intact. Lay roll very carefully in a section of the cloth, split side down, and proceed with eleven more in the same manner, taking care to keep them about one inch apart from one another in the sections.

3290. To Shape Fluttes (Pistolets)

Take one of the remaining twelve balls, with the hands roll and press it out to four and a half inches long and round pointed at both ends, and arrangé it in a section of the fluted cloth. Finish the other remaining eleven in same way, place in sections, also keeping them an inch apart from one another. Cover with a dry cloth or buttered paper and place them in a temperature of 80 degrees to rise for forty-five minutes.

3291. To Bake Rolls and Fluttes

After allowing rolls and fluttes to rise for forty-five minutes, in which time they ought to have doubled in size if temperature was right, remove cloth. Have a baking pan alongside board, take up rolls from their bed with a piece of pasteboard and turn into baking pan, split side up, keeping them an inch apart from one another. Sprinkle a very little cornmeal flour over fluttes, carefully transfer with a piece of pasteboard from fluted cloth into baking dish with rolls, keeping them also one inch from one another, then with a small sharp knife make three light diagonal incisions on top of twelve fluttes only, set in oven to bake for half an hour, or until they attain a nice golden colour, remove and serve.

N. B. If desired, French loaf and ring, rolls and fluttes can all be prepared at same time—that is, one loaf, one ring, twelve each rolls and fluttes—with identical process by simply doubling quantity of each ingredient, using a vessel of double capacity (to easily hold twelve quarts) for sponge, dough, etc., and ready dough cut and rolled out accordingly.

3292. Ferment (An Excellent Home-made Yeast)

For two quarts of ferment: Procure six small, raw, old potatoes the size of ordinary eggs—the uglier, more common-looking and thicker-skinned the better, but they must be sound. Thoroughly wash till completely free from sand, place in small enamelled pan, pour a quart cold water over, let gently cook until soft, which will take considerable time (or nearly fifty minutes), and drop potatoes and water in which they were boiled into a deep, narrow vessel. The water will have reduced by this time to one pint; if reduced more than a pint add shortening to make a pint. Add six ounces sifted flour, carefully and thoroughly mash potatoes, flour and water with a potato masher until a firm pulp, or

for about fifteen minutes. Add a quart cold water (in hot weather; lukewarm in cold weather), then carefully dissolve ingredients with the hand until completely free from lumps and see that the ferment is just to a lukewarm point before adding yeast. Take up a half cup of the ferment and add to it a half-ounce cake firm, fresh compressed yeast, thoroughly dissolve with the hand, add to ferment and thoroughly whisk with pastry whisk until frothy. Remove whisk, cover vessel, place a heavy dry cloth around and set in warm place to rise during night. First thing in the morning remove cloth and cover from vessel, then whisk ferment for five minutes and strain through strainer into a stone jar, pressing everything through except skins of potatoes. Tightly cover, place in ice box and use as directed when required, taking care to always briskly shake the jar just before using ferment.

N. B. The above ferment is of wide importance for the purpose of strengthening the preparation of the sponge, lightening and giving a delicious, sweet, succulent taste to bread.

3293. Milk Dough for Two Rings

(12 milk fluttes and 12 doughnuts)

Break two fresh eggs in a bowl, gradually add a pint boiled milk (made lukewarm before using it), gently beat up with a fork for two minutes, then add two ounces fine sugar, two teaspoons salt, one and a half teaspoons vanilla essence (No. 3236), and mix the whole well together for two minutes. Add a pint ferment, made lukewarm in a bain-marie (double pan) in cold weather and used cold in hot weather. A saltspoon powdered cinnamon can be added if desired, which will give a fine additional flavour.

Place in a dishpan three pounds thoroughly ripe, best quality sifted flour, make a wide fountain in centre of flour, then pour brewing into fountain. Briskly mix with the hand and gradually incorporate flour for six minutes, then sharply knead for twenty-five to thirty minutes. Lift up with hands and vigorously knock it against bottom of pan about ten times, carefully cover pan with a dry cloth and place in a warm place to rise during the night. Lightly flour table, remove dough from vessel, place on floured table and briskly work for ten minutes, sprinkling a little flour over once in a while. Divide dough into four equal parts, carefully roll out to ball shape, cover and let rest for ten minutes, avoiding draughts.

3294. To Shape Milk Rings ("Couronnes")

Take up a ball and with the thumb make a hole in centre of dough. Rapidly turn hand around ball until open space is enlarged to four inches, the ring of equal size all around, and lay it on a lightly buttered baking pan. Prepare another in exactly same manner, cover all with a dry cloth and place for an hour in a temperature of 80 degrees to rise.

3295. To Bake Milk Rings ("Couronnes")

Beat up an egg in a bowl with three tablespoons milk, then with a small hair pastry brush lightly glaze surface of the two rings and with a

pair of scissors or a small sharp knife make a few double incisions on surface of each ring all around. Set in oven to bake for an hour, being careful not to open oven door for twenty minutes. Carefully watch and see that it is equally baked all around, remove and serve.

3296. To Shape the Milk Fluttes

Roll and gently press out another ball, with a cutter divide in twelve equal pieces, and with the hands roll each piece into nice round shape, cover, let rest for ten minutes, then roll out each piece to five inches long and pointed at both ends. Place in a lightly buttered baking pan, and with pastry brush lightly glaze surface of each with beaten-up egg, etc. Carefully make three small diagonal incisions with scissors or a small sharp knife, cover with a dry cloth and place for an hour in a temperature of 80 degrees to rise.

3297. To Bake the Fluttes

After lapse of an hour remove cloth and immediately set in oven to bake for thirty minutes, or until they have attained a nice golden colour all around, remove and serve.

3298. Doughnuts

With a rolling-pin roll and spread out the last ball of dough to one-eighth-inch thickness. With a doughnut cutter cut out twelve pieces, place on tin, cover with a dry cloth and allow to rise in a warm place for thirty minutes. Arrange in a frying basket, fry in boiling fat until a nice golden colour on both sides, turning over once in a while, remove, thoroughly drain, dredge a little powdered sugar over and serve.

3299. Remarks About "Universal" Bread Making Machine for Private Families

I recently came across a peculiar looking small bread maker, called the "Universal Bread Maker." After carefully examining, I purchased one for the purpose of trying it in my own house to find out about its merits. After having tried and carefully observed the result of its workings, I was satisfied of the efficiency and merit claimed for it by its owners. The No. 4 Universal Machine has a capacity of from two to six loaves or rings of bread. The No. 8 Universal has a capacity of from four to ten loaves or rings. The machine is of such simplicity that a child can work it. On the first trial I followed their recipe throughout, and the bread turned out all right but a little heavy. With the second recipe (No. 3301) the bread turned out simply delicious in every respect. Another important point in its favour is that in working the sponge and part of the dough it does away with use of the hands.

3300. French Bread by the "Universal" Bread Maker, No. 1

(This sponge is for four loaves of plain French bread.)

Sift on a table three pounds thoroughly ripe, best quality flour. Measure out a quart warm water, pour it in the bread maker, reserving

in the measure about half a cup. Crumble a half-ounce cake fresh, firm compressed yeast into a cup, half fill the cup with lukewarm water and thoroughly dissolve yeast. Pour the dissolved yeast into bread maker with water, adding two heaping teaspoons salt and three pounds flour all at once. (Liquids should always be poured in first.) Briskly turn crank for three minutes, or until dough forms about kneading rod in a smooth, compact ball. Put on cover of machine, place over a dry cloth and set in temperature of 80 degrees to rise during night. After rising turn crank until dough forms a ball about kneader again, then loosen crosspiece and lift kneader and dough on it out of pail together. Push dough off kneading rod, cut into four equal parts, shape and place in baking tins and set to bake for about an hour.

On first trial I followed the above recipe throughout and the bread turned out all right, but a little heavy.

3301. French Bread by the "Universal" Bread Maker, No. 2

(Sponge for four loaves of plain French bread.)

Proceed to prepare sponge in exactly same manner as No. 3300. Remove dough in the morning after rising during night, place on a floured table or in a lightly floured, quite large dishpan and sharply work for twelve or fifteen minutes, then lift up with hands and vigorously knock against bottom of pan or table eight or ten different times. Cut dough into four equal parts, roll out to ball shape, cover with a dry cloth, let rest for ten minutes, then roll out to loaf, ring or any shape desired. Carefully arrange loaves on fluted cloth on the board (No. 3284) and rings (No. 3285).

Cover with a dry cloth or buttered paper, place in temperature of 80 degrees for an hour and remove cloth. Have baking pan placed alongside board, carefully turn loaves into it and make four or five very rapid half-inch-deep incisions at equal distances on top. If there be any rings prepare in same manner (No. 3285), then place both in oven to bake for an hour or until a nice golden colour, not opening oven door for twenty minutes and carefully watching that bread is well baked all around, remove and serve.

With this second recipe the bread turned out simply delicious in every respect.

3302. Rye Bread

Prepare sponge same as No. 3300, but using two-thirds wheat and one-third rye flour, adding a teaspoon kümmel seeds. After dough has risen during night remove either to floured table or dishpan, and briskly work it for twelve or fifteen minutes. Should it be slightly soft sprinkle over a little flour until of such firm consistency that it will not stick to pan. Divide dough into four equal parts, roll in round shapes, cover and let rest for ten minutes. Then roll out to loaf or ring shape, cover with a dry cloth, set to rise for one hour in temperature of 80 degrees, transfer to baking tin and sprinkle a very little cornmeal flour, over top of each. Make a few rapid incisions on top at equal dis-

tance from one another, then with a hair pastry brush lightly wet surface of each with water, set in oven to bake for an hour or until well baked all around, being careful not to open the oven door before the lapse of twenty minutes. Remove from oven, lightly glaze surface again with water and reset in oven to dry for five minutes, take out and serve.

3303. Cornmeal Pan Bread

Mix and sift two pounds cornmeal flour and a quarter pound wheat flour in a dishpan, gradually pour one and one-eighth quarts boiling water over and briskly stir with spatula to a tepid point. Briskly beat two fresh eggs in a china vessel with fork for two minutes, add one and a half teaspoons good honey, two teaspoons salt, a tablespoon melted butter (or good melted lard instead), teaspoon lemon essence and three gills lukewarm ferment (No. 3292), then briskly mix all well together for three minutes. Gradually add mixture to flour, sharply stirring while adding, and continue to sharply mix with spatula for thirty minutes. Have a high-edged baking pan greased all around with a tablespoon melted lard, transfer batter to pan, cover with a piece of paper and place in a temperature of 80 degrees for two hours to rise.

Remove paper, then set pan in oven to bake until a nice light brown colour on top, which will take about one hour, turning pan two or three times meanwhile. Remove, cut bread into pieces of any desired shape and serve with butter on a hot dish in folded napkin.

Left-over bread can be heated up in oven and served again, as it will keep in good condition for two or three days.

3304. Milk Cornmeal Bread, Montgomery

Place two pounds sifted cornmeal and a quarter pound sifted wheat flour in a dishpan, sprinkle over one and one-eighth quarts boiling milk and briskly stir with the spatula until tepid. Beat in a bowl for two minutes three fresh eggs with a fork, add two teaspoons salt, three teaspoons fine sugar, a teaspoon orange-flower water, tablespoon good melted butter and three gills lukewarm ferment (No. 3292). Whisk the whole well together for three minutes, add to flour and sharply mix with spatula for thirty minutes. By that time it will be of a smooth, consistent dough. Thoroughly grease a high-edged roasting pan with a tablespoon good melted lard, transfer dough into pan, cover with a piece of paper and lay in a temperature of 80 degrees for two hours to rise, remove covering and set to bake for about an hour, or until a nice golden colour. Avoid opening oven door for twenty minutes, after that turn pan around two or three times, remove, cut into any desired shape and serve on hot dish with a folded napkin.

3305. Muffins, Mrs. Haldeman

Have in a vessel a pound sifted yellow cornmeal flour and four ounces sifted wheat flour, pour over a pint and a light gill boiling milk and briskly stir with wooden spatula until tepid. Beat up two fresh eggs in a bowl for two minutes, add one and a half gills lukewarm ferment

(No. 3292), a teaspoon each salt and fine sugar, tablespoon good honey, light tablespoon melted fresh butter, and ten shelled, thoroughly scalded, peeled and finely pounded almonds, whisk well for three minutes, add to flour, and sharply mix the whole well together for twenty-five minutes with spatula. Have a pastry pan well greased with melted lard, butter well interiors of twelve muffin-ring moulds and lay moulds in pan. With a spoon fill them up to three-quarters of their height, cover with a paper and place them in temperature of 80 degrees for one and a half hours to rise. Remove paper and set in oven to bake for about thirty-five to forty minutes, or until a nice golden colour, remove, unmould, dress on hot dish enveloped in a napkin and serve with butter. Grease well a small square pan, place in it the remaining dough, well spread, cover and set to rise in temperature of 80 degrees for one and a half to two hours. Uncover and set to bake until of a nice light brown, or about one hour, turning pan around two or three times after twenty minutes of baking. Remove and serve for next occasion, cut up in any shaped slice desired.

3306. To Roast Coffee in a Simple Way

Have two-thirds of a pound best raw Java coffee mixed with one-third pound best quality Mocha. Butter a baking dish well with good butter all around interior, place coffee in plate and set in a moderate oven to roast until a good golden brown colour. (It will take about twenty-two minutes.) Be very careful frequently to mix in every direction with a wooden spoon meanwhile, place in an earthen jar and tightly cover, keep in a moderate temperature and use as required.

3307. To Roast Coffee in Coffee Roaster

Procure a small family coffee roaster, open small section that acts as a cover and drop coffee (two-thirds of a pound raw Java and one-third of a pound raw Mocha) into the roaster. If convenient have a good charcoal fire in range, remove one of the lids then set roaster over fire. See that the cover is firmly closed, and turn the small handle rather slowly but constantly for fifteen minutes. Remove roaster from its stand, thoroughly shake coffee in roaster in all directions for two seconds, reset on its stand and continue to roast, constantly turning until a good light brown colour, which should take from twenty-five to twenty-eight minutes. Remove cover to see when proper colour is attained, and when doing so do not let roaster stand over fire but shift to corner of range. Place in an earthen jar, tightly cover, keep in a moderate temperature and use as required.

By roasting your own coffee as above described, you may be sure to always have it fresh and retaining its full aroma.

3308. To Make After-Dinner Coffee

Take six light tablespoons roasted coffee beans from jar and grind in mill, neither too fine nor too coarse. Have a thoroughly clean, small French coffee pot and thoroughly scald with boiling water just a minute

before time of making the coffee, arrange a piece of dry, clean, old linen cloth around the section of pot and filter to insure perfect clarification. Place the ground coffee on filter and pour over a pint and a half thoroughly (fresh) boiling water little by little. When water is poured over place cover on, being very careful that on no account does it boil. Keep on corner of range or, better still, in a pan of boiling water up to height of three inches on coffee pot until coffee is filtered, then serve in six after-dinner cups. Coffee should never be made more than three or four minutes before time to serve.

3309. Another Mode of Making Excellent After-Dinner Coffee

Have a rather small ordinary earthen (clay) pot or enamelled pan. Grind in coffee mill six light tablespoons roasted coffee and place in pan, measure out one and a half pints cold fresh water, carefully sprinkle a gill (only) of it all over coffee, immediately put cover on, let infuse in a cool place for twenty minutes, then pour in balance of cold water (five gills). Mix well with a clean wooden stick, cover, then set pan on the side of the fire and let very slowly come just to a boiling point. On no account allow it to boil, being careful to mix with wooden stick two or three times only while heating up and to immediately replace cover each time. Remove from range, let settle for two minutes, arrange a piece of clean, dry old linen or muslin cloth over a hot serving coffee pot, pour coffee over, and when all strained immediately serve in six after-dinner cups.

3310. Coffee with Milk, Swiss Style

Grind six light tablespoons roasted coffee beans from the jar (No 3306) and place in an earthen pot. Sprinkle all over a good gill cold water, immediately cover pot and set on one side to infuse for twenty minutes. Pour over three and a half pints fresh, cold milk, mix well with wooden stick, cover pan, set pot on the side of the fire and let very slowly come to just a boiling point, mixing with wooden stick quite frequently meanwhile. Shift pot to corner of range and let settle for three minutes, strain through a clean, dry old linen cloth into a hot pitcher and serve in six "café au lait" cups.

3311. Home-made Chocolate

(To roast cacao for the chocolate.)

Procure a half pound each Caracas and Puerto Cabello raw cacao in shell, being careful to select nuts intact, that is to say, not bruised or broken. Should there be any broken ones among them lay aside for further action. Place cacao in a small coffee roaster, close cover, place over a clear fire on range (the entire barrel of roaster over fire), and gently turn at the rate of twenty turns per minute, continuing for twelve minutes without ceasing. Rapidly take roaster from its stand, briskly shake barrel, immediately replace it on stand and rapidly resume gentle turning at same rate for eight minutes longer. Remove it again,

and should there be any bruised or broken cacao left add to the other, tightly slide cover on, briskly shake, replace on fire and roast again same as before, but for six minutes only. Remove cacao from roaster to a tin, cover with a dry cloth and let cool for ten minutes. Carefully shell cacao, place latter in a tin and shells in a bowl, keeping them for future use. Briskly shuffle cacao in tin pan and blow off all remnants of shells.

N. B. If no coffee roaster is on hand to roast cacao then use an untinned kitchen basin and roast in oven to a good golden brown.

3312. To Prepare the Chocolate

Pour some boiling water in a stone mortar to heat it well, remove, wipe dry, then place cacao in mortar and with stone-pounder, also warmed up, crush to a fine powder. Cut one-third of a bean best vanilla into exceedingly small pieces and add to cacao, sharply pound again for thirty minutes or till completely free from grit, detaching pulp with a spoon from around mortar once in a while. Gradually add a pound sifted fine sugar to the cacao, and vigorously pound again until a fine paste totally free from any clots. Take up pulp from mortar, roll it into a ball and sharply flatten between the hands. Repeat this three times. To have chocolate right the temperature where it is worked should be not less than 70 degrees.

Have two eight-sectioned chocolate moulds, each section to hold an ounce. Divide chocolate in two equal parts, then divide one part in half. Roll out these halves with the hands to length of mould and neatly and carefully spread it out equally to fully cover all sections of mould. Lift up mould by taking hold in centre of the narrow sides with thumb and finger and gently knock on table till chocolate is equally and smoothly spread in all the sections. Proceed with other half in same manner, then place both moulds on top of ice for thirty minutes, or until perfectly hard. Remove from ice, unmould, wrap in chocolate tinfoil, place in tin box, tightly cover, place in a dry, cool place and use when desired.

3313. Home-made Chocolate Wafers (Pastilles)

Have three ordinary low-edged tins (used for this purpose only). With the hands roll out remaining pound of chocolate to a long, thin, round, flute-like shape, then divide into small pieces the size of good-sized hazel nuts, roll with the fingers into balls and lay on tins a half inch apart. Take hold of a corner of each tin with the hand and slightly knock on table, so as to have the pastilles in a nice, round, smooth shape of about a half inch in diameter. As soon as a tin is full place it directly on the ice, and when another is ready place it alongside the first. When the third is finished the one first put on ice should be quite hard enough; remove and place the last one in its place and let stand until hard. Remove from ice, spread a large sheet of white paper on table, turn tins upside down and sharply shake off pastilles from pans. Dress on a dessert dish over a fancy paper and serve, or place in a tin box, tightly cover, place in a cool spot and use as required.

N. B. Cacao shells should never be thrown away. Prepared as you would prepare tea, they make an excellent stomach-fortifying tonic. Place a tablespoon shells in a teapot, pour boiling water over, allow to infuse for ten minutes, strain and serve. Place shells in a covered tin, keep in a cool place and use as desired.

3314. Plain Chocolate

Have an earthen pot on range with a half pint cold water. Take six (if desired strong, four if desired not quite so strong) tablets of the prepared chocolate (No. 3312), break into powder and add to water, then stir with wooden spoon until thoroughly dissolved. Pour a quart boiling water over, briskly mix with wooden spoon and allow to gently simmer for ten minutes, frequently mixing meanwhile. Pour into a hot pitcher and send to table with six chocolate cups and fine sugar separately.

3315. Chocolate with Milk

Have in an earthen pot on the range a pint of cold water, crumble four ounces prepared chocolate (No. 3312), add to pot and briskly mix with a very clean wooden spoon till completely dissolved. Gradually add a quart fresh milk, mix well, let gently come to a boiling point, frequently mixing with wooden spoon meanwhile, pour into a hot pitcher and serve in six chocolate cups with fine sugar separately.

3316. Claret Punch

Place in a two-gallon punch bowl with sufficient ice six tablespoons pulverised sugar, juice of six oranges and nine lemons, a half pint red curaçoa, pint brandy, six bottles plain soda and six quarts claret. Ornament with sliced oranges and pineapples, mix thoroughly with ladle and serve in fancy glasses.

3317. Tea, Chinese Mode and Chinese Recipes

While in the house of Mr. Pun Sung Sang, a very courteous and prominent silk merchant of Bombay, India, I was very much interested in having explained to me many of the high-class Chinese methods of preparing tea, and also their meals. Mr. Pun is of the firm of Yan Shun & Co. His father's and grandfather's firms were among the thirteen most reputable houses selected and given title by the Chinese Government to trade with foreigners when Canton was the only open port, sixty odd years ago, and did a large business with the American firm of Russel & Co. It goes without saying that the Chinese are tea-drinking people, and they indulge in the beverage from early morning till bed-time. As soon as invited to be seated, a cup of delicious tea, poured from an artificially ornamented box-like pot, taken from a wooden box, was handed to me. I asked Mr. Pun's permission to examine the box, which he courteously gave. It is of artistically decorated bamboo (Malay mambu), large enough to hold the tea vessel for which it is made (usually a gallon); then a double piece of felt cloth, evenly padded with

cotton to three inches in thickness, exactly fits interior all round (as well as bottom) up to the brim; the inner covering is carefully sewed up and tightly arranged in the basket or box; the cover is similarly treated and made to properly fit inside, and a neat knot of ribbon is fastened in centre of top of cover as a handle.

A porcelain pot like a water pitcher fits tightly in the box and is always scalded before tea is poured in, then tea is made in the usual way. When sufficiently infused it is immediately strained into the pot, and the box is then placed in a handy part of the room for frequent use. Mr. Pun informed me that tea made as here described keeps in an excellent, hot condition for twelve hours. The tea is poured out and served in beautifully decorated thin cups a little larger than demi-tasses. I have been in every chinaware store in Chinatown, New York, and elsewhere, but I could not find the same article in this country. The nearest to it was in the stores of Wing Yee Lang & Co., 18 Pell Street., Soy Kee & Co., 7 Mott Street., and a large importing house of Grand Street.

3318. Paháriyá Curry Powder

While there is nothing that I wish to keep secret from the public, "Paháriyá curry powder" is composed of so many ingredients obtained only with great difficulty in this country that the recipe, if here given, would not be useful for private families to have prepared in their homes. However, after extensive observations and a thorough investigation throughout the most renowned fields for curries, in the Orient, this curry, which is perfected, is now placed on the market and may be obtained in small or large quantities. Quite a number of excellent and important recipes for its use will be found on the wrappers which accompany the bottles of powder.

The best curries found during my research were exceedingly heating and entirely too strong. I have spared no pains to prepare an article that will not only answer for all kinds of curries, but one having a remarkably mild, wholesome, yet powerful and delicious powder—a condiment for nearly all sorts of dishes in cookery. Especially is it valuable for soups, fish, lobsters, shrimps, oysters, clams, scallops, crab meat, beef prepared in various ways, poultry (minced chicken, fricassee, sautéd, stewed), duckling, squabs and goslings (sautéd, stewed), lamb stews, lamb kidneys, mutton stews, mutton kidneys, veal stews, veal kidneys, sweetbreads, salad dressing, vinaigrette for asparagus, French artichokes for various sauces (including mayonnaise and tartare), rice, macaroni, spaghetti, gnocchis, noodles, and a number of other vegetables.

This powder having been perfected after the book was all but finished, it was impossible to mention it in the recipes except in a very few instances, so I would suggest that wherever advised to employ curry powder this new one be used (a very little more in quantity than called for in the recipes) if at hand.

For information where the powder may be obtained at present see page No. 1030.

Chinese Mealtime and Customs

(In the higher family circles.)

Breakfast is usually partaken of between 9 and 10 A. M., the items consisting of four or five dishes: Soup, made of pork, vegetables or of dried fish. Fish, fried or boiled, with sauces; also fish prepared by steam. Eggs, fried or prepared by steam. Vegetables, boiled or fried, of various sorts. Rice, boiled in an iron pan, well dried and brought to table with other articles. Spoons are used for soup, but knives and forks are never used. Rice is most essential at all meals. A pair of chop-sticks are always used by each person in picking up the articles before them. None of the eatables are ever touched with the hands. Butter is never used for cooking purposes, ground nut oil is used instead.

Luncheon is usually served between one and two o'clock, P. M. It is a very light meal, consisting of cakes, sweets or rice canju.

Dinner, as a rule, is partaken of between 5 and 6 P. M. The courses are about the same as for breakfast, but with some addition, such as boiled or fried fowl or steamed duck, etc. When guests are invited it is usually for dinner. On the table there are always about eight small dishes full of fresh and dried fruits and cold meats, so that the guests can help themselves to whatever they like. Then all the courses are brought in by servants, and with chop-sticks each helps himself. Other dishes besides those mentioned are often served for dinner, such as shark-fins, birds'-nests, fishmams, bêche-de-mer, dry shellfish, turtle, birds, dried mushrooms, etc.

Shark-fins are first boiled in water for an hour, then removed, plunged in cold water for a few minutes, taken up, skinned, scaled and set to boil again until considerably softer. After this the fins are placed in a vessel with a little fowl broth or a small thoroughly cleaned duck, then cooked (steamed) in the pan until very soft. Slices of ham are then placed over all and served.

Birds'-nests are first thoroughly cleaned, carefully cleared of every particle of feather, washed carefully and wiped dry, placed in a vessel with a little fowl broth, then the vessel is placed in a pan to steam until quite soft. After this some ham, cut in small, thin pieces, is added shortly before serving, which gives an excellent taste. This dish is highly appreciated, and considered one of the most delicious articles of food in China.

Fishmams are cut into one-inch pieces, thoroughly cleaned and wiped, then fried in oil, when they will swell considerably. They are next removed, boiled in water till free of the oil taste, then transferred into a vessel with fowl broth and cooked in a steaming pan.

Bêche-de-mer (hoi tam) trepang (sea cucumber or sea slug). This powerful dry fish is and has been in very high favour not only in China but all over India as well. I was informed on very high authority that it was well known that by continuing to partake of bêche-de-mer it effectively enabled women who had been married several years and remained childless to become mothers—competent persons having put

the treatment to successful tests. The fish is soaked in several changes of cold water for a full day (twenty-four hours), removed and properly cleaned, then it is boiled in two different waters till free from lime taste. After this it is put in a vessel with a good-sized, well-cleaned pigeon or a small duck, with some broth, and steamed in a pan until thoroughly soft, then served. It is also very extensively eaten by persons affected with weak eyesight, and is recommended by eminent physicians.

Dry shellfish are first boiled in water for thirty minutes, removed, thoroughly cleaned, placed in a vessel and steamed in a pan with some broth till nice and soft.

Turtles are cut in pieces a little larger than for soup, carefully cleaned, placed in a double pan or vessel with broth, some dried mushrooms added, as well as pieces of ham, then steamed till cooked.

Birds are prepared in various ways—roasted, boiled or steamed, with broth.

Dried mushrooms are carefully washed in cold water, drained, fried in a pan with lard for about twenty minutes, transferred into a small pan with broth, then cooked until soft.

In preparing by steam they place a deep pan on the fire with boiling water, bain-marie-like, then a vessel containing the food is placed in it, and a wooden cover to completely cover pan is placed over in order to avoid evaporation. It is then allowed to steam. Sauce is always served with every course.

3319. Chicken Sauté, Lanier

Neatly clean and wipe two spring chickens of one and a quarter or a half pounds, and cut them into four pieces each. Heat an ounce melted butter in a sauté pan and lay pieces in, skin side downward. Add six sound, medium-sized, peeled and cleaned, fresh whole mushrooms, season with light teaspoon salt, two saltspoons white pepper and three saltspoons Oriental curry powder, if at hand, tightly cover pan and gently cook on a moderate fire for ten minutes or until a nice golden colour, then turn pieces of chicken as well as mushrooms on the other side and let gently cook for five minutes. Add now two medium-sized peeled and finely chopped shallots, half a medium-sized, finely chopped green pepper, and mix the whole well together with a wooden spoon while cooking for two minutes. Pour in a half gill good sherry wine and a few drops of cognac, shuffle contents of pan for two minutes, pour in a half pint cream (not very thick), cover and let cook again for ten minutes, slightly shuffling meanwhile. Dilute two egg yolks with two tablespoons cream, an ounce good butter, and gradually add to chicken, being careful to briskly shuffle contents of pan meanwhile, but do not allow to boil again. Dress chicken on a hot serving or chafing dish and send to table with six freshly prepared Graham-bread toasts separately.

3320. Pocahontas "Egg Bread"

Take two thoroughly beaten eggs, three cups white cornmeal, one and a half pints milk and a pint water, mix well together. Boil half a

cup Carolina rice for ten minutes, thoroughly drain, add to other preparation, with a piece butter or lard the size of an egg, a teaspoon each sugar and salt and one and a half teaspoons of yeast in powder. Mix well, transfer into an earthen baking dish, bake in a moderate oven for forty-five minutes or until a nice brown on top, remove and serve in the same dish.

The above is an excellent breakfast dish and highly appreciated by Southern people.

3320a. Good Friday

LUNCHEON

Oyster Stew, Boston Style
Findon Haddock, Cream Sauce
Baked Potatoes (683)
Broiled Lobster, Maître d'Hôtel
Macaroni au Gratin (160)
Stewed Prunes (1)

Oyster Stew, Boston Style

Have twenty-four large box oysters placed in a stew pan with their own liquor, add an extra pint fresh oyster juice and a pint of water, four branches well-cleaned celery, a teaspoon salt and two light saltspoons cayenne, set pan on the fire and gently boil for five minutes. Remove celery, skim scum off surface and add a quart hot milk, gill cream and ounce good butter, mix well, pour into a hot soup tureen and serve with six freshly prepared toasts separately.

Findon Haddock, Cream Sauce

Remove skin and bones from two and a half pounds fat, smoked findon haddock, cut in half-inch pieces, plunge in a pint boiling water for five minutes, remove and drain on a sieve. Place in a small saucepan an ounce each butter and flour, and stir briskly while heating for a minute. Pour in a gill milk and a half gill cream, season with two saltspoons salt, saltspoon cayenne and a half saltspoon grated nutmeg; briskly stir until it comes to a boil, add haddock, toss well, cook for five minutes, pour into a deep hot dish and serve.

Broiled Lobster, Maître d'Hôtel

Procure three one-and-a-quarter-pound live lobsters, cut off and crack large claws with a cleaver, split bodies in two and clean out heads. Arrange on a double broiler, season evenly with a teaspoon salt, half teaspoon paprika, baste with a tablespoon oil, broil on a brisk fire, cut part upward, for ten minutes, remove and set in oven to bake for ten minutes. When lobsters are placed on broiler put claws in a tin and bake in oven for twenty minutes. Remove both, arrange on a hot dish, evenly spread a maître d'hôtel butter (No. 7) over, decorate with six quarters lemon and serve.

3321. DINNER

Oysters (18)
Canapés Caviarè (59) Celery (86) Olives
Cream, Vatican
Filet of Sheepshead, Farley
Potatoes, Windsor (252)
Scallops, Mrs. Duvivier
Broiled Fresh Mushrooms on Toast
Planked Shad, en Bordure
Doucette Salad (189) Fruits, etc.

Cream, Vatican

Procure a fresh four-pound sheepshead, neatly clean, cut off head, split the fish, remove fins, lift up filets on both sides and lay them on one side. Place all the trimmings, fins and head of the fish in a soup pot, pour over two quarts cold water, add a carrot, onion, branch each of parsley and celery, all finely sliced, four cloves, four allspice, twelve whole black peppers, a sprig thyme, a half sprig bay leaf and one and a half teaspoons salt, let slowly come to a boil and continue for thirty minutes. Strain broth through a clean cloth into another pan and let it come to a boil. Dilute a tablespoon rice with a half gill cold milk, level tablespoon Oriental curry powder, and gradually add to broth, gently mixing for two minutes. Add two gills thick cream and two ounces good butter, lightly mix until butter is dissolved, pour cream into a hot soup tureen and serve with oyster crackers separately.

Filet of Sheepshead, Farley

Cut two filets of sheepshead in three slanting, even pieces each. Lightly heat an ounce butter in sauté pan, lay in filets one beside another, season with a teaspoon salt, half light teaspoon white pepper and one-quarter saltspoon grated nutmeg. Pour over a gill white wine, cover filets with a buttered paper and set in moderate oven for twenty minutes. Cut away the bottoms of a pound medium-sized fresh mushrooms, lay umbrellas aside for further use, thoroughly clean and wipe dry bottoms and finely chop them up. Heat an ounce fresh butter in a small saucepan, add chopped mushrooms, season with a saltspoon salt and let gently cook for ten minutes, lightly stirring with a wooden spoon once in a while. Sprinkle over a half tablespoon of flour, stir again for a minute and transfer filets into a baking dish. Strain fish gravy over mushrooms, pour in a gill hot milk or cream, stir well, allow to boil for three minutes and pour same over filets. Sprinkle surface with a tablespoon grated Parmesan cheese, set in a very hot oven until a nice golden colour, remove and immediately send to table with a few slices lemon.

Scallops, Mrs. Duvivier

Place one and a half pounds very fresh scallops in a saucepan with a good gill sherry, two branches parsley, a half teaspoon salt and let slowly boil for five minutes, then remove celery. Lightly brown six finely chopped shallots in one and a half tablespoons melted butter in a

small saucepan, add two Spanish sweet red peppers, cut into very small pieces, and cook for three minutes. Add a light tablespoon flour, stir well, strain scallop liquor into this pan, add a tablespoon tarragon vinegar and gently stir until it comes to a boil. Add scallops, lightly mix, cook for five minutes longer, pour scallops into a deep dish and serve.

Broiled Fresh Mushrooms on Toast

Peel, wash and carefully drain the umbrella mushrooms laid to one side and place in a bowl. Pour over a tablespoon oil, the strained juice of half a sound lemon, adding a light teaspoon salt and half light teaspoon pepper. Repeatedly turn in seasoning, arrange on a double broiler and broil for five minutes on each side, dress evenly on six freshly prepared toasts, spread a little butter over and serve.

Planked Shad

Procure a three-pound fresh shad, wash well, wipe dry, cut off head and tail, split open through stomach with a knife without separating, and detach spinal bone. Season both sides with a light tablespoon salt and a half teaspoon pepper. Dredge two tablespoons flour on a flat dish and repeatedly turn fish in flour. Heat in a frying pan three tablespoons melted butter or oil, lay fish in pan, open side downward, and rapidly fry for five minutes or until a nice brown colour. Carefully turn over with a skimmer and fry for five minutes also. Have a clean oak plank, oil surface with a tablespoon oil, carefully lift up fish with skimmer and lay it on the plank, skin side downward. Spread a half tablespoon butter over the shad and set in oven to bake for twenty minutes. Remove, spread a little maître d'hôtel butter over, decorate with six quarters lemon and parsley greens and serve.

3322. Duckling, Doubleday

Carefully singe, draw and neatly wipe a tender five-pound duckling, cut off head and feet and keep liver for further use. Truss nicely and lay in a cocotte or earthen pan, pour in four tablespoons cold water, spread a very little melted butter over breast, season with a teaspoon salt, three saltspoons white pepper and set in a moderate oven to roast for an hour, frequently basting with its own gravy meanwhile. Melt an ounce of butter in a sauté pan, add eight medium, sound, peeled and finely chopped shallots, an ounce finely chopped, raw, lean ham, six finely chopped mushrooms, the liver, also finely chopped up, and mix all well together while gently cooking on range for ten minutes. Sprinkle over two teaspoons Oriental curry powder, mix well with a wooden spoon, add three fresh red tomatoes strained through a sieve, season with a little salt and white pepper and cook for five minutes, lightly mixing once in a while. Bring duckling to oven door, carefully skim fat off surface of gravy, pour prepared sauce over and reset in oven to roast for thirty-five minutes longer, being careful to frequently baste it with

the mixture during that time. Remove from oven, untruss and send to table in same cocotte dish, with plain, boiled, well-drained rice, over which you sprinkle a half teaspoon Oriental curry powder separately.

3323. Sweetbreads, Everett

Clean and trim four fine heart sweetbreads, soak for one and a half hours in three changes of cold water, remove, drain well, plunge in boiling water with a teaspoon salt for three minutes, take up, drain and cut into six even pieces each. Heat in a saucepan two ounces good butter, add sweetbreads with twelve peeled, well-cleaned, medium-sized, round fresh mushrooms, season with a level teaspoon salt, a little white pepper, gently toss, cover, then gently cook on range until a nice golden colour, tossing once in a while. Add a level tablespoon flour and two light teaspoons Oriental curry powder, toss well, then add a half gill sherry wine, a gill cream and three-quarters gill milk. Let briskly cook for ten minutes, add an ounce good butter, gently shuffle, dress on a hot dish and send to table with freshly prepared hot toast.

3324. Lobster, Page

Place two two-pound live lobsters in a pan, cover with water, add a tablespoon salt and boil for twenty-five minutes. Remove, split, take out all the meat from bodies, claws and tails and cut meat into equal dice-shaped pieces. Heat an ounce butter in a saucepan, add lobster and gently cook for ten minutes, occasionally tossing, season with a light teaspoon salt, two saltspoons white pepper, sprinkle over two light teaspoons Oriental curry powder and add a half gill sherry wine. Let slowly cook for two minutes, lightly tossing, add a gill cold, thick cream, lightly mix and gently cook for five minutes. Dilute two egg yolks in two tablespoons cream and gradually add to lobster, being careful to mix continually while adding, but do not allow to boil again, pour into a hot tureen and serve with freshly prepared hot toast separately.

3325. Whitebait, Mrs. Root

Neatly wash in fresh water a pound very fresh whitebait, thoroughly wipe, place in a bowl and season with a half teaspoon salt and two teaspoons Oriental curry powder. Gently but thoroughly shuffle until all the seasoning evenly adheres to fish and let rest for thirty minutes, being careful to shuffle them twice during that time. Add a half gill cream, shuffle again, infuse for ten minutes, then carefully strain on a sieve. Mix and spread on a pie plate a pound flour with four ounces cracker dust, then drop in the whitebait and rapidly turn over in mixed flour, so that when taken up it will not stick together. Place them in a frying basket, briskly shake to remove superfluous flour, then fry in very hot fat for five minutes or until a nice golden colour, remove and thoroughly drain. Mix two saltspoons salt with two saltspoons Oriental curry powder and sprinkle over fish, gently shake and dress on a hot dish with folded napkin. Arrange six thin strips lean bacon broiled one and a

half minutes on each side around the whitebaits, decorate dish with six quarters of lemon and send to table with thin slices toasted Boston brown bread.

As the Páhariyá curry powder devised by the author met with success surpassing all expectation, it will doubtless soon be generally known and obtainable almost anywhere. As it has only just been put on the market, without any idea of exploiting the article in this book it will be necessary to state where it may be obtained at present, as follows: H. Hicks & Son, 1179 Broadway, near 28th St.; Charles & Co., Grand Central Station; G. L. Jacquin, 430 5th Ave.; A. L. Cella, 888–889 6th Ave. For further particulars address the author, A. Filippini, 148 W. 68th St.

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1333 Varsovie
2124 with veal kidneys
2345 with whitebait
1272 Yvica
510 Poached eggs with anchovy sauce
2985 Aix Les Bains
1194 argenteuil
610 Bangalore
2583 Barcelone
1304 Bayonnaise
2266 Béarnaise
276 Benedictine
1318 with brown butter
970 with celery
1738 chasseur
2821 Chester
2897 Clayburgh
905 with cream sauce
531 Créole
450 with curry sauce
1000 demi-careme
2788 devilled
2956 Egyptian
1249 Florentine
1372 and fried
2861 with giblet sauce
1537 Hollandaise
3067 Hungarian
3090 Louise
646 Lyonnaise
2655 ménagère
1926 Mexicaine
2745 New London
2035 with mint
3037 Normandie
1872 parmentier
1222 ravigote
1266 Riga
2212 Saragosse
672 Seville
1468 with sorrel
728 soubise
1820 with spinach
2150 St. Germain
2014 St. Jean
1101 surprise
795 Swiss
1412 Tampa
1612 with tarragon
106 on toast
833 in tomato sauce
3012 tomato sauce
2087 Trovatore

3120 Poached eggs, Virginia
2517 Villeroi
921 with wine
2687 Palermitaine
2416 pauvre femme
2780 Phillips
408 point du jour
2932 polonaise
1866 Pondichery
345 Renauldt
2145 Robert
797 Rockaway
1674 Romeo
2946 Rubler
2610 Russian, stuffed
2814 with sardines, stuffed
2572 Scrambled eggs with anchovies
2071 on anchovy toasts
3004 with artichoke bottoms
1717 with asparagus tips
2539 with bananas
1511 Béarnaise
1213 Bordelaise
1847 Bretonne
2405 with calves' brain
715 with celery
1653 with cheese
3060 with chervil
2981 Compiegne
1900 with crabmeat
2298 with crab shell
575 with cream sauce
2867 aux croutons
2558 Ecossaise
2638 Findon haddock
3077 Française
980 grand père
1350 with green peppers
422 with ham
3132 Henry
2766 Mrs. Hobart
1961 Lakewood
1584 Manchester
2852 marinière
2885 McCook
1056 McKay
1440 with mint
1750 molet, scrambled
2809 Montevideo
823 with mushrooms
2130 with onions
2681 with oysters
327 with parsley
2461 Pelligrini
1153 petit pain of
193 plain
2019 Provençale
1110 reform
2352 with rice
669 with sausage
2504 Scrambled, eggs, Schmidt
2185 with shrimps
3031 with smoked beef
2605 tongue
2733 with spinach
932 surprise, en
875 with sweet peppers
1787 Swiss
785 with tarragon
497 with tomato sauce
2921 Williams
1364 Shirred eggs, Allemande
2832 Bercy
962 with calf's brains
2796 with cerfeuil, (chervil)
1230 chevreuse
2630 with chicken livers
1998 Colbert
1181 with corn
2057 with cream
1689 Costa Rica
2903 Deerfoot Farm
2382 demi-deuil
2330 demi-glace
2666 English style
2488 epicurienne
1012 fermière
3136 fines herbes
2440 au gratin
1122 with ham
1386 grated
913 Heckscher
1829 Jean de Luz
679 Kandy
2227 Lisbonnaise
2695 Lunéville
1940 macédoine
1764 with mushrooms
2163 Omar Pacha
564 plain
1484 Provençale
1894 reine
759 Robert
1438 with sardines
2107 San Sebastian
2279 Swiss
465 au soleil
2549 with sorrel
2739 Suédoise
2257 Sullivan
3095 Suzette
2857 Strasburgeoise
1784 tartlets of
2472 taverne
3 with tomatoes
2646 with tomato sauce
2284 tripe
2325 Vanderbilt
2588 Van Winkle
1401 vert-pré

1145 Shirred eggs, Virginia, paper cases
809 Washington
2523 Wilding
1617 Wingfield
3147 Shirred eggs, Mrs. Wright
2713 with truffles
2752 Zoxiois
1528 Zurichoise

FISH

1236 Bass, biere à la
2403 Bordelaise
1383 Bostonienne, filet of
596 caper sauce
2438 Colmarienne
2287 Conti
25 courtbouillon
2200 curry, en
710 marinière
805 Parisienne
2859 Providence
2092 Bass, black, Bretonne
303 Grand Duke
1490 Montebello
664 mousseline
1816 Bass, sea, etuvée
3049 escalopes of, Budapest
2329 filet of, ravigote
1950 Italienne
505 matelote, en
1911 meunière
1661 parsley sauce
2943 Piombino
896 shrimp sauce
1710 Blackfish, brown butter
2355 filet of, equatorial
1862 fines herbes
1639 maître d'hôtel
1995 matelote
2619 Bluefish, anchovy butter
494 baked
2447 mustard sauce
1117 paprika
1502 Paysanne
828 Bombay
2196 coquilles of Italienne
1826 Créole
2334 Diaz
2002 Etuvée aux tomates
1898 Havanaise
2660 Jaffa
326 maître d'hôtel
2101 Norwegienne
2918 sweet pepper butter
2018 Bonito, Polonaise
1821 Butterfish, broiled
363 fried
2566 sauté with parsley
1188 Carpe, Genevoise
1986 Clams, Little Neck, Bordelaise
1465 désiré
2049 fried
1457 raw
1668 Clams, Little Neck, vol-au-vent of
567 devilled, stuffed
1895 Bourguignonne
2247 coquilles, Philadelphia
2108 croquettes
1362 fritters
2371 minced au gratin
1232 patties
2300 Clams, soft, boniface
2088 brochette en
779 curried
397 fried with bacon
1822 flips
846 Garrett
1594 Grant
2180 Griswold
2635 Hussarde
2616 Louisianaise
529 Newburg
2922 patties
1381 steamed
932 vaudeville
2871 Codfish, baked, Newfoundland
2727 Biscayenne
2899 brandade of
433 with brown butter
1450 Canadian style
705 Coudert
1007 egg sauce
743 Espagnole
1485 au gratin (salt)
976 Hollandaise
1589 Lyonnaise
822 picked-up cream sauce
544 Provençale
2989 shrimp sauce
2840 steaks, anchovy butter
240 meunière
824 tongue, brown butter
1206 (fresh) poulette
143 Whitney
2171 Crabs, cotelettes of
1196 Créole
10 devilled (stuffed)
1432 Manhattan
1791 mayonnaise
684 oyster, bonne bouche
1941 ravigote
696 St. Laurent
1658 Crab-meat, American
1277 in cases
1700 Dewey
2442 Finnoise

1539 Crab-meat fritters
782 au gratin
1113 Maryland
2066 mayonnaise
2696 patties
1394 poulette
2267 Suédoise
2506 in tomato
991 with white wine
1645 Crabs, soft shell, with bacon
1955 broiled, devilled
1727 plain
2036 au cerfeuil (chervil)
1774 in cream
1478 Créole
2220 fried devilled
1512 Maryland
1568 meunière
2259 Olympia
2120 Crawfish, Bordelaise
1908 Eels, Emstel
1417 en matelote
1079 saffron
260 Fish balls with bacon
1269 bouillabaisse, Marseillaise
5 cakes
2916 with ham
2156 canapés, Hongroise
538 Lorenzo
1284 coquilles
735 coquettes, cream sauce
2151 curry, Goa
2606 cutlets, Allahabad
2992 fritadelles, Tower
1057 fritters
3172 jelly
24 marinade, how to
2854 patties Suédoise
1201 quenelles of
25782 Clamart
2050 scalloped, au gratin
2734 soufflées of, Signorita
2399 salad, Parisienne
2642 timbales of, Cardinal
2215 cream sauce
2154 vol au vent of, Dieppoise
1687 Flounder (sole) American
2764 au four
629 filets of, au gratin
1334 Higgins
2246 Horly
2679 Marquery
565 meunière
3076 sauté
2086 Mornay
2894 Normande
2111 sur le plat
680 remoulade
487 tartare
1255 Trovatore
286 Flounder, filets of, white wine
1084 Loomis
2824 mayonnaise, Moreno
1920 Turban of, Champeau
2909 Frogs' legs, Bordelaise
1184 coquilles of
3166 curry, Soerabaia
1692 Finnoise
2126 fried, marinaded
1605 meunière, sauté
2433 Newburg
2327 with Parmesan cheese
350 poulette
3046 Provençale
906 tartare sauce
1830 vol au vent of
409 Frost-fish, fried
3017 ravigote
1671 Haddock, Findon, devilled
576 boiled
2228 broiled
2767 in cream
1182 meunière
76 plain
3070 Scotch style
2285 tartare sauce
3151 Halibut, Atlantic City
767 Aurore
994 Bangor
1614 chicken, caper sauce
850 caper sauce
2711 Chevreuse
402 Colbert
2351 Egyptienne
319 Fleurette
2463 filet of, Horly
1777 Hollandaise
1243 Italienne
167 Mornay
2241 Parisienne
2970 Portugaise
2134 scalloped with cheese
482 St. Augustine
1742 steaks, brown butter
61 plain
1679 tartare sauce
2023 vert-pré
133 Herrings, fresh
798 anchovy butter
2947 beignets of
1480 filet of, in oil
153 kippered
1999 Nordenfjold
2249 Kingfish, Bercy
792 broiled
120 Colbert
616 comtesse
1930 Danois, sauté
871 with fines herbes
2730 au gratin

773 Kingfiish, meunière
1623 Mornay
428 Trouville
2142 with white wine
410 Lobster, American
952 baked, plain
811 Potomac
3054 barquettes of, Cardinal
2528 Bordelaise
282 en brochette, devilled
1387 with fresh mushrooms
1022 Chili
1022 broiled, butter sauce
1320 Chili
158 devilled
761 plain
365 ravigote sauce
200 canapés of
2229 Madison
2082 Cardinal
1934 coquilles of, Indienne
436 Parisienne
1223 in cream, sauté
1962 sauté, sauce Colbert
2131 Créole
1619 croquettes, Italienne
1154 cutlets, ravigote sauce
489 curry, McWade
2007 Danoise, sauté
2740 au delice
201 force meat
244 Haldeman
3107 Hollandaise vert-pré
1471 cold, mayonnaise
2888 Manhattan
2396 mousse of
1682 Newburg
3324 Page
1612 patties, Augusta
2206 Provençale
1768 salad, mayonnaise
2379 Taft
879 soufflés of
1250 stuffed, devilled
2450 timbales of
2358 toast of, Mrs. Potter
1723 Mackerel, fresh, baked, Créole
388 broiled, plain
2977 fennel sauce
3029 filets of, au gratin
2340 with gooseberries
1347 Italienne
2280 marinaded
2586 meunière
1558 Mignonette
2792 with tarragon
2672 tronçons of, Bergere
2757 Mackerel, Spanish, Bordelaise
1482 brown butter
689 broiled
2388 Mackerel, Spanish, Colbert
2039 filets of, fin de siecle
1204 fines herbes
244 Lathan
2469 New Rochelle
1990 paprika
1770 piquante sauce
1890 Reick
107 Mackerel, salt, boiled,
1231 boiled with milk
511 broiled
904 maître d'hôtel
1132 Mussels, ancienne
501 marinière
443 Vol au vent of, marinière
18 Oysters
19 Alexander Dumas, sauce for
2966 Anglaise, in shells
972 ancienne
2663 Baltimore
1486 bonne bouche
648 Bordelaise
2615 broiled, devilled
2746 celery sauce
1413 on toast
477 en brochette
835 casino
1332 in cases, au gratin
2892 cocktail, in green pepper
3110 orange
2958 tomatoes
514 en coquilles
941 with celery
1240 croquettes
2815 croutes of, fin de siécle
2511 originales
801 with curry, in shells
892 Finnoise
579 fried, Horly
844 tartare
1131 tomato sauce
1214 fritters
3091 Gianella
730 gratin
2714 Herman
2567 Hollandaise
112 Indienne
1146 Jacque
357 marinière
749 meunière
2540 Moreno
3040 mousse of
3074 Mornay, in cases
2781 Newburg
787 pan roast
297 Parisienne
1428 patties of, Béchamel
1050 curried
2689 pauvrette
2426 poulette

3162 Oysters, Porter
2874 printanière
590 pot-pie
1440 ravigote
1102 stuffed
2986 tartlettes of
1015 tartines of
222 vaudeville
1174 Villeroi
2205 Fish, panfish, maître d'hôtel
2383 meunière
658 sauté
1340 Perch, anchovy butter
2592 baked, Finnoise
716 broiled
3142 ciboulette, sauté
293 fines herbes, sauté
2097 white, meunière
1106 mustard sauce
2395 planked, Italienne
937 St. Gothard
2262 soubise, baked
1013 white, sauté
2417 Tartare Sauce
2880 yellow, broiled, tartare sauce
971 sauté
1064 Pickerel, Albert
2704 boudins of, Volga
3126 broiled
1884 caper sauce
1729 Castellane
1548 Cavour
268 curry sauté
1761 Créole
917 horseradish sauce
2322 Niçoise
2486 en marinade
2937 piquante sauce
346 Pike, meunière
2898 wall-eyed, sauté
2647 Pompano with anchovy butter
1026 baked, 1905
909 with brown butter
2148 with fines herbes
2495 Hollins
1308 Horly
228 maître d'hôtel
1982 meunière
2581 Milanaise
1608 Breslin, planked
2603 Russe
1376 San Juan
1459 Villeroi
2256 Porgies, Dominicaine
1553 aux fines herbes
498 fried
876 maître d'hôtel
1649 monaster
1475 Senart
2054 West Point
1675 Prawns, curry, Penang
206 Red snapper, American
1043 en courtbouillon
956 en demi-deuil
2423 filet of, meunière
2836 en fricandeau
2159 au gratin
1713 hunter style
3056 Indienne
571 Mobile
2119 Salmon, Alaska, cold
722 Baltimore
1747 Batelière
3009 Béarnaise
3129 bien
1408 boitel
1335 canapés of
2561 Coblentz
2385 coquilles of, Siberienne
1274 en courtbouillon
1809 croquettes, tartare
371 Demidoff
2076 fleurette sauce
3171 galantine
1517 Hollandaise
3169 koulibiac of
2010 London style
2940 margot of
2304 cold, mayonnaise
88 Normande
3242 cold, Nicholas II
1972 Patti
2062 Perigord
885 ravigote sauce
1836 smoked, broiled
2190 steaks, anchovy butter
2698 tranches of, tartare sauce
1704 tronçons of, mousseline
557 Salmon-trout, au bleu
984 Française
675 Hollandaise
2901 maître d'hôtel
2480 Richelieu
1851 Valois
2784 Venitienne
1095 verdoyant
622 Sardines, sardelles, broiled on toast
1148 as side dish
81 devilled
2754 au gratin
2974 Horly
3102 meunière
3025 with spinach, au gratin
740 on toast, broiled
963 on toast, devilled
175 Scallops with bacon
2669 Baton Rouge
1857 Brestoise
825 en brochette, devilled
2489 with mushrooms

624 Scallops en brochette, with ham
2682 Colbert
212 en coquilles
1038 Indienne
53 curry
1455 Finnoise
866 fried
1060 au gratin
2556 Virginia
2623 Lyonnaise
1507 patties
2589 poulette
454 Provencale
3078 Wilson
1289 Shad, anchovy butter
414 baked, Madrid
194 maitre d'hôtel
839 ravigote sauce
3034 with sorrel
1313 vert-pré
339 planked
1436 Colbert
699 Finnoise
3097 Fee
1524 Shad-roes, Béarnaise
1154 Blackford
1469 broiled
1258 Maryland
1561 Newburg
1209 Seville
1327 Sheepshead, Aurore
2608 bread sauce
945 Caroline
1753 celery sauce
470 Chambord
1870 Charleston
2173 clam sauce
1260 Cracovienne
1424 Hongroise
2412 lobster sauce
3085 margot of
1975 mariniére
2536 mousseline
652 oyster sauce
3081 shrimp sauce
466 Shrimps, canapés of
2098 in cream sauce
1003 Créole
2392 croquettes
552 in curry
2525 delicieuse of
2348 devilled
1124 mariniére
2027 mayonnaise
1341 patties
1739 tartines
1634 Mrs. Curtis
779 Skate, brown butter
3061 Snails, Bourguignonne
2522 Smelts, Africaine
2761 with bacon
1498 bay shore
3088 Bourgeoise
458 Britannia
2667 brochette of, fried
2925 vert-pré
1128 curried
754 aux fines herbes
2628 Horly
589 maitre d'hôtel
1267 boned
2886 Merion
280 meuniére
2455 boned
3005 with Parmesan cheese
2913 planked, Colbert
3068 remoulade
47 tartare
2547 terrine of, McK. Twombly
527 tomato sauce
1200 Toulouse
3112 Terrapin, Baltimore
816 Newburg
2317 Trout, brook, Biarritz
1226 au bleu
1572 Couteret
1695 Genevoise
1903 cold, green sauce
1293 meuniére
2271 cold, Lombardi
2222 ravigote
1965 Rochambeau
2183 cold, Siberienne
1801 vallée d'aspe
1367 with white wine
2960 Turbot, Mornay, with fines herbes
1845 Weakfish, baked, with bacon
1796 Venitienne
1599 au cerfeuil (chervil)
3065 au gratin
519 Hollandaise
2209 Hongroise
927 maître d'hôtel
1054 Paysanne
183 vert-pré
3325 Whitebait, Mrs. Root
1305 with bacon
2291 devilled
2676 au curry
1373 farmer's style
1123 fried, plain
1421 Virginia
1219 Whitefish sauté
311 Yarmouth bloaters

GAME

3000 Antelope steaks, salmi sauce
98 Canapés for game
273 for small birds
3117 Canvasback ducks, roasted
502 Civet of hare, chasseur
2851 Doe-birds, roasted
3155 Game pie, American
2782 Grouse, broiled, orange sauce
167 roasted
307 Mallard duck, roasted
3135 broiled, orange sauce
97 Partridge, roasted
2889 broiled
3249 Mrs. Reick
3248 Pheasant, English, McClellan
997 Plover, roasted
852 in cases
3160 terrine of, Delcassé
272 Quails, roasted on canapés
2837 en cocotte
2978 au Genievre, Juniper
3030 Robbins
3250 White
788 Rabbit pie
2708 gibelotte
795 Railbirds, roasted
37 Redhead duck, roasted
234 Ruddy duck, roasted
2686 Snipe, broiled, with bacon
213 roasted
561 Teal duck, currant jelly
3089 Venison chops, with grapes
545 poivrade
2944 with purée of chestnuts
1071 civet
2808 escalopes of, chasseur
383 goulash of, with dumplings
2677 Hassani of, venison curry
360 leg of, with currant jelly
2875 pot pie, Santa Barbora
418 saddle of, roasted, with currant jelly
691 larde, with currant jelly
857 steaks of, with currant jelly
2620 Londonderry
3131 with raisins
2860 Tokathian
2706 Vigneron
2771 tournedos of, Cumberland
2499 Woodcocks, roasted

HORS D'OEUVRES

954 Almond, salt
59 Canapés of caviare
424 Danois
355 moreno, Russe
1570 Souvaroff
660 Victoria
86 Celery in glass
20 en surprise
1406 with Roquefort cheese
479 Fondue Suisse
733 Olives stuffed with caviare
627 with cheese
954 Peanuts, salt
58 Radishes
317 Rissolettes, moelle, marrow
162 Russe
765 Tomatoes
1515 surprise
1597 Tunny-fish, pickled
1597 Walnuts
1563 Welsh rarebit
1144 Golden buck
2813 Swiss

LAMB

1055 Lamb, balotine of, macédoine
1944 soubise
1724 stuffed with spinach
2842 Bitokes of, Finnoise
2323 breast of, broiled
1973 Hongroise
2512 en bordure, Bourgeoise
1544 brochettes of, devilled, Buchan
2314 with mushrooms
1111 tomato sauce
1991 chops, appetizing
219 with bacon
2812 Béarnaise
748 broiled, plain
2060 Lamb chops, combination
2648 with ham
2738 Julienne
3071 macédoine
2887 maître d'hôtel
2305 minute
1748 spring, Périgueux
1530 Pittsburg
719 reform
2460 signora
93 spring, soubise
1430 Versaillaise
404 Croquettes, macédoine
2755 Curry, Sumatra

661 Lamb, Epigrammes of, with curry
1185 with peas
2973 émincé of, Charcutière
2365 feet of, poulette
1782 fries, Horly
973 poulette
2299 tartare
264 tomato sauce
2072 fritadelles, ménagère
1766 sauté, German style
697 haricot of
856 hash, browned
3032 Chipolata
2418 Espagnole
77 with green peppers
1114 kidneys au Beurre
1331 en brochettes
2690 Cæsar
1361 with mushrooms
425 Irish stew
64 leg of, jardinière
392 mint sauce
1378 spring, mint sauce
2415 Boulangere
1492 mignons of, ham sauce
2046 Lyonnaise sauce
1905 Traviata
1334 mironton of, Paysanne
982 Moussaka, Persane
880 noisettes, Béarnaise sauce
3098 Matignon
2929 St. Germain
1462 Lamb, patties of, sweetbreads
802 rack of, broiled
478 ragout of,
1807 Faubonne
2181 Parisienne
1392 ribs of, cauliflower purée
166 printanièr
1656 with new potatoes
1275 aux racines
255 roasted
2342 roulade of, with carrots
2482 saddle of, mint sauce
2288 aux Racines
742 saute of, chasseur
2595 shoulder of, Bretonne
1445 mint sauce
1823 Montmorency
2310 Turguoise
630 steaks, Béarnaise
1142 Bordelaise
1352 spring, Bretonne
1018 with chestnut purée
2103 Colbert
910 devilled
690 grand-mère
2507 Luxembourgoise
2431 Lyonnaise
2878 Zahn
2787 sweetbreads, Kennedy
2000 tendrons of, with vegetables
605 tongues, Bergere

MUTTON

1676 Mutton breast, Nivernaise
2908 brochettes of, devilled
1396 cassoulet of
3103 chops, anchovy butter
2077 Avignonnaise
1566 Bouchere
1403 brace, English
617 Bruxelloise
2573 with chestnut purée
261 English
623 with bacon
1178 fermière sauce
845 French, with bacon
2127 Lilleoise
2779 Maison d'Or
2021 with mashed potatoes
1635 mix, grilled
49 plain
2822 with peas
429 soubise
2501 croquettes oriental
2923 curry of, Mysore
836 tartare
1690 with curry
2427 Dolmas, Gildisie
1792 Mutton, feet, poulette
2982 foame, macaronia
283 hash en bordure
3079 Colbert
2559 with green peppers
717 Singapore
1447 haricot of, Paysanne
1734 Highlander of
1422 Hochepot, Gantoise
2466 cold, with horseradish sauce
580 Kabob of, Darjeel
2238 Kaden-Boutou
195 Kidneys, with bacon
2600 brochette
452 Madeira sauce
1666 on toast
2139 turquoise
3167 in curry
1242 leg, caper sauce
1151 boned, Don Quichotte
2996 boned, Fribourgoise
2263 Londonderry
270 Lyonnaise
1510 pot-pourre
522 with currant jelly

3137 Mutton, liver, minute
1620 Loraine
1086 mignons of, port wine sauce
2372 cold, with mayonnaise
1139 sauté, Anglaise
114 Navarin of, Parmentier
2673 noisettes of, Norwegienne
2741 favourite
1442 pieds-paquet, Marseillaise
1061 pilâff of, Qua-Pun-Ming
530 leg pot pie
2789 mutton and ham
1891 rack of, with purée of white beans
942 ragout of, Fermière
2715 rechauffé of, with rice
900 Mutton, ribs of, with currant jelly
996 saddle, Beatrice
1977 with currant jelly
2040 Grecienne
2275 shabeloff of
2703 shoulder of, bon vielliard
731 étuvée with potatoes
2632 Flamande
3164 Irish style
1615 steaks of, Carozzi
1810 Colbert
358 marchand de vin
1858 plum sauce
1309 poivrade sauce

PORK, ETC.

13 Pork, bacon, broiled
682 broiled, devilled
760 chops, with apples
933 Bucharest
2624 with chicory purée
1414 Limburg
1654 Mulhouse
537 with onions
176 with piquante sauce
2683 Van Volkenburg
3047 curry, Batavia
3174 ham, Bayonne, to prepare
277 broiled
451 devilled
1663 Bourguignonne
2356 braisé, Josselyn
301 canapés
2160 champagne sauce
278 for general use
1771 Londonderry
1080 Mexicaine
2601 sauté with red peppers
1035 sliced, sauté
1595 Virginia, glazed, with spinach
2360 Westphalia, side dish
223 loin of, and beans
1004 with potatoes
417 mousse of ham in cases
2470 noix of ham, port wine sauce
434 Pork, pigs' feet, broiled
2125 devilled
2726 fried
3148 German style
3168 stuffed, Menchould
2768 tomato sauce
1103 pig's cheek, with spinach
612 pig, suckling, with apple sauce
706 and Boston baked beans
1586 and beans, New York style
2657 porkol, Bucharest
1233 sauerkraut, garnished
834 sausages, baked with apples
2473 with fried apples
1058 with bananas
134 country
2776 cakes
2848 gastronome
2670 gratinées
868 with lentils, Bretonne
582 Lyons, side dish
3165 mode du Béarn
1788 Porto Rico
2735 with white wine
1813 spare ribs of, broiled, devilled
671 and cabbage
2967 spinach
3086 tenderloin of, Lyonnaise
491 piquante sauce

POULTRY, ETC.

146 Capon, stuffed with chestnuts
572 boiled, oyster sauce
723 Ecossaise
3157 Edward VII.
1762 au gros sel
1118 Kabhul
3035 Loree
378 roasted
147 stuffing for
253 Valencienne
12 Chicken with bacon
3006 Chicken, Baltimore
2268 boudins of, Richelieu
806 breasts of, Loubet
2292 Bruxelloise
1848 coquilles au gratin
847 croquettes, with flageolets
700 macédoine
1600 Périgueux
1472 St. Germain
1887 country captain
1831 curry of, Borneo

992 Chicken, curry of, Curzon
2728 Madras
2083 Nepaul
3318 Pahariya curry powder
1966 cutlets of, Roosevelt
2826 Islin
520 demi-deuil
2537 Depew
1878 galantine of, boned fowl
1880 with jelly
873 with rice, ménagère
2593 fricassee of, Anglaise
1499 Hollandaise
2008 fritadelles of, Alexandra
2481 grenadine of, Astor
1384 Haag
1556 hash, moreno, au gratin
780 legs with bacon
2491 Dijonnaise
2750 au risotto
1856 livers with bacon
600 en brochette
3084 with Madeira sauce
1718 with mushrooms
444 fried, Maryland
1256 étuvée, meridional
2112 broiled with mushrooms
2135 negus
3044 palmettes of, Celine
928 patties of, Parisienne
159 pot-pie, American
1794 quenelles of
1996 with risotto
290 roasted, plain
1461 Santiago
2650 salad, Mrs. Griscom
2389 Scheveningen
1328 sauté, Bordelaise
209 chasseur
341 Créole
558 Mrs. Doubleday
1425 Florentine
2938 Gould
1730 Hongroise
3319 Lanier
1096 Marengo
2629 Mexicaine
1160 Monaco
3066 Morgan
2283 Parmentier
1899 Paysanne
1681 with tarragon
3113 souvenir
2743 supréme of, Calvé
1818 stuffing, American for
2335 terrine of, chicken and ham
862 on toast
2910 Udaipur
92 Valencienne
755 vol au vent, Hay
757 Chicken, vol au vent, how to prepare
2758 Wilhelmina
187 Duckling with apple sauce
2175 bigarrade
1525 brain, with cherries
1863 braisé à l'orange
2493 broiled, devilled
2068 orange marmalade
389 caneton a l'estragon (tarragon)
2639 cutlets, demi-glace
2799 curry of, Lucknow
3322 Doubleday
3241 Griscom, Jr.
3140 Rouennaise
918 salmi of, Parisienne
1976 sauté, Italienne
2116 terrine of, Hicks
2569 Fowl, boiled, Anglaise
2312 celery sauce
1210 Indienne
1109 Goose, apple sauce
1175 hash en bordure
1271 force-meat
1418 Mount Vernon
1948 patties of
1270 pears of, with peas
2806 pie, Mrs. Nicoll
1569 pilaff of
2803 stuffed with apples
1535 Guinea fowl, roasted plain
2201 with cream
676 Squabs, Africaine
1817 American
1693 broiled with bacon
2025 boned, jelly
124 en casserole
495 with grapes
2731 Leopold
744 with celery sauce
2143 en cocotte, with peas
3152 cotelettes of, Colbert
1302 en Crapaudine
831 roast with watercress
597 à l'estuffade
1135 sauté, Finnoise sauce
3163 New York style
83 piquante sauce
367 pot-pie
1377 terrine of, bonne femme
899 sauté with tarragon
950 on toast
1009 Valencienne
1797 Turkey, agriculteur
1951 Anglaise
2987 blanquette of, with mushrooms
1927 boned
1928 with Jelly
2474 bonne bouche of
1290 boulettes of, Finnoise
467 couronne, Palma (Palma Crown)

1917 Turkey, croute of, new century
1759 cutlets of, esperance
1348 demi-deuil
2380 émincée of, ancienne
2234 fritadelles of
2590 fritot of, Italienne
953 hash, en bordure
2037 with clams
637 au gratin
1402 with green peppers
539 on toast
2833 left over, Indienne
1147 minced, Créole
332 Turkey, minced, on toast
3149 pears of, paprika sauce
1874 pilaff of, Noni
3026 rechauffé of, Andalouse
67 roasted with cranberry
2251 Spring turkey, broiled
3108 devilled with ham
3251 Gould
2192 Squab turkey, devilled with bacon
1701 with bacon
819 with sweet potatoes
2948 tartines of, Miss Griscom
2777 tourte of, Helen

SALADS

315 Salads, Alsacienne
2804 Barbe de Capucins
2320 Barcelone
308 Basto
1987 beetroot and potato
1176 Brussel sprouts
2876 Buenos Ayres
1918 Carolina
2443 Carmelite
2132 cauliflower
127 celery and apple
393 with mayonnaise
69 mayonnaise
2609 and sweet peppers
38 chicory
340 cucumber
606 dandelion
901 and doucette
633 dandelion with eggs
189 doucette
863 dressing for
3243 Mrs. Duval
2099 egg
100 escarole
2015 with eggs
2399 fish, Parisienne
2338 Georgia
2650 Mrs. Griscom
2774 green pepper and escarole
1783 herring, Wilmington
2420 Hocart
2542 Indianapolis
1875 Salads, Interlaken
1082 lamb with tarragon
626 tongue and potato
148 lettuce
2949 Lichtenstein
3244 lobster, Mrs. Allen
3245 Rae
751 Loraine
448 macédoine
2052 fresh
1963 Nassau
1745 New London
1629 Norfolk
1860 okra
1169 orange and apple
2349 orphaline
475 oyster plant
2146 Portugaise
1881 potato
214 romaine
2346 Russian
3247 Stetson
741 string beans
869 with eggs
461 tomato
2331 mayonnaise
2617 Tyrolienne
1814 Waldorf-Astoria
419 watercress
2979 and sweet pepper
2930 and tomato

SANDWICHES

3186 Sandwiches, anchovy
3177 chicken
3188 cheese
3178 duck
3187 egg
3182 foie gras (paté de)
3181 Sandwiches, ham
3179 lamb
3183 lobster
3184 oyster
3185 sardine
3180 veal

SAUCES

207 Sauce, ancienne
34 Béarnaise
1156 Sauce, beefsteak
2866 Belmont

2700 Sauce, Bennett
1338 bercy, for beef
2176 Bigarade
28 Bordelaise
99 bread
2694 Britannia
246 cabaret
1246 caper
2161 champagne
2224 chasseur
1228 Châteaubriand
2174 clam
745 celery
1321 Chili, for lobster
121 Colbert
445 cream, for Chicken, Maryland
736 for general use
2451 paprika
507 Créole
2772 Cumberland
54 curry, for fish
1349 demi-deuil
122 demi-glace (half-glace)
82 devilled
2281 fennel
1179 fermière
251 Finnoise
320 fleurette
1189 Genevoise
2497 Genoise
2862 giblet
3170 glace de viande
1904 green
1493 ham
279 Hollandaise
3130 bien
2785 Venitienne
2705 vert-pré
2435 horseradish
2467 cold
323 brown
1244 Italienne
2413 lobster
2047 Lyonnaise
641 Sauce, Madeira
70 mayonnaise
2825 Moréno
2793 tarragon
256 mint
526 Mornay
1030 Montebello
211 mousseline
769 mushroom
2827 fresh
1107 mustard, for fish
1316 Nivernaise, garnishing for beef
89 Normande
1673 Olive
2570 onion
573 oyster
2701 orange, cold
1662 parsley
677 Périgueux
2719 Picard
177 piquante
1859 plum
546 poivrade
1087 port wine
366 ravigote
1441 cold
1356 Remi
681 remoulade
1066 Robert
3001 salmi
2272 St. Gothard
1263 shallot
2184 Siberian
879 shrimp
94 soubise
1967 supréme
1323 tarragon
48 tartare
16 tomato
2911 Udaipur
184 vert-pré
1460 Villeroi
592 vinaigrette

SOUPS

1678 Bisque of anchovies
2282 bonne bouche
698 clams
1735 Clamart
936 codfish
532 crabs
205 hard
1073 Kioto
2153 crayfish
2716 game
2591 grouse, Diana
1390 Halibut
778 Harriman
1336 Bisque of lobster
1086 with celery
1557 Julienne
2729 with quenelles
2602 and shrimps
1785 marinière
1208 mussels
858 jardinière
338 oysters
1501 Capucine
1141 Nassau
442 pickerel
2942 prawns, Carolina

1444 Bisque of scallops
1622 shad-roe
815 shrimps
2856 smelts, Trouville
1752 Broth, beef, Anglaise
2179 beetroot
3138 with cream
578 chicken
800 with rice
3106 tomate
2006 cold
951 celery
1985 cold
80 clam
2524 with rice
1916 cold
2073 Chantilly
2255 fish, with sago
1776 lamb, with barley
2075 esperance
551 mutton
304 in cups
2293 Grecian
318 Indienne
2115 okra
1090 oyster, in cups
2649 Chantilly
3127 tomate
1667 parsley
2164 radish
2059 tomato
1538 veal in cups
1808 with rice
916 aux Racines
701 white
2612 Consommé, Adelina
2458 Africaine
2166 Algerien
1964 American
1292 Andalouse
1741 Argenteuil
2864 Bonsselet
2316 Bourdalouse
1509 bourgeoise
543 Brunoise
2199 with barley
2783 with Semolina
595 Celestine
2959 au cerfeuil (chervil)
1564 chatelaine
1607 chiffonade
1631 Colbert
2361 Colombo
1540 croute au pot
52 in cups
1901 cold
926 Deslignac
2670 diablotins
2652 Doubourg
256 farina
2823 Consommé, fermière
688 flamande
3075 game in cups
469 imperatrice
1793 imperiale
2061 Infanta
493 with Italian paste
267 Julienne
1989 aux Lazagnes
2494 with lettuce
3055 Lyonnaise
791 aux macaroni
2221 magenta
2118 Massena
734 Milanaise
2270 Montmorency
1949 Napolitain
1686 Nivernais
663 with noodles
2742 Piedmontaise
2697 Portugaise
1638 princesse
87 printanièr
1937 printemps
1063 profiteroles
2001 Rachel
1127 aux ravioli
2406 Renaissance
908 with rice
2535 Rivoli
3016 Rouennaise
1025 royale
1897 Russe
1375 sago
1467 semoule
1844 aux spaghetti
2574 Suèdois
1158 Talma
163 tapioca
1397 tomate
2983 veneur
2912 vert-pré
1435 villageoise
3111 White House
1746 Cream of almonds
1094 Amazone
1694 artichokes, French
401 Jerusalem
22 asparagus
1225 Aurore
849 barley
3146 Joinville
1919 beetroots
2678 Kalamazoo
1259 cauliflower
583 celery
1571 Chicken
2763 chevreuse
3008 Française
2387 chicory

2235 Cream of corn, New Orleans
2877 tomate
23 croutons (bread) for soups
1800 cucumber
3043 princesse
804 Reine
1458 duchesse
249 Egyptienne
2350 green wheat
3139 green peas, St. Cloud
2045 Japanese
2552 leeks
2445 Royale
2333 lentils, major domo
2580 with sorrel
1407 lettuce
3069 demidoff
1850 mushrooms, fresh
1839 Nantua
3096 rice au cerfeuil
2479 Japanese
2446 royal, for soups
1489 sorrel
1285 spinach
966 soubise
142 St. Germain
1974 au lait d'amande
1957 of string beans
1187 Potage allemande
2354 Alsacien
1218 ambassadeur
2091 Argentine
2311 Armonville
1902 Artagnon
1382 Artois
2703 Auvergnat
2527 bagration
2303 Balank Tsorbassi
2641 Odessa
2339 Balmord
2756 baraquine
1481 Basque
3122 Belgium
2904 bonne-dame
2468 Bolivien
2893 borsh polonaise
1837 bouillabaisse
1703 Brezilien with cherries
975 cabbage
2240 Piedmontaise
2490 Rouennaise
1042 with calves' feet
2665 Calves' tails, allema
2367 Berlin style
2684 Catherine
2543 celery, espagnole
2999 knot
721 au lait d'amande
2381 chicken, Australian
3080 Bavaroise
2454 Potage, chicken, chiffonade
2849 English style
2437 Hollandaise
2053 pectoral
2557 okra, Béarnaise
1418 cocoanut
1981 chasseur
1474 Hongkongoise
1929 Turque
331 chowder, clam
198 fish
2441 oyster
1002 Tokio
2253 stew, Boston style, with celery
2853 with celery
1781 Clam, Parisienne
1254 Clothilde
2924 Constantinople
2128 country family
742 Cockie-Leekie
838 cousinette
1516 cream, Reine
1177 cressonière, Illinois
2147 croute au pot
1769 Dublin
2691 Dobruska
570 economique
651 Espagnole
518 Faubonne
895 chiffonade
1889 Felicie maigre (lean)
3064 fermière
2596 Franklin
1832 garbure, with cucumbers
1301 au gratin
2328 Clairemont
2917 Gasconien
1242 giblet, Anglaise
2085 gumbo, arlequin
1547 lié aux asperges
556 Créole
1722 of chicken
1655 Egyptienne
1273 with frogs' legs
2485 Normande
1876 Glasgow
815 lié, Parmèntier
119 Louisianaise
1825 St. Germain
1053 with sorrel
3133 aux herbes, lié
2870 Italienne
481 Jackson
2514 jardinière
2618 au lait d'amande
2402 lamb, Piedmontaise
1235 au lard, ménagère
2585 leeks au gratin
1648 lentils, Montagnarde
2645 lemon lié

2261 Potage, lettuce with peas
2778 Livonien
427 lomballe
2440 long
3028 Lucienne
2067 du lundi, Monday soup
1312 Lyons
2560 macaroni maigre (lean)
1943 Marie Louise (lean)
2770 meunière
1869 Mikado
182 minestra, Milanaise
1149 Piedmontaise
709 Mongole
3033 Montglas
2110 mousquetaire
695 mulligatawney, Benares (fish)
2882 Mudlier Chandra
3150 Chitty
2286 Mah, Hla Byaw
370 Manila
2022 Osaka
2208 Saigon
2928 Young
2636 Youshimini
1660 mutton, charcutière
1728 Julienne
2158 Mussulman
2607 Nivernaise au Parmesan
2839 Nimois
3048 noodles, Sardaigne
1326 okra, Milanaise
955 Richmond
1523 Oloronnaise
1861 onion, bourgeoise
1183 au gratin
2133 originale
1423 osol polonaise
435 oyster
1319 Boston style
2391 Française
2394 oukha
2277 ox cheek, Anglaise
227 tail
1083 au pain
1449 Parisienne
1910 paste, Italian, with tomato
753 with milk
387 Paysanne
105 pepper-pot
2038 country style
870 petite marmite
3087 pickerel, marinière
884 pilaff, Turque
2508 potato with vermicelli
766 pot-au feu, Mexicaine
2802 vieillemode
3128 Porto Rico
1017 printanièr
2189 grenat
2807 Potage, Provençale
1363 pumpkin
2724 rice with curry
503 Smyrna
2710 Rouennaise
993 sago, Turinoise
3021 San Diego
1994 St. Nazaire
2811 St. Augustin
2995 St. Ouen
2900 St. Sulpice
413 Santé
2476 spa
2858 spaghetti with cream
1199 semolina and sorrel
2543 shin of beef, lié
2936 soissons
944 sorrel
1588 with rice
674 soubise, Bretonne
1883 Suisse
2521 Suzon
2430 svezksa shtchee
457 tomato, Andalouse
1169 celery
1037 parmentièr
628 with rice
2976 St. Louis
827 with tapioca
60 with vermicelli
1670 Tourin, Bordelaise
2182 Togo
2747 tschi Russe
639 turtle green, Parsons
1353 English style
2100 tomate
603 mock, Anglaise
1613 veal, Indienne
2568 vegetable, Hanovrienne
2214 velouté au riz
2017 Venitien
2737 vermicelli, Hollandaise
2347 Indienne
2231 with milk
2631 tomate
2791 Suisse
2988 vert-pré
2831 Westphalien
285 Westmoreland
1133 Purée of beans, lima
2627 red, Honolulu
2659 of chestnuts
1366 Colbert
302 conde aux croutons
2462 conti
1116 Crecy
2009 Faubonne
2422 Stanley
518 Faubonne
895 chiffonade

2969 Purée of Inouye
1429 Jerusalem
1346 of lentils
2531 Brunoise
3093 Lucernoise
2798 orientale
2029 oyster plant
1532 Parmentièr
2835 parsnips
1598 peas with vermicelli
2818 Purée of potatoes, chiffonade
2172 prunes
2950 of rabbit
2373 sorrel, with peas
1307 soubise
2321 squash, green
2751 tomato, with Julienne
1760 with paste
1815 turnips, tomaté

VEAL

653 Balotine of, with purée of sorrel
1646 Blanquette of
2509 Breast of, Florentine
967 Marseillaise
2258 Calf's brain, fried, brown butter
1765 fried
202 Horly
2855 feet, Lyonnaise
591 head, how to cook
1685 Fribourgeoise
592 vinaigrette
155 liver, with bacon
1137 devilled with bacon
989 meunière
810 minute
2668 Lyonnaise
737 Chops, chasseur
829 Deleier
2419 Don Fulano
2868 aux fines herbes
750 Finnoise
499 with ham
351 Milanaise
625 Neapolitan
1533 Oswald
685 Philadelphia
924 Piedmontaise
1091 with purée of sorrel
1045 San Francisco
55 with tomato sauce
1365 Curry, Johore, "Malay Peninsula"
2230 Pondichery
3121 Vendali
3022 Veal en daube
429 fricandeau of, bourgeoise
1754 with cèpes
1399 with sorrel
2384 kidneys, broiled
2769 with wine sauce
1191 loin of, Champeau
2548 mignons of, Bordelaise
2794 with glazed onions
584 noix of, fermière
2765 paupiettes of, Toscano
2400 Stockholme
1167 pot-pie, Hongroise
485 Rack of, Bretonne
1833 with braized onions
2692 Rouêlle of, Chipolata
2597 fricandeau
1451 Roulade of, bourgeoise
642 Sweetbreads, Alice
32 Béarnaise
958 Bercy
1228 with carrots
1906 en casserole
231 Chéron
472 cocotte
1804 au Porto
888 coquilles of
2363 cromiskies of
2122 cutlets of, Périgueux
1853 Señora Diaz
2226 escalopes of, with peas
2407 Villeroi
2318 Espagnole
817 estouffade
3323 Everett
3099 en fricandeau
1969 au gratin
1580 Hongroise
33 how to blanch
1706 Lafayette
2375 macédoine
2896 Monroe
1029 Montebello
2963 fried
1641 sautés with mushrooms, fresh
1295 Périgueux
2498 Potter
1357 Root
3059 Schwerin
1743 timbales of
374 Tzarina
3159 Vittori Emmanuel
1237 Tendron of veal, with glazed onions
2165 Timbales of veal, Milanaise
2051 Terrine of veal and ham
2518 Thon of veal
1125 Tongues, Italienne
1590 en papillotes
2541 au risotto
947 braisé and spinach
515 Vienna schnitzels
1437 Vol au vent of, Godiveau

VEGETABLES

66 Apples, fried
2890 grilled
1211 Artichokes, Barigoule
232 bottoms
911 poivrade
554 Jerusalem
2519 Espagnole
2202 persillade
2140 Rissolés
919 Asparagus, Béarnaise sauce
1707 fried, Béarnaise sauce
1495 cream sauce
1385 Hollandaise sauce
1756 polonaise
1526 Swiss
342 Hollandaise sauce
1276 mousseline sauce
1923 mayonnaise sauce, cold
1452 Vinaigrette
2203 canned
1252 tips, fresh
1601 in cream
3153 tips, canned, with butter
1494 Beans, butter
353 lima
2343 bonne femme
1324 in cream
2693 Hollandaise
1938 fresh
2532 fermière
2315 aux fines herbes
2471 fourangelle
2198 Stanford
95 flageolet
1369 Créole
2712 French, Cubanaise
1968 sauté, tarragon
1247 red, Bourguignonne
391 string, Anglaise
139 au beurre
2685 étuvés
1579 fresh, au beurre
2004 with corn
3109 noisette
2232 Orleannaise
2069 Paloise
1143 polonaise
1046 and peas, panachés
830 poulette
484 white, Bretonne
224 for pork and beans
1892 purée
2997 Cabbage, stuffed
2723 stuffed Russian
1119 Cardoons, gratinés, Suisse
265 Carrots, bourgeoise
1264 new, Colbert
1936 maître d'hôtel
1868 Carrots and peas
540 old and peas
894 Vichy
1161 Cauliflower, beignets of
1221 cream sauce
2095 fried with cheese
1329 au gratin
853 Hollandaise
210 mousseline sauce
807 polonaise
1393 purée of
631 sautés
359 Celery, braisé
2720 Genevoise
2773 soufflé
2654 Cépes
1755 Provençale
2795 Chestnuts, glazed
1119 purée
2962 timbales
2625 Chicory purée
1864 Corn, boiled
324 sauté
2324 in cream
2187 Créole, sauté
446 fritters, for chicken, Maryland
2386 roasted
2144 sauté
789 stewed
2359 Combination of Vegetables
1108 Cucumbers, Béchamel
2633 Bombay
1715 fried
2041 purée of
1737 Romaine
2428 sautés
3094 in cream
547 Lyonnaise
3002 Cumberland purée
1849 Eggplant, Bordelaise
2136 broiled
460 fried
508 in Julienne
2732 Lyonnaise
1778 Sacramento
794 with fine herbs
1740 sauté, minute
1410 and tomatoes, Athenienne
2306 stuffed with anchovies
2516 Marseillaise
306 Provençale
2216 Turque
3007 fritters, Baltimore
948 Hindoostan vegetables
235 Hominy, fried
65 Jardinière for garnishing
2762 Leeks, devilled
2244 Lettuce, braisé

2376 Lettuce, stuffed
233 Macédoine of, vegetables
276 Mirepoix of, vegetables
1824 Montmorency, vegetables
1278 Mushrooms, fresh, with butter
3058 fresh, broiled
3115 in bells, "sous cloches"
1698 au gratin
1803 stuffed
2104 Okras, Andalouse
1531 Créole
2239 in cream
2834 au gratin
2637 Virginia
2544 Oriental Vegetables
910 Onions, fried
295 Spanish, fried
2990 baked
1545 boiled, cream sauce
125 glazed
1343 smothered
289 Oyster plant, sauté with butter
1840 in cream
968 fried
2210 Italienne
1129 Poulette
1650 tomato sauce
1795 Panada bread
2800 Parsnips, fried
35 Peas, green
2078 Avignonnaise
2563 Basquaise
1519 fresh, with butter
781 French, with butter
145 petit pois, Française
667 with lettuce
375 with mint
2408 fresh with mint
1473 purée for garnishing
1749 fresh with tarragon
1959 vieille mode
230 Peppers, green, stuffed
959 red, stuffed
288 Spanish, sweet
113 Rice, boiled
2269 Créole
490 for curries
3027 Swiss
1541 Valencienne
521 timbales for garnishing
225 Risotto, Piedmontaise
654 Sorrel, purée of
1767 Spätzeles for garnishing
247 Spinach, Anglaise
399 with cream
2213 demi-glace
1334 Martha
2621 soubrics of
2063 timbales of
1763 au velouté
618 Sprouts, Brussels
2883 with brown butter
3018 and chestnuts
2664 Squash, mashed
516 Succotash
2090 fresh
2820 Tomatoes, American
841 baked
2031 Bock
1636 broiled, plain
1952 Carolina
1287 on crusts
4 for eggs and omelettes
2598 Florentine
2582 Marseillaise
2953 ménagère
881 en ragout
2193 and rice au gratin
2295 Suisse
30 stuffed
31 stuffing for
2225 Trevise
2368 Turnips, glazed, demi-glace
1720 Spanish style
2906 yellow, mashed
2817 Paste, gnocchis, Italienne
2658 Russian style
503 Macaroni au beurre
386 in cream
160 au gratin
385 how to cook
3014 Italienne
2152 polonaise
1023 Sauveterre
1606 Suisse
1932 in timbales
333 Noodles, with butter
1311 with brown butter
238 with cream
2453 with tomatoes
334 how to prepare
1127½ Ravioli
1508 Spaghetti, au gratin
15 Italienne
352 Milanaise
1433 Napolitaine
299 Paysanne
938 polonaise
2436 Vermicelli, au gratin
196 Potatoes, allumettes
2688 Alfonso
1391 Ancienne
84 Anna
185 Anglaise
683 baked
2250 balls, Persillade
886 bateau
2841 batonnets
1001 Béarnaise
269 Bellinzonaise

593 Potatoes, Bernoise
403 bignon
1314 Bohemienne
1190 Bordelaise
1220 Brabant
763 Bretonne
91 brioche
1344 broiled
1085 with butter
1398 with brown butter
123 Chassepot
872 Châteaubriand
208 château
2374 Christiania
2093 Colbert
905 Copeaux
2680 en coquilles
390 croquettes
2717 with Parmesan cheese
390 plain
2414 of, with spinach
2242 in custard
415 dauphine
718 Delmonico
898 Demidoff
985 Dijonnaise
304 Duchesse
570 economic
665 aux fines herbes
56 fondantes
1789 foultées
8 French, fried
242 fried, German
348 en quartiers
2186 fritters
1843 Garfield
3104 au gratin estragon
1873 au gratin, with anchovies
1491 gastronome
220 hashed in cream
173 au gratin
1758 brown, Moreno
1529 Lyonnaise
50 sautées
26 Hollandaise
1134 Indienne
1074 Italienne
512 jacket
799 Julienne
1216 au lard
1680 Laure
1852 Lisbonne
372 Potatoes, lorettes
78 Lyonnaise
859 Macaire
312 maître d'hôtel
178 mashed
813 brown
2935 Maria
1044 marquise
2459 Mignonne
453 Mount Vernon
2191 Nanette
321 noisettes
851 Normande
1714 O'Brien
611 pailles (straw)
711 Parisienne
1696 Parmentièr
63 persillade
1705 Philadelphia balls
1008 polonaise
647 Pont Neuf
1549 poulette
686 en quartiers
2121 rissolées
156 Saratoga
135 sautées
533 Savoyarde
2024 snow
1198 soufflées
2905 soufflées of
2819 soubrics of
110 stewed
1404 stuffed
2656 with anchovies
14 sweet, baked
1166 in cream
116 fried
3039 German, fried
820 grilled
1081 in purée
1092 Lyonnaise
2534 sautées
1157 soufflées
2102 "white" timbales
946 Vauban
1261 Vaudoise
1565 vert-pré
165 Viennoise
995 Voisin
1150 villageoise
252 Windsor

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	Lamination
	Solvents
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